

# DINNER MENU & WINE LIST

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## WHITE WINES

Kenwood Sonoma Chardonnay

*California*

Size Glass \$8.5 / Bottle \$24

Hess Monterey Chardonnay

*California*

Size Glass \$9.5 / Bottle \$27

Sycamore Lane Pinot Grigio

*California*

Size Glass \$7 / Bottle \$20

Ecco Domani Pinot Grigio

*Italy*

Size Glass \$9 / Bottle \$25

Oyster Bay Sauvignon Blanc

*New Zealand*

Size Glass \$9 / Bottle \$25

Blue Fish Riesling

*Germany*

Size Glass \$8.5 / Bottle \$24

Chateau Ste. Michelle Riesling

*Columbia Valley*

Size Glass \$9 / Bottle \$25

Sycamore Lane White Zinfandel

*California*

Size Glass \$7 / Bottle \$20

Beringer White Zinfandel

*California*

Size Glass \$8 / Bottle \$23

Centorri Moscato

*Napa California*

Glass \$9 / Bottle \$25

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## RED WINES

Sycamore Lane Cabernet

*California*

Size Glass \$7 / Bottle \$20

Red Diamond Cabernet

*Washington State*

Size Glass \$8.5 / Bottle \$24

Sycamore Lane Merlot

*California*

Size Glass \$7 / Bottle \$20

Bogle Merlot

*California*

Size Glass \$9 / Bottle \$25

Red Truck Pinot Noir

*California*

Size Glass \$9 / Bottle \$25

Da Vinci Chianti

*Italy*

Size Glass \$9 / Bottle \$25

Black Opal Cabernet/Merlot

*Australia*

Size Glass \$9 / Bottle \$25

Rosemount Shiraz

*Australia*

Size Glass \$8 / Bottle \$23

Trapiche Malbec

*Argentina*

Glass \$8.5 / Bottle \$24

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#### CHAMPAGNE AND SPARKLING WINES

Cantine Moschio Prosecco Brut

*Spain*

Size Split \$8 / Bottle n/a

Moet & Chandon Imperial

*France*

Size Split n/a / Bottle \$75

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#### BEER SELECTION

##### *Bottled Beer*

Coors Light

Yuengling Lager

Heineken

Corona

Amstel Light

Corona Light

Miller Lite

O'Douls Non - Alcoholic

Budweiser

Bud Light

Sam Adams

##### *Draft Beer*

Blue Moon

Sam's Seasonal

Newport Storm

Narragansett

Bass Ale

Miller Lite

Budweiser

Bud Light

Malt Beverages

Smirnoff Ice

Gluten Free

Strongbow Gold Apple Hard Cider

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STARTER

Littlenecks on the Half Shell\*<sup>^</sup> \$8.95  
*(6) ocean fresh littlenecks served chilled with fresh lemon and our signature cocktail sauce*

Stuffed Quahogs \$8.95  
*(2) jumbo quahogs stuffed with our famous clam stuffing*

Jumbo Shrimp Cocktail<sup>^</sup> \$3.5  
*(Sold by the piece) jumbo size shrimp garnished with fresh lemon and cocktail sauce*

Baked Stuffed Mushrooms \$9.95  
*(6) seafood stuffed mushrooms, baked with white wine and garlic butter*

Clams Casino \$9.95  
*(6) delicious littlenecks topped with herb butter, seasoned ritz crumb topping and bacon*

Clam Zuppa (Red or White)<sup>^</sup> \$11.95  
*(10) littlenecks simmered in a zesty seafood broth served with garlic toast*  
Style Red / White

Steamed Mussels<sup>^</sup> \$11.95  
*Pound of flavorful mussels sauteed in a light garlic herb and butter broth served with garlic toast*

Point Judith Fried Calamari \$10.95  
*Deep fried calamari rings tossed in garlic butter and white wine sauce with hot pepper rings*

Crab Cakes<sup>^</sup> \$12.95  
*(3) Pan Seared Lump Cakes Served with cajun remoulade. Gluten Free (2) Pieces upon request*

Fried Mozzarella Triangles \$8.95  
*(3) served with marinara sauce*

Tangy Chicken Wings \$9.95  
*(10) lightly battered wings sauteed in a garlic burgundy wine sauce with sliced hot cherry peppers*

Top of the Bay Famous Clam Cakes  
Size Half dozen \$6.95 / Full dozen \$9.95

Boom Boom Shrimp \$10.95  
*Tender fried shrimp tossed in a creamy, spicy sauce*

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GARDEN FARE

Garden Salad<sup>^</sup> \$5.95  
*Fresh garden salad served with your choice of dressing*

Traditional Caesar Salad<sup>^</sup> \$8.95  
Extra Grilled chicken +\$4 / Grilled shrimp (4) +\$13 /  
Steak +\$6

Mango Chicken Taco Salad  
(Seasonal)<sup>^</sup> \$13.95  
*Shredded lettuce, black beans, corn, tomatoes, shredded jack cheddar cheese, mangoes and grilled chicken with mango chardonnay vinaigrette dressing in a taco bowl*

### Mediterranean Salad^ \$11.95

*Mixed greens tossed in our Mediterranean feta dressing with roasted red peppers, cucumbers and kalamata olives, then finished with hearts of palm and feta cheese*

### Apple Walnut Spinach Salad^ \$11.95

*Fresh baby spinach, craisins, candied walnuts, fresh apples and crumbled gorgonzola cheese tossed with Fuji apple vinaigrette*

### Snail Salad^ \$11.95

*Our fresh garden salad topped with a heaping pile of marinated snail slices*

### Berry Arugula Salad (Seasonal)^

\$12.95

*Fresh Arugula, with fresh strawberries and blueberries topped with goat cheese and sunflower seeds, dressed with blueberry balsamic dressing*

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## SOUPS

### New England Clam Chowder (White)

Size Cup \$3.5 / Bowl \$6.95

### Manhattan Clam Chowder (Red)

Size Cup \$3.5 / Bowl \$6.95

### Lobster Bisque

Size Cup \$4.95 / Bowl \$7.95

### Soup of the Day

Size Cup \$2.95 / Bowl \$4.95

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## SANDWICHES

*All sandwiches are served with fries. Substitutions are available upon request*

### Black Angus Burger\* \$9.95

*An 8oz burger char-broiled to your liking, served on a sesame bun with lettuce and tomato.*

### Delmonico Steak Sandwich\* \$13.95

*A 6oz delmonico grilled to the perfect temperature served on an italian sub with lettuce, tomato and steak sauce mayonnaise.*

### Veal Parmesan \$11.95

*Breaded veal cutlet topped with marinara sauce and mozzarella cheese served on an italian sub.*

### Grilled Chicken Caesar Wrap^ \$10.95

*Grilled marinated chicken wrapped up in a spinach tortilla with romaine lettuce, croutons and shredded parmesan cheese tossed with our traditional caesar dressing.*

### Buffalo Chicken Wrap^ \$10.95

*Grilled chicken dipped in hot buffalo sauce with romaine lettuce and fresh tomato cooled down with bleu cheese dressing served on a plain wrap.*

### Veggie Roll Up^ \$10.95

*Grilled marinated portabella mushrooms, zucchini & summer squash, roasted red peppers served with baby spinach in a tomato basil wrap finished with goat cheese.*

### Chicken Parmesan \$10.95

*Breaded chicken cutlet topped with marinara sauce and mozzarella cheese served on anitalian sub .*

### Lobster Roll Market

*A generous portion of 100% real lobster meat served on a brioche roll.Priced with the tide Priced with the Tide*

### Fish Tacos \$12.95

*Cod Fish crisply fried in our panko coating with chipotle aioli, shredded cabbage, pico di gallo and shredded cheddar jack cheese*

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## PASTA

**Fettuccine Alfredo** \$12.95

*Fresh egg fettuccine sautéed in a heavy cream sauce with romano cheese*

**Pasta Primavera**<sup>^</sup> \$12.95

*Mixed vegetables sautéed with garlic and olive oil served with bowtie pasta and shaved parmesan cheese*

**Entrees** Chicken / Shrimp

**Lobster Ravioli** \$24.95

*Jumbo ravioli filled with real lobster meat finished in a lobster and pink vodka cream sauce*

**Linguini Vongole**<sup>^</sup> \$16.95

*(Red or white) fresh clams sautéed in a zesty clam sauce*

**Style** Red / White

**Chicken Parmesan** \$14.95

*Breaded chicken cutlet topped with marinara sauce and mozzarella cheese served over your choice of pasta*

**Veal Cutlet Parmesan** \$17.95

*Tender young veal, breaded and fried then baked with marinara sauce and mozzarella cheese served over your choice of pasta*

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**NEW ENGLAND TRADITIONS**

**Baked Stuffed Shrimp** \$23.95

*(5) jumbo shrimp stuffed with our chef's famous seafood stuffing*

**Scallops Nantucket**<sup>^</sup> \$23.95

*Broiled sea scallops topped with seasoned bread crumbs, sherry wine and cheddar cheese.*

**Baked Scrod**<sup>^</sup> \$14.95

*Today's fresh catch baked with herb butter and seasoned bread crumbs.*

*The above entrees are served with your choice of potato & vegetables or a side of pasta*

*Fried Seafood Dinners*

**Fried Bay Scallops** \$14.95

**Coconut Shrimp** \$18.95

*Shrimp breaded with coconut and fried, served with chili mango coconut sauce*

**Fish and Chips** \$11.95

*The above entrees are served with fries and coleslaw. Substitutions are available upon request.*

**Broiled Seafood Platter** \$27.95

*Fresh scrod, sea scallops, stuffed shrimp, crabmeat and stuffed quahog baked in herb butter and topped with seasoned bread crumbs.*

**The Bay Platter** \$26.95

*A fried seafood sampler which includes: scrod, bay scallops, whole clams and (2) jumbo shrimp*

**Fried Whole Belly Clams** Market

*Priced with the Tide*

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**LAND AND SEA**

**Ocean Rib-Eye Steak**<sup>\*^</sup> \$27.95

*A 16oz rib-eye grilled to your liking then topped with sautéed sea scallops and crabmeat in a light garlic and white wine sauce.*

**Surf and Turf**<sup>\*</sup> \$26.95

*A 10oz black angus sirloin cooked to your favorite temperature served with (3) baked stuffed shrimp.*

### Filet Mignon\*^ \$26.95

*A 12oz center cut tenderloin grilled to your liking. Try it with a side of béarnaise sauce or with a mushroom demi-glaze!*

**Topping** Bearnaise sauce / Or mushroom demi-glaze!

### Grilled Black Angus Sirloin\*^ \$22.95

*A 14oz sirloin cooked to your liking with your choice of topping - alla mama, giuseppe, or a mushroom demi-glaze.*

**Topping** Alla mama / Giuseppe / A mushroom demi-glaze

*The above entrees are served with your choice of potato and vegetables or a side of pasta.*

### Shrimp Scampi^ \$22.95

*(5) jumbo shrimp sauteed in a light garlic butter and white wine sauce served over your choice of rice pilaf or linguini*

### Fruits of the Sea^ \$26.95

*(2) jumbo shrimp, sea scallops, chopped clams, crabmeat, littlenecks and mussels served over linguine in a rich cream sauce or a zesty marinara sauce*

### Chicken Hawaiian \$15.95

*Tender strips of chicken sauteed in sweet and sour sauce with fresh pineapple, baby carrots and pimentos served over rice pilaf*

### Chicken Marsala^ \$14.95

*Tender chicken breast sauteed with mushrooms in our sweet marsala wine sauce.*

### Veal Francaise^ \$20.95

*Veal scaloppini sauteed with a light egg batter finished in a lemon white wine and butter sauce.*

### Chicken Kabobs \$15.95

*Garlic lemon marinated chicken grilled with zucchini summer squash and green pepper on the skewer served with rice pilaf, quinoa tabouli and pita bread*

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## LOBSTERS^

### Steamed

*Priced with the Tide*

### Baked Stuffed

*Priced with the Tide*

### Steamed with Necks

*Priced with the Tide*

*^ Can be Modified for Gluten Sensitivity*

*Please Note: Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*This Item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked*

# LUNCH MENU & WINE LIST

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## WHITE WINES

Sycamore Lane Chardonnay  
(California)

Size Glass \$7 / Bottle \$20

Kenwood Sonoma Chardonnay  
(California)

Size Glass \$8.5 / Bottle \$24

Hess Monterey Chardonnay  
(California)

Size Glass \$9.5 / Bottle \$27

Sycamore Lane Pinot Grigio  
(California)

Size Glass \$7 / Bottle \$20

Ecco Domani Pinot Grigio (Italy)

Size Glass \$9 / Bottle \$25

Oyster Bay Sauvignon Blanc (New  
Zealand)

Size Glass \$9 / Bottle \$25

Blue Fish Riesling (Germany)

Size Glass \$8.5 / Bottle \$24

Chateau Ste. Michelle Riesling  
(Columbia valley)

Size Glass \$9 / Bottle \$25

Sycamore Lane White Zinfandel  
(California)

Size Glass \$7 / Bottle \$20

Beringer White Zinfandel  
(California)

Size Glass \$8 / Bottle \$23

Centorri Moscato (Napa California)

Glass \$9 / Bottle \$25

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## RED WINES

Sycamore Lane Cabernet  
(California)

Size Glass \$7 / Bottle \$20

Red Diamond Cabernet  
(Washington state)

Size Glass \$8.5 / Bottle \$24

Sycamore Lane Merlot (California)

Size Glass \$7 / Bottle \$20

Bogle Merlot (California)

Size Glass \$9 / Bottle \$25

Red Truck Pinot Noir (California)

Size Glass \$9 / Bottle \$25

Da Vinci Chianti (Italy)

Size Glass \$9 / Bottle \$25

Black Opal Cabernet/Merlot  
(Australia)

Size Glass \$9 / Bottle \$25

Rosemount Shiraz (Australia)

Size Glass \$8 / Bottle \$23

Trapiche Malbec (Argentina)

Glass \$8.5 / Bottle \$24

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#### CHAMPAGNE AND SPARKLING WINES

Cantine Moschio Prosecco Brut (Spain)

Size Split \$8 / Bottle n/a

Moet & Chandon Imperial (France)

Size Split n/a / Bottle \$75

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#### BEER SELECTION

*Bottled Beer*

Coors Light

Yuengling Lager

Heineken

Corona

Amstel Light

Corona Light

Miller Lite

O'Doules Non Alcoholic

Budweiser

Bud Light

Sam Adams

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#### DRAFT BEER

Blue Moon

Bud Light

Bass Ale

Sam's Seasonal

Newport Storm

Miller Lite

Narragansett

Budweiser

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## MALT BEVERAGES

Smirnoff Ice

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## GLUTEN FREE

Strongbow Gold Apple Hard Cider

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## STARTERS

**Littlenecks on the Half Shell\*<sup>^</sup>** \$8.95  
*(6) ocean fresh littlenecks served chilled with fresh lemon and our signature cocktail sauce*

**Jumbo Shrimp Cocktail<sup>^</sup>** \$3.5  
*(Sold by the piece) jumbo size shrimp garnished with fresh lemon and cocktail sauce*

**Clams Casino** \$9.95  
*(6) delicious littlenecks topped with herb butter, seasoned ritz crumb topping and bacon*

**Clam Zuppa (Red or White)<sup>^</sup>** \$11.95  
*(10) littlenecks simmered in a zesty seafood broth served with garlic toast*

**Steamed Mussels<sup>^</sup>** \$11.95  
*1 pound of flavorful mussels sautéed in a light garlic herb and butter broth served with garlic toast*

**Point Judith Fried Calamari** \$10.95  
*Deep fried calamari rings tossed in garlic butter and white wine sauce with hot pepper rings*

**Stuffed Quahogs** \$8.95  
*(2) jumbo quahogs stuffed with our famous clam stuffing*

**Baked Stuffed Mushrooms** \$9.95  
*(6) seafood stuffed mushrooms, baked with white wine and garlic butter*

**Crab Cakes<sup>^</sup>** \$12.95  
*(3) pan Seared lump cakes served with Cajun remoulade, Gluten Free (2) pieces upon request*

**Fried Mozzarella Triangles** \$8.95  
*(3) served with marinara sauce*

**Tangy Chicken Wings** \$9.95  
*(10) lightly battered wings sautéed in a garlic burgundy wine sauce with sliced cherry peppers*

**Top of the Bay**  
*Famous clam cakes*  
**Quantity** Half dozen \$6.95 / Full dozen \$9.95

**Boom Boom Shrimp** \$10.95  
*Tender crispy fried shrimp tossed in a creamy spicy sauce*

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## GARDEN FARE

**Garden Salad<sup>^</sup>** \$5.95  
*Fresh garden salad served with your choice of dressing*

**Traditional Caesar Salad<sup>^</sup>** \$8.95  
**Meat** With Grilled chicken \$11.95 / With Grilled Shrimp (4) \$21.95 / With Steak \$15.95

**Mango Chicken Taco Salad (Seasonal)<sup>^</sup>** \$13.95  
*Shredded lettuce, black beans, corn, tomatoes, shredded jack cheddar cheese, mangoes, and grilled chicken tossed with mango chardonnay vinaigrette dressing in a taco bowl*

### Mediterranean Salad^ \$11.95

Mixed greens tossed in our house Mediterranean feta vinaigrette dressing with roasted red peppers, cucumbers and kalamata olives, then finished with hearts of palm and feta cheese

### Apple Walnut Spinach Salad^ \$11.95

Fresh baby spinach, raisins, candied walnuts, fresh apples and crumbled gorgonzola cheese tossed with Fuji apple vinaigrette

### Snail Salad^ \$11.95

Our fresh garden salad topped with a heaping pile of marinated snail slices

### Berry Arugula Salad (Seasonal)^

\$12.95

Fresh Arugula, with fresh strawberries and blueberries topped with goat cheese and sunflower seeds, dressed with blueberry balsamic dressing

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## SOUPS

### New England Clam Chowder (White)

Size Cup \$3.5 / Bowl \$6.95

### Manhattan Clam Chowder (Red)

Size Cup \$3.5 / Bowl \$6.95

### Lobster Bisque

Size Cup \$4.95 / Bowl \$7.95

### Soup of the Day

Size Cup \$2.95 / Bowl \$4.95

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## SANDWICHES

All sandwiches are served with fries. Substitutions are available upon request.

### Black Angus Burger\* \$9.95

An 8oz burger char-broiled to your liking, served on a sesame bun with lettuce and tomato

### Delmonico Steak Sandwich\* \$13.95

A 6oz delmonico grilled to the perfect temperature served on an italian sub with lettuce, tomato and steak sauce mayonnaise

### Veal Parmesan \$11.95

Breaded veal cutlet topped with marinara sauce and mozzarella cheese served on an italian sub

### Grilled Chicken Caesar Wrap^ \$10.95

Grilled marinated chicken wrapped up in a spinach tortilla with romaine lettuce, croutons and shredded parmesan cheese tossed with our traditional caesar dressing.

### Buffalo Chicken Wrap^ \$10.95

Grilled chicken dipped in hot buffalo sauce with romaine lettuce and fresh tomato cooled down with blue cheese dressing served on a plain wrap.

### Veggie Roll Up^ \$10.95

Grilled marinated portabella mushrooms, zucchini & summer squash, roasted red peppers served with baby spinach in a tomato basil wrap finished with goat cheese.

### Chicken Parmesan \$10.95

Breaded chicken cutlet topped with marinara sauce and mozzarella cheese served on an italian sub

### Lobster Roll Market

A generous portion of 100% real lobster meat served on a brioche roll. Priced with the Tide

### Fish Tacos \$12.95

(2) Cod crisply fried in our panko coating with chipotle aioli, shredded cabbage, pico di gallo and shredded cheddar jack cheese

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## PASTA

**Fettuccine Alfredo** \$10.95

*Fresh egg fettuccine sauteed in a heavy cream sauce with romano cheese*

**Meat** Chicken / Shrimp

**Pasta Primavera**<sup>^</sup> \$10.95

*Mixed vegetables sautéed with garlic and olive oil served with bowtie pasta and shaved parmesan cheese*

**Meat** Chicken / Shrimp

**Chicken Broccoli Sauté**<sup>^</sup> \$11.95

*Tender chicken sautéed with garlic, butter and white wine with broccoli florets and black olives, served over penne pasta.*

**Meat** Chicken / Shrimp

**Clams Zuppa**<sup>^</sup> \$11.95

*(Red or white) fresh littlenecks sauteed in a zesty clam broth*

**Style** Red / White **Meat** Chicken / Shrimp

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**LUNCH FAVORITES**

**Baked Stuffed Shrimp** \$16.95

*(3) jumbo shrimp stuffed with our chef's famous seafood stuffing*

**Baked Scrod**<sup>^</sup> \$11.95

*Today's fresh catch baked with herb butter and seasoned bread crumbs*

**Grilled Black Angus Sirloin**<sup>\*^</sup> \$17.95

*A 10oz sirloin cooked to your liking with your choice of topping - alla mama, giuseppe, or a mushroom demi-glaze*

**Chicken Parmesan** \$11.95

*Breaded chicken cutlet topped with marinara sauce and mozzarella cheese served over your choice of pasta*

**Veal Cutlet Parmesan** \$12.95

*Tender young veal, breaded and fried then baked with marinara sauce and mozzarella cheese served over your choice of pasta*

**Chicken Marsala**<sup>^</sup> \$11.95

*Tender chicken breast sauteed with mushrooms in our sweet marsala wine sauce*

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**FRIED SEAFOOD DINNERS**

**Bay Scallops** \$11.95

**Whole Belly Clams** Market

*Priced with the Tide*

**Fish and Chips** \$10.95

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**LOBSTERS**<sup>^</sup>

**Steamed** Market

*Priced with the Tide*

**Baked Stuffed** Market

*Priced with the Tide*

**Steamed with Necks** Market

*Priced with the Tide*

<sup>^</sup> Can be modified for Gluten Sensitivity

*Please Note: Before placing your order, please inform your server if a person in your party has a food allergy*

*\*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked*