

COASTAL

SMALL PLATES & SHARE

PAN SEARED LUMP CRAB CAKE 20

Piperade, Crispy Prosciutto

CHATHAM CLAMS CASINO GF 14

Roasted Pepper, Bacon, Lemon Parsley Butter

CHARRED OCTOPUS GF 16

White Bean Puree, Fingerling Potato, Castelvetrano Olives, Pesto

TUNA CRUDO GF DF 21

Cucumber, Fried Capers, Lemon Zest, Aged Balsamic, Extra Virgin Olive Oil

GRILLED LAMB LOLLIPOPS GF 26

Lemon Whipped Feta, Mint Pesto, Black Pepper Honey

Salad & Flatbread

SUMMER BURRATA GF 16

Roasted Peaches, Kale Pesto, Coconut, Pomegranate Reduction

HEARTS OF ROMAINE 15

Cured Tomatoes, Asiago Croutons, White Anchovy, Eggless Caesar Vinaigrette

LITTLENECK CLAM FLATBREAD 15

White Sauce, Braised Leeks, Confit Garlic, Chive

PROSCIUTTO FLATBREAD 15

Fig Jam, Caramelized Onions, Whipped Goat Cheese, Baby Arugula

MAINS

RIGATONI BOLOGNESE 27

Traditional 3 Meat Ragu, Pecorino Romano "Gluten Free Pasta Available"

8OZ. GRILLED FILET MIGNON GF 59

Grilled Asparagus, Parmesan Whipped Potato, House Made Steak Sauce

SEARED EAST COAST HALIBUT GF 44

Wild Mushroom-Fingerling Potato & Truffle Hash, Chive Butter

GRILLED LOCAL SWORDFISH GF 38

Baby Heirloom Tomato Salad, Caper Relish

ROASTED HALF GIANNONE FARMS CHICKEN GF 29

White Bean Stew, Pancetta, Cured Lemon

14OZ. BONE-IN CENTER CUT RIBEYE STEAK GF 39

Steak Fries, Arugula Salad

LOBSTER ROLL 45

Sweet Native Lobster, Summer Greens, Griddled Potato Roll, Slaw, Old Bay Fries

SEARED MUSHROOM (SCALLOPS) GF VG 22

Pea Puree, Red Rice Pilaf, Citrus Fennel Salad

COASTAL BURGER 22

Double Beef Patty, Potato Bun, Lettuce, Tomato Jam, Garlic Aioli, House Pickles, Fries

Choice of: Cheddar, American, Blue Cheese /Add Hickory Smoked Bacon....2

Sides

PARMESAN DUSTED STEAK FRIES
SPICY KETCHUP 6

CREAMY WHIPPED POTATOES
VERMONT BUTTER 6

ROASTED FINGERLING POTATOES
CARAMELIZED ONION 5

GRILLED ASPARAGUS, SEA SALT GF VG 6

NATIVE CORN ON THE COBB
GRILLED OR STEAMED 4

ROASTED WILD MUSHROOMS 6

*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. All menu items are nut free. GF-Gluten Free, DF-Dairy Free, VG-Vegetarian, V-Vegan