

Breakfast

Steak & Eggs* \$14

2 eggs, sliced petite filet, garlic scallion potato pancakes, hollandaise

Cured Salmon Benedicts* \$13

poached eggs, tomatoes, house cured salmon, english muffin, hollandaise

House Cured Salmon Plate* \$12

chilled asparagus, fire-roasted grape tomatoes, grilled onions, hard boiled eggs

Crab Cake Benedicts* \$12

poached eggs, spinach, baked crab cakes, english muffin, chive hollandaise

Classic Benedicts* \$10

poached eggs, ham, english muffin, hollandaise

Biscuits and Gravy \$10

fried eggs, house biscuits, sausage gravy, homefries

Banana Bread French Toast \$10

fresh berries, powdered sugar, orange maple syrup

Create Your Own Omelette \$9

3 eggs or egg whites, served with toast and homefries

add peppers, onions, mushrooms, asparagus, tomatoes, spinach,
ham, bacon, sausage, chourico, cheese \$.50 each

“Super” Fruit Smoothie \$9

acai juice, fresh berries, mango, banana, house granola, toasted coconut, honey drizzle

Steel Cut Oatmeal \$8

with milk and honey or

with dried fruit, brown sugar and maple syrup

House Hash and Eggs \$8

2 fried eggs, chourico or corned beef hash, toast

Burrito \$8

scrambled eggs, chourico, avocado, black bean corn salsa, shredded cheese, flour tortilla

Buttermilk Pancakes \$8

add blueberries or chocolate chips

Classic Breakfast* \$7

2 eggs, homefries, toast

with meat \$10

Sides

Corned Beef Hash \$6

Chourico Hash \$6

Bacon \$4

Sausage \$4

Fresh Fruit \$4

Grilled Ham \$4

Biscuits \$4

Grilled Banana Bread \$4

Homefries \$3

Yogurt \$2

20% gratuity will be added to all room charges and parties of 6 or more

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Lunch

Raw Bar

cocktail sauce, green onion mignonette

Chilled Lobster \$14

6 Oysters Of The Day* \$14

House Cured Salmon* \$12

4 Lemon Poached Shrimp \$12

6 Littlenecks* \$10

Starters

Lobster Mac & Cheese \$14

brie, havarti dill, champagne cream sauce, campanelle pasta, seasoned bread crumbs

Baked Oysters \$13

shiitake mushrooms, spinach, feta, bread crumbs, citrus buerre blanc

Prosciutto Wrapped Shrimp \$12

fresh mozzarella, basil pesto, balsamic glace

Beach Club Sampler \$12

mini stuffies, clam cakes, chowder, tartar sauce

Littlenecks \$14

sausage, white beans, tomatoes, demi-glance

Calamari \$10

wasabi cream, sweet soy, toasted sesame seeds, scallions or garlic butter, hot peppers

Mussels \$8

garlic, fennel, onion, crushed tomatoes, orange zest, pernod

6 Clam Cakes \$6

tartar sauce

6 Mini Stuffies \$6

chourico, onions, celery, tartar sauce

Soups

Lobster Bisque \$8

French Onion \$7

New England Clam Chowder \$6

Salads

Add chilled lobster \$10, poached tuna* \$8, grilled steak* \$6, or grilled chicken \$6

Lobster Salad Plate \$22

lobster salad over mixed greens served with creamy balsamic vinaigrette

Taco \$9

iceberg lettuce, peppers, onions, roasted corn pico de gallo, shredded jack cheese, crispy tortilla bowl, salsa dressing

Greek \$8

lettuce blend, pepperoncini, olives, cucumbers, red onions, tomatoes, feta, red wine vinaigrette

Grilled Romaine \$8

parmesan, croutons, house-made caesar dressing

Arugula \$7

roasted beets, almonds, goat cheese, roasted shallot vinaigrette

House \$5

lettuce blend, tomatoes, cucumbers, carrots, red onions, creamy balsamic

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Grilled Pizzettas

- Shrimp, Scallop, Feta, Garlic Scampi Sauce** \$14
Ground Sausage, Shaved Parmesan, Basil Pesto \$12
Mozzarella, Tomato, Basil, Balsamic Reduction, Garlic Oil \$12
Chourico, Pepper, Mozzarella, Red Sauce \$12
Mushrooms, Leeks, Goat Cheese, Garlic Oil \$11

Sandwiches

all sandwiches served with choice of: house potato chips, fries, couscous salad

- Lobster Roll** \$20
celery, mayonnaise, toasted hot dog bun
- Open-Faced Sirloin*** \$14
grilled sirloin, toast points, mushrooms, onions, beef au jus
- Shaved Steak** \$11
caramelized onion, american cheese, horseradish cream, italian baguette
- Open Face Turkey** \$11
oven roasted turkey, gravy, cranberry mayonnaise, american cheese, white toast
- Grilled Chicken** \$10
lettuce, tomato, mayonaise, grilled potato roll
- Grilled Reuben** \$10
house corned beef, sauerkraut, swiss cheese, russian dressing, rye bread
- Bistro Burger*** \$10
marinated portobello mushroom, arugula, tomatoes, goat gouda, grilled potato roll
- Grilled Veggie Wrap** \$8
assorted grilled veggies, spinach, havarti dill, red pepper aioli, flour tortilla

Entrees

- Fish and Chips** \$16
champagne battered cod fish, house potato chips, tartar sauce
- Steak Frites*** \$16
sliced petite filet, hand-cut truffle fries, red pepper aioli
- Seared Salmon Lo Mein*** \$16
stir fry vegetables, ginger soy glaze, crispy wontons
- Chicken and Biscuits** \$12
sliced chicken, mushrooms, onions, in a tarragon cream over house biscuits
- Pasta Bolognese** \$12
steak tips, local sausage, plum tomatoes, cream, campanelle pasta

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Dinner

Raw Bar

cocktail sauce, green onion mignonette

Chilled Lobster \$14

6 Oysters Of The Day* \$14

House Cured Salmon* \$12

4 Lemon Poached Shrimp \$12

6 Littlenecks* \$10

Starters

Beach Club Sampler \$18

6 littleneck stuffies, 6 clam cakes, chowder,
tartar sauce, cole slaw

Cheese Plate \$14

assortment of cheeses, honeys, dried fruit and nuts

Two Grilled Lamb Chops* \$14

truffled micro green salad, roasted tomato jam

Littlenecks \$14

local sausage, white beans, tomato, demi-glace

Baked Oysters \$13

spinach, feta, shiitake mushrooms,
bread crumbs, lemon buerre blanc

Prosciutto Wrapped Shrimp \$12

fresh mozzarella, basil pesto, balsamic glaze

Antipasto \$12

salami, prosciutto, provolone, pepperoncini,
mixed olives, tomatoes, lettuce blend

Hummus Plate \$10

assortment of hummus, olives, tabouli, pita

Calamari \$10

wasabi cream, sweet soy sauce,
toasted sesame seeds, scallions

or

garlic, butter, white wine, hot pepper rings

Mussels \$8

garlic, fennel, crushed tomatoes, orange zest, pernod

6 Clam Cakes \$6

chopped clams, homemade batter, tartar sauce

6 Mini Stuffies \$6

chourico, onions, celery, tartar sauce

Soups

Lobster Bisque \$8

French Onion \$7

New England Clam Chowder \$7

Salads

Lobster Salad Plate \$22

lobster salad over mixed greens with creamy balsamic

Greek \$7

lettuce blend, pepperoncini, olives, cucumber,
tomatoes, red onions, feta, red wine vinaigrette

Grilled Romaine \$7

parmesan, croutons, house-made caesar dressing

Arugula \$7

roasted beets, almonds, goat cheese,
roasted shallot vinaigrette

House \$5

lettuce blend, tomatoes, carrots, cucumbers,
red onions, creamy balsamic vinaigrette

Pastas

Shrimp and Feta \$20

shrimp, feta, parsley, fettuccini, roasted garlic brown butter

Bolognese \$19

steak tips, local sausage, plum tomatoes, heavy cream, campanelle pasta

Linguine and Clams \$18

white or red sauce

Chicken Portobello \$16

sliced chicken, portobello, artichokes, sun-dried tomatoes, olives, farfalle, white wine butter sauce

Lobster Macaroni & Cheese \$18

brie, havarti dill, champagne, heavy cream, campanelle pasta, seasoned bread crumbs

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Johnny's

Lobster market baked stuffed, thermadore, boiled, or broiled	Fried Jumbo Shrimp \$20
Fried Seafood Combo \$28 whole belly clams, scallops, shrimp, cod filet	Lobster Roll \$20
Whole Belly Clams \$25	Baked Stuffed Scrod \$18
Fried Scallops \$25	Fried Clam Strips \$16
Baked Stuffed Shrimp \$24	Cod Fish & Chips \$16
	8oz Burger* \$12 with cheese

From the Sea

- Butter Poached Lobster** \$29
grilled asparagus, roasted mushrooms, creamy polenta
- Seared Scallops*** \$27
prosciutto, shallot and thyme crimson lentils, sauteed arugula, cider reduction
- Roasted Branzini** \$25
carrot, lemon, israeli couscous, grilled fennel confit
- Grilled Swordfish*** \$24
whipped red bliss potatoes, artichoke, capers, olives, sun-dried tomatoes, garlic, balsamic glaze
- Seared Salmon*** \$23
house corned beef hash, fire roasted cherry tomatoes, chive hollandaise

Mixed Grill Choose 3 \$28	
roasted root vegetables, assorted relishes and mustards	
Petite Filet	Salmon
Local Sausage	Swordfish
Tarragon Chicken	Scallops
Lamb Chops	Shrimp

From the Shore

- Roasted Rack of lamb*** \$29
roasted fingerling, crispy spinach, cognac fig reduction
- Filet Mignon*** \$28
whipped red bliss potato, sauteed arugula, bearnaise sauce
- Grilled Ribeye*** \$26
roasted marble potatoes, tempura onion rings, bacon havarti dill cream
- Grilled Sirloin*** \$25
roasted fingerlings, roasted mushrooms, peppers, onions, beef au jus
- Braised Pork Shank** \$17
white bean ragu, grilled banana bread, carrot slaw
- Crispy Chicken** \$17
tarragon buttermilk marinated chicken, whipped red bliss potatoes, gravy, cole slaw

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CHAMPAGNES & SPARKLING WINES

BIN		BOTTLE	1/2 BOTTLE	GLASS
101	Moët & Chandon Cuvee “Dom Perignon”, Epernay, France	275		
102	Veuve Clicquot “Yellow Label” Brut, Reims, France	110		
103	Chandon Brut, Napa, California	65		15
104	Canella Prosecco, Italy	36		10
105	J. Roget Brut, New York	30		8

CHARDONNAY

BIN		BOTTLE	1/2 BOTTLE	GLASS
106	Steele “Cuvée”, California	45		
107	Rodney Strong, Sonoma, California	35		10
108	Kendall-Jackson “Vitner’s Reserve”, California	35		10
109	Josh, California	34		9
110	Chateau Ste. Michelle, Columbia Valley, Washington	30		
111	Hess Select, California	30		
112	BV Century Cellars, California	30		8

SAUVIGNON BLANC/FUME BLANC

BIN		BOTTLE	1/2 BOTTLE	GLASS
113	Emmelo Sauvignon Blanc, Napa, California	60		
114	Chateau de Sancerre, Loire Valley, France	49		
115	Sterling Vineyard Sauvignon Blanc, Napa, California	34		9
116	Dry Creek Fume Blanc, Sonoma, California	32		
117	Oyster Bay Sauvignon Blanc, Marlborough, New Zealand	30		
118	Brancott Sauvignon Blanc, New Zealand	30		8
119	Kim Crawford Sauvignon Blanc, New Zealand	35		

PINOT GRIGIO

BIN		BOTTLE	1/2 BOTTLE	GLASS
120	Bortoluzzi Pinot Grigio, Friuli Italy	39		
121	Baroni Fini, Alto Adige, Italy	34		9
122	Lagaria Pinot Grigio, Venetie, Italy	30		8

RIESLING

BIN		BOTTLE	1/2 BOTTLE	GLASS
123	Trimbach, France	40		
124	Chateau Ste. Michelle, Columbia Valley, Washington	30		8

BLUSH

BIN		BOTTLE	1/2 BOTTLE	GLASS
125	Beringer White Zinfandel, California	30		8
126	Whispering Angel Rose, Provence, France	38		10

INTERESTING WHITE SELECTIONS

BIN		BOTTLE	1/2 BOTTLE	GLASS
127	Chateau Montfort Vouvray, Loire Valley, France	30		
128	Sakonnet Vidal Blanc, Little Compton, Rhode Island	30		
129	Flip Flop Moscato, California	30		8

MERLOT

BIN		BOTTLE	1/2 BOTTLE	GLASS
201	Chateau St. Jean, Sonoma, California	46		
202	Rodney Strong, Sonoma, California	35		10
203	Columbia Crest "Grand Estate", Columbia Valley, Washington	32		
204	BV Century Cellars, California	30		8

SANGIOVESE

BIN		BOTTLE	1/2 BOTTLE	GLASS
205	Antinori "Peppoli" Chianti Classico, Tuscany, Italy	75		
206	Rocca delle Macie Chianti Classico, Tuscany, Italy	30		8

PINOT NOIR

BIN		BOTTLE	1/2 BOTTLE	GLASS
207	Steele, Sonoma, California	48		12
208	Elouan, Oregon	36		
209	Villa Maria, New Zealand	35		
210	BV Coastal, California	30		8
211	Mark West, California	30		

ZINFANDEL

BIN		BOTTLE	1/2 BOTTLE	GLASS
212	Seghesio, Sonoma, California	55		
213	Montevina, Sonoma, California	30		

SYRAH / SHIRAZ

BIN		BOTTLE	1/2 BOTTLE	GLASS
214	Coppola "Diamond Series" Syrah, Napa California	37		
215	Rosemount Shiraz, South Eastern, Australia	30		8

MERITAGE BLENDS

BIN		BOTTLE	1/2 BOTTLE	GLASS
216	Conn Creek "Anthology", Napa, California	75		
217	Coppola Claret, Napa, California	39		

INTERESTING RED SELECTIONS

BIN		BOTTLE	1/2 BOTTLE	GLASS
218	Mastroberardino Radici Taurasi, Campania, Italy	79		
219	Batasiolo Barolo, Piedmont, Italy	70		
220	Campo Viejo Reserva Rioja, Rioja, Spain	30		
221	Graffigna Malbec, Mendoza, Argentina	30		8
222	Georges Duboeuf Beaujolais-Villages, Burgundy, France	30		8

CABERNET SAUVIGNON

BIN		BOTTLE	1/2 BOTTLE	GLASS
223	Shafer, Napa, California	85	44	
224	Charles Krug by Peter Mondavi, Napa, California	45		
225	Beringer "Knight's Valley", Sonoma, California	45		
226	Rodney Strong, Sonoma, California	35		10
227	Columbia Crest "Grand Estate", Columbia Valley, Washington	32		
228	BV Century Cellars, California	30		8
229	J Lohr, California	34		9
230	Josh, California	34		9

Patio

Raw Bar

avocado cocktail sauce, green onion mignonette

Chilled Lobster	market
House-cured Salmon*	\$5
Oyster Of The Day*	\$3.75
Lemon Poached Shrimp	\$3.5
Littleneck*	\$2.5
Smoked Mussel	\$2

Starters

Baked Crabcakes	\$14
two lump crabcakes, mustard aioli	
Steamed Littlenecks	\$14
12 white wine and garlic steamed clams	
Chowder and Clam Cakes	\$12
new england style chowder, three clam filled fritters	
Cherrystone Stuffies	\$12
6 chourico, onions, sweetbread stuffed clams	

Salads

Add chilled lobster	\$10, poached tuna*	\$8,
grilled steak*	\$6, or grilled chicken	\$6
Taco	\$9	
iceberg lettuce, peppers, onions,		
roasted corn pico de gallo, shredded jack cheese,		
crispy flour tortilla bowl, salsa dressing		
Greek	\$7	
lettuce blend, pepperoncini, olives, cucumbers,		
red onions, feta, red wine vinaigrette		
Grilled Romaine	\$7	
parmesan, croutons, house-made caesar dressing		
Arugula	\$7	
roasted beets, almonds, goat cheese,		
roasted shallot vinaigrette		
House	\$5	
lettuce blend, tomatoes, cucumbers, carrots,		
red onions, creamy balsamic		

Skewers

Lobster, Prosciutto, Feta, Balsamic	\$10
Steak Tips, Red Onion, Asparagus	\$8
Shrimp, Fennel, Chourico	\$8
Chicken, Tomato, Mozzarella, Pesto	\$7

Sandwiches

all sandwiches served with choice of:
house potato chips, hand-cut fries, couscous salad

Lobster Salad Roll	\$18
celery, mayonnaise, toasted hot dog bun	
Salmon Burger	\$12
tartar sauce, country kaiser roll	
Bistro Burger*	\$12
marinated portobello, arugula,	
goat gouda, country kaiser roll	
Chicken Salad	\$10
arugula, buttered croissant	
Fried Fish	\$10
american cheese, tartar sauce, country kaiser roll	

Sides

House Potato Chips	\$5
Tempura Onion Rings	\$5
Traditional Cole Slaw	\$4
Crispy Spinach	\$4
Israeli Couscous	\$4

Drinks

Cocktails

Peach Lemonade	\$12
Ketel One Citreon Vodka, St. Germaine Elderflower Liqueur,	
lemonade	
Margarita	\$12
Milagro Tequila, Contreau, lime juice, sour mix	
Old Fashion	\$12
Bulleit Bourbon, simple syrup, bitters, muddled fruit	
Cape Codder	\$10
Firefly Sweet Tea Vodka, lemonade, cranberry juice	
American Mule	\$10
Tito's Handmade Vodka, ginger beer, lime juice	
Piña Chica	\$10
Jose Cuervo Silver Tequila, soda, pineapple juice, grenadine	
Mt. Gay Barbados Rum Punch	\$10
Mt. Gay Rum, orange juice, pineapple juice, grenadine	
Steady As She Goes	\$10
Keel Vodka, club soda, lime	
Grapefruit Julip	\$10
Ketel One Vodka, grapefruit juice, lime, grenadine, mint	

Frozen Drinks

Physedelic	\$12
Three Olives Blueberry Vodka, Malibu Coconut Rum,	
lemonade, blue curaçao	
Strawberry Daiquiri	\$12
Malibu Coconut Rum, strawberries	
Captain Colada	\$12
Captain Morgan Original Spiced Rum, piña colada mix	
Chilly Irishman	\$12
Jameson Irish Whiskey, Kahlua Coffee Liqueur, espresso, cream	
Margarita	\$12
Jose Ceurvo Tequila, triple sec, lime juice, sour mix	

Beers

16oz	
Budweiser	\$7
Bud Light	\$7
Michelob Ultra	\$7
Coors Light	\$7
Miller Light	\$7
Guinness	\$7
Blue Moon	\$7
Narragansett Shandy	\$7

12oz	
Heineken	\$6
Amstel	\$6
Corona	\$6
Corona Light	\$6
Sam Adams	\$6
Grey Sails Seasonal	\$6
Long Trail	\$6

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Please Enjoy Responsibly