

# TO-GO MENU

Business Hours: Friday & Saturday 11am-8pm, Sunday 11am-6pm, Monday 11am-4pm

### APPETIZERS

New England Clam Chowder (1/2 pint or pint)	6/12	Crispy Thai Calamari	10
Tomato Basil Mussels	9	sesame seeds & scallions	
white wine, garlic, butter, garlic toast		Seafood Potato Skins	12
Spinach & Artichoke Dip	10	Seafood Crepe	13
lavosh chips		lobster, shrimp, crab, madeira cream sauce	

### SALAD

#### Garden 6

carrots, celery, tomatoes, honey balsamic vinaigrette **Salad Enhancers:** Jumbo Shrimp 9, Chicken 5, Pan Seared Scallops 11

## ENTRÉES

Roasted Vegetable Polenta (vegan available) roasted wild mushrooms, shallots, tomatoes, butternut, yellow & green squash, carrots	13	Spicy Chicken Bowl black bean & corn salsa, guacamole, jasmine rice, Mexican crema	10/18
Hot & Crunchy Monkfish Bowl chipotle tartar sauce, fries & slaw	14	Seafood Pasta scallops, shrimp, calamari, mussels	16/24
Fried Oyster Bowl horseradish cream sauce, fries & slaw	21	Lobster Risotto handpicked tail & claw, cherry tomatoes, green peas, wild mushrooms	21/29
5oz Filet Mignon ancho coffee rub, steak sauce, haricot verts, roasted potatoes	24	Faroe Island Salmon cast iron pan seared, faro & quinoa risotto with butternut squash, zucchini & parsley gremolata	15/23
Bouillabaisse tuna, salmon, shrimp, calamari, lobster	26	Fish Tacos (2 or 3 tacos) New England Cod, guacamole, pico de gallo, ancho chili aioli, flour tortillas	13/18

#### LOBSTER FOR TWO 38

2 - 1 1/4 lb lobsters, corn on the cob & roasted potatoes Pre-orders are highly recommended on Lobster for Two.

## DESSERT

Chocolate Cake 6 Bread Pudding 6 caramel sauce amaretto sauce