

**small PLATES**

Seared Scallops in a saffron corn sauce	\$12
Spicy Shrimp	\$12
Calamari with House-made Marinara Sauce	\$10
Chimichurri Chicken with a Yogurt Mint Sauce	\$9
Locally grown Tomato with fresh Mozzarella and Basil	\$9
Fresh Prima Pasta Papparadelle with Wild Mushrooms	\$10
Steamed Clams with Carrots and Leeks	\$12
Steamed Mussels with Carrots and Leeks	\$12
Vegetable Napoleon	\$9
Clam Chowder	\$6
Lobster Bisque	\$9
Grilled Marinated Artichoke Salad	\$8
Simple Bibb Salad	\$6
Arugula and Parmigiano Regiano Salad	\$6

**LARGE plates**

Soy and Ginger Glazed Grilled Swordfish <i>served with Sweet Potato Puree and Sauteed Spinach</i>	\$30
Seared Scallops over Fresh Prima Pasta Papparadelle <i>served with a Lemon Parsley Sauce</i>	\$27
Native Steamed 1 1/4—1 1/2 pound Lobster <i>served with Corn Maque Choux and Roasted Potatoes</i>	\$32
Roasted Statler Cut Chicken <i>served with Asparagus, Mushrooms and Cous Cous</i>	\$20
Roasted Duck Breast <i>served with Asparagus, Mushrooms and Truffled Mashed Potatoes</i>	\$22
Seafood Paella <i>with Shrimp, Mussels, Clams, Chicken, Chourico, Asparagus, Peas</i>	\$19
Pan-seared Flounder finished with white wine and lemon <i>served with Polenta and Spinach</i>	\$21
Prime aged 14oz Ribeye <i>served with Roasted Potato Wedges and Sauteed Spinach</i>	\$38
Linguine with Oven Roasted Clams in a white wine sauce	\$18
Vegetable Napoleon <i>Grilled Vegetables stacked with Fresh Mozzarella and Pesto served with Polenta and Sauteed Spinach</i>	\$14
Jumbo Lump Crabcakes <i>served with Roasted Potato Wedges and Callaghan's Coleslaw</i>	\$32
Lobster Saute over shallot roasted potatoes <i>served with a Creamery Green Beans and Sherry Lobster Sauce</i>	\$27
Native Broiled Striped Bass <i>served over Fennel and Citrus Salad with Tapenade and Roasted Pepper and Basil Pesto Orzo Salad</i>	\$27

**Just a SNACK...**

Tempura Battered Green Beans	\$7
Potato and Chourico Croquettes	\$6
Bacon Wrapped Dates	\$5
Devilled Eggs	\$5
Fall River Chourico with Sweet Peppers	\$5
Marinated Olives	\$4
Marcona Almonds	\$4

**CHEESE & CHARCUTERIE****Choice of 3—\$12 Choice of 5—\$15**

Cotswold Cheddar — Manchego — Mozzarella  
 Parmigiano Reggiano — Roquefort

Finochietta — Serano — Wild Boar Cacciatorini

**SANDWICHES****Served with Coleslaw or French Fries**

Meyer All Natural Char-Grilled Burger	\$10
Crabcake Sandwich	\$16
Fried Shrimp Po Boy	\$12

**DESSERT**

Fresh Strawberry Shortcake	\$6
Chocolate Roll	\$6
Crescent City Bread Pudding	\$6
Buttermilk Panna Cotta	\$6

**BRUNCH Sundays from 12-4PM**

Lobster Hash <i>Fresh lobster sautéed with potatoes, onion, zucchini, squash and herbs</i>	\$12
Shrimp and Grits	\$12
Eggs Benedict— <i>served with homefries</i>	
- With Chourico	\$6
- With Spinach	\$7
- With Crab	\$9
Omelet— <i>served with homefries</i>	
- With Chourico	\$6
- With Sauteed Vegetables	\$7
Applewood Smoked Bacon Homefries	\$6 \$6