DINNER MENU & WINE LIST

WHITE WINES

William Hill Chardonnay
  Central Coast, California
  Size Glass $9 / Bottle $27

Starling Castle Riesling
  Germany
  Size Glass $9 / Bottle $27

Frei Brothers Chardonnay
  California
  Size Glass $11 / Bottle $33

Canyon Road White Zinfandel
  California
  Size Glass $8 / Bottle $24

Canyon Road Pinot Grigio
  California
  Size Glass $8 / Bottle $24

Yes Way Rose
  France
  Size Glass $9 / Bottle $27

Ecco Domani Pinot Grigio
  Italy
  Size Glass $9 / Bottle $27

Risata Moscato D'Asti
  Napa California
  Glass $9 / Bottle $27

Starborough Sauvignon Blanc
  New Zealand
  Size Glass $9 / Bottle $27

RED WINES

Canyon Road Cabernet Sauvignon
  California
  Size Glass $8 / Bottle 24.00

Mirassou Pinot Noir
  California
  Size Glass $9 / Bottle $27

Louis Martini Cabernet Sauvignon
  California
  Size Glass $11 / Bottle $33

Da Vinci Chianti
  Italy
  Size Glass $9 / Bottle $27

Canyon Road Merlot
  California
  Size Glass $8 / Bottle $24

Apothic Red Blend
  California
  Size Glass $9 / Bottle $27

Chateau Souverain Merlot
  California
  Size Glass $9 / Bottle $27

CHAMPAGNE AND SPARKLING WINES
LaMarca Prosecco
Italy
Size Split $9 / Bottle $27

BEER SELECTION

Bottled Beer

Coors Light  Stella Artois
Heineken  Corona
Miller Lite  Corona Light
Budweiser  O'Douls Non - Alcoholic
Bud Light  
Sam Adams  

Draft Beer

Shock Top  Sam's Seasonal
Whalers RISE  Narragansett
Harpoon IPA  Miller Lite
Newport Storm  
Bud Light  

Malt Beverages

Truly  

Gluten Free

High Noon Hard Seltzer

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

Point Judith Fried Calamari $11.95
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

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

Jumbo Shrimp Cocktail^ $3.5
(Sold by the piece) jumbo size shrimp garnished with fresh lemon and cocktail sauce

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

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

Top of the Bay Famous Clam Cakes
Size
- Half dozen $6.95
- Full dozen $10.95

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

Boom Boom Shrimp (Seasonal) $11.95
Tender fried shrimp tossed in a creamy, spicy sauce

Clam Zuppa (Red or White)^ $13.95
(10) littlenecks simmered in a zesty seafood broth served with garlic toast
Style
- Red
- White

Steamed Mussels^ $13.95
Pound of flavorful mussels sauteed in a light garlic herb and butter broth served with garlic toast

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GARDEN FARE

Garden Salad^ $5.95
Fresh garden salad served with your choice of dressing

Apple Walnut Spinach Salad^ $12.95
Fresh baby spinach, cranberries, candied walnuts, fresh apples and crumbled gorgonzola cheese tossed with Fuji apple vinaigrette

Traditional Caesar Salad^ $8.95
Extra Grilled chicken +$5 / Grilled shrimp (4) +$14 / Steak +$10

Berry Arugula Salad (Seasonal)^ $12.5
Fresh Arugula, with fresh strawberries and blueberries topped with goat cheese and sunflower seeds, dressed with blueberry balsamic dressing

Mango Chicken Taco Salad (Seasonal)^ $14.95
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^ $12.95
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

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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

Soup of the Day
Size Cup $2.95 / Bowl $4.95

SANDWICHES

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

Black Angus Burger* $11.95
An 8oz burger char-broiled to your liking, served on a sesame bun with lettuce and tomato.

Delmonico Steak Sandwich* $14.95
A 6oz Delmonico grilled to the perfect temperature served on an Italian sub with lettuce, tomato

Veal Parmesan $11.95
Breaded veal cutlet topped with marinara sauce and mozzarella cheese served on an Italian sub.

Grilled Chicken Caesar Wrap $11.95
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 Sandwich $11.95
Fried Buffalo chicken breast, melted cheddar cheese, lettuce, tomato, blue cheese or ranch dressing on a bun.

Veggie Roll Up $11.95
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 Sandwich $10.95
Breaded chicken cutlet topped with marinara sauce and mozzarella cheese served on an Italian sub.

Lobster Roll Market $15.00
A generous portion of 100% real lobster meat served on a brioche roll. Priced with the tide

Fish Tacos $15.95
Cod fish crisply fried with chipotle aioli, shredded lettuce, Picco de Gallo and shredded cheddar jack cheese.

Steak Tacos $16.95
Grilled skirt steak, shredded lettuce, Picco de Gallo, shredded cheddar jack cheese, cilantro sauce sour cream and a slice of avocado.

PASTA

Fettuccine Alfredo $14.95
Fresh handmade fettuccine pasta sautéed in a heavy cream sauce with Romano cheese.

Pasta Primavera^ $14.95
Mixed vegetables sautéed with garlic and olive oil served with bowtie pasta and shaved parmesan cheese.

Linguini Vongole^ $19.95
(RED OR WHITE) Fresh clams sautéed in a zesty clam sauce.
Style Red / White.

Chicken Parmesan $16.95
Breaded chicken cutlet topped with marinara sauce and mozzarella cheese served over your choice of pasta.

Veal Cutlet Parmesan $19.95
Tender young veal, breaded and fried then baked with marinara sauce and mozzarella cheese served over your choice of pasta.
# NEW ENGLAND TRADITIONS

## Baked Stuffed Shrimp
$24.95  
(5) jumbo shrimp stuffed with our chef’s famous seafood stuffing

## Scallops Nantucket\^  $23.95  
Broiled sea scallops topped with seasoned bread crumbs, sherry wine and cheddar cheese.

## Baked Scrod\^  $16.95  
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  $15.95

### Coconut Shrimp  $19.95  
Shrimp breaded with coconut and fried, served with chili sweet & sour sauce

### Fish and Chips  $14.95  
The above entrees are served with fries and coleslaw. Substitutions are available upon request.

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# LAND AND SEA

## Ocean Rib-Eye Steak\^\*  $28.95  
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\*  $27.95  
A 10oz black angus sirloin cooked to your favorite temperature served with (3) baked stuffed shrimp.

## Filet Mignon\^\*  $27.95  
A 12oz center cut tenderloin grilled to your liking. Try it with a side of bernaise sauce or with a mushroom demi-glace!

**Topping**  
Bernaise sauce / Or mushroom demi-glace!

## Grilled Black Angus Sirloin\^\*  $23.95  
A 14oz sirloin cooked to your liking with your choice of topping – alla mama, giuseppe, or a mushroom demi-glace.  
**Topping**  
Alla mama / Giuseppe / A mushroom demi-glace

## Chicken Marsala\^  $16.95  
Tender chicken breast sautéed with mushrooms in our sweet marsala wine sauce.

## Veal Francaise\^  $21.95  
Veal scaloppini sautéed with a light egg batter finished in a lemon white wine and butter sauce.

## Shrimp Scampi\^  $23.95  
(5) jumbo shrimp sautéed in a light garlic butter and white wine sauce served over your choice of rice pilaf or linguini

## Fruits of the Sea\^  $27.95  
(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  $16.95  
Tender strips of chicken sautéed in sweet and sour sauce with fresh pineapple, baby carrots and pimentos served over rice pilaf
### Chicken Kabobs $16.95
Garlic lemon marinated chicken grilled with zucchini
summer squash and green pepper on the skewer served with
rice pilaf, quinoa tabouli and pita bread

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

### LOBSTERS^

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Steamed with Necks^  
Priced with the Tide MARKET

^ 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.
KIDS MENU

Old Fashioned Grilled Cheese $5.95
white bread grilled with American cheese served with fries

The Beach Burger $7.95
a 4 oz hamburger served with fries

LIL Rhody Hot Dog $5.95
served on a grilled bun with fries

Kid Tenders $7.95
3 breaded chicken tenders served with fries

Mac & Cheese $6.95
a delicious treat for younger children from Kraft

Beverage Selections $2.5
Coke, Diet Coke, Ginger ale, Sprite, Pink Lemonade, Cranberry Juice, Shirley temple, Roy Rogers