



YEAR ROUND ISLAND DINING

## Bites

**SEAFOOD CHOWDER <sup>GF</sup> 5 / 8**  
NEW ENGLAND STYLE  
CLAM & SEAFOOD CHOWDER

**CRAB CAKE <sup>GF</sup> 12**  
1 PAN SEARED, LEMON BASIL AIOLI

**SHRIMP TEMPURA 10**  
3 JUMBO SHRIMP  
SWEET CHILI SOY GLAZE

**ASPARAGUS <sup>GF</sup> 5**  
BAKED WITH PARMESAN

**PLUM ISLAND GREENS <sup>GF</sup> 8**  
ORGANIC GREENS BALSAMIC VINAIGRETTE

### RAW BAR

\$3 EACH  
1/2 Doz \$16

CHILLED  
SHRIMP COCKTAIL\*

OYSTERS ON  
THE HALF SHELL\*

TEMPURA OYSTER  
\$3.50 EACH

COCKTAIL SAUCE &  
CHAMPAGNE MIGNONETTE

SRIRACHA LIME  
COCKTAIL SAUCE

## Bites

**SOUP DU JOUR 4 / 7**

**OLIVES <sup>GF</sup> 5**  
MARINATED GREEN OLIVES STUFFED WITH  
VALDEON BLUE

**GREEK MEATBALLS <sup>GF</sup> 8**  
LAMB MEATBALLS, SPICY ROASTED TOMATO  
SAUCE

**SWEET POTATO FRIES 5**  
GARLIC SAFFRON AIOLI

**BRUSSELS SPROUTS <sup>GF</sup> 6**  
OVEN ROASTED WITH PANCETTA  
AVAILABLE WITHOUT PANCETTA

## Small Plates

**DAILY FLATBREAD 15**  
CHEF'S DAILY CREATION  
<sup>GF</sup> GLUTEN FREE CRUST UPON REQUEST

**PISTACHIO LAMB LOLLIPOPS <sup>GF</sup> 12**  
PAN ROASTED LAMB LOLLIPOPS (2) WITH HAND CUT ROSEMARY  
CHIPS AND POMEGRANATE GLAZE

**PORK RIBS 11**  
WHITE MARBLE FARMS PORK RIBS (4)  
GINGER-LIME GLAZE, SPICY SOY & SWEET POTATO FRIES

**CAESAR SALAD <sup>GF</sup> 10**  
TRADITIONAL CAESAR WITH WARM  
SMOKED GOUDA CROUTONS & WHITE ANCHOVIES\*  
ADD GRILLED SALMON, CHICKEN OR SHRIMP \$3  
<sup>GF</sup> GLUTEN FREE WITHOUT CROUTONS

**ISLAND MUSSELS <sup>GF</sup> 11**  
PEI MUSSELS SIMMERED IN  
THAI GREEN CURRY COCONUT MILK BROTH

**VEGETABLE NEPOLEON <sup>GF</sup> 16**  
GRILLED LAYERED VEGETABLES WITH ARUGULA PINE  
NUT PESTO AND FINISHED WITH TRUFFLED CHEDDAR

**SEA SCALLOPS\*<sup>GF</sup> 14**  
PAN SEARED SCALLOPS (3)  
BRUSSELS SPROUTS ROASTED WITH PANCETTA  
ORGANIC MUSHROOM CREAM

**PLUM ISLAND CLAMS <sup>GF</sup> 12**  
SLOW COOKED: ALLOW 15 MINUTES  
COUNTNECK CLAMS SIMMERED IN A LIGHT  
CREAM, BACON, BLUE CHEESE & FRESH THYME BROTH  
AVAILABLE AS DRUNKEN CLAMS

**BOSTON BIB SALAD 10<sup>GF</sup>**  
BOSTON BIB SALAD WITH BASIL SPANISH BLUE CHEESE  
VINAIGRETTE FINISHED WITH CANDIED PECANS

## Mains

### Island Grille Board

DAILY SELECTION OF FRESH SEAFOOD & MEAT WITH YOUR CHOICE OF SAUCES

KALAMATA OLIVE TAPENADE | TOMATO CILANTRO SALSA | PICKLED JALAPEÑO TARTAR SAUCE

RED WINE AU JUS | LEMON CHIVE BUTTER ALSO AVAILABLE

**THAI SEAFOOD STEW\*<sup>GF</sup> 26**  
PEI MUSSELS, SHRIMP, SCALLOPS & FRESH FISH  
SIMMERED WITH SEASONAL VEGETABLES IN A  
THAI GREEN CURRY COCONUT MILK BROTH  
VEGAN / VEGETARIAN OPTION 22

**WILD MUSHROOM PENNE 16**  
ORGANIC WILD MUSHROOMS, MANCHEGO, LIGHT CREAM  
<sup>GF</sup> GLUTEN FREE PENNE UPON REQUEST

**HADDOCK <sup>GF</sup> 26**  
SCALLOP & CRAB CRUMB ENCRUSTED BAKED HADDOCK  
ORANGE SAFFRON BEURRE BLANC

**ANGUS BEEF BURGER\*<sup>GF</sup> 14**  
8<sup>OZ</sup> ANGUS BEEF BURGER WITH CHOICE OF  
SWISS, GRUYERE, BLUE OR CHEDDAR CHEESE  
& FRENCH FRIES  
ADD MANCHEGO \$2, BACON \$1 <sup>GF</sup> GLUTEN FREE BUN UPON REQUEST

**LOBSTER RAVIOLI 18**  
LOBSTER & RICOTTA STUFFED RAVIOLI  
ROASTED TOMATO & SHERRY CREAM SAUCE

**PORK CHOP <sup>GF</sup> 24**  
WHITE MARBLE FARMS CENTER CUT, GRILLED PORK CHOP  
GARLIC WHIPPED SWEET POTATOES  
APPLE PORT WINE JUS

**MUSSELS FRA DIAVOLO 18**  
LINGUINI PASTA, MUSSELS, SPICY ROASTED TOMATO BASIL  
MARINARA

**LEMON CHICKEN <sup>GF</sup> 23**  
SLOW COOKED: ALLOW 20 MINUTES  
MURRAY'S FAMILY FARMED, STATLER CHICKEN BREAST  
PAN ROASTED WITH A LEMON CAPER BEURRE BLANC

**SEAFOOD CARBONARA 25**  
SAUTÉED SCALLOPS & SHRIMP TOSSED WITH  
PENNE PASTA, PANCETTA & GARDEN PEAS  
IN A VERMOUTH CREAM SAUCE

**SURF & TURF 34**  
PAN SEARED 6<sup>OZ</sup> FILET & SAUTÉED JUMBO SHRIMP  
GARLIC SHALLOT BUTTER AND NATURAL JUS

**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

\*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions,