



## *Dinner Menu*

### *~Soups~*

#### **New England Clam Chowder~6**

Tender clams highlight this house specialty

#### **Soup of the Moment~6**

Ask your server about our soup of the moment

#### **Lobster Bisque~7**

Lumps of lobster meat highlight this house specialty

### *~Appetizers~*

#### **15 Point Stuffies (2)~8**

With garlic butter & our signature stuffing

#### **Baked Brie~12**

Wrapped in phyllo with a fruit coulis & toasted crostini

#### **Lemon Thai Grilled Shrimp~12**

With sweet Thai chili sauce, lemon, honey & soy

#### **Scallops Wrapped In Bacon(5)~15**

With applewood bacon & a bourbon maple glaze

#### **Caprese ~11**

Fresh mozzarella, vine-ripe tomatoes, basil, extra virgin olive oil & balsamic reduction

#### **Hot and Spicy Shrimp~12 (GF)**

Sautéed shrimp with crushed red peppers, cajun spices & dry white wine 12~

#### **Jumbo Shrimp Cocktail (4)~13 (GF)**

Slow poached & chilled, served with lemon & cocktail sauce

#### **Fried Calamari\*\*~13**

Crispy calamari mixed with banana peppers served with our signature garlic aioli & romesco\* sauce

#### **15 Point Cajun Cheese Fries~7**

Deep-fried Idaho potatoes served with creamy spicy cheddar jack cheese sauce

#### **Fried Pork Kimchi Dumplings~8**

Served with a ponzo sauce

#### **Littlenecks Peri-Peri\*~13**

White wine, marinara, chourico, white beans, garlic & herbs

#### **Crab Cakes (2)~12**

Served with a spicy remoulade

### *~Pasta~*

#### **Drunken Pasta\***

##### **Chicken~21/ Lobster~25**

Pink black pepper vodka sauce with mushrooms & basil

#### **Lobster Mac & Cheese\*~22**

Cheddar mornay, Lobster & a baked crispy top

#### **Pappardelle Pasta\*~22**

Grilled chicken with fresh garlic & diced tomatoes in a spinach parmesan sauce

#### **Scallop Block Island\*~23**

Skillet seared scallops in a light tomato sauce with white wine, tomatoes, scallions, button mushrooms & garlic served over angel hair

#### **Scampi\***

##### **Shrimp~21/ Lobster~25**

With oregano, scallions, fresh tomatoes & garlic served over angel hair pasta

#### **Seafood Pasta~26**

With garlic, shrimp, scallops & lobster over penne pasta with a spicy pink pepper vodka sauce

#### **Seafood Compton Bay\* ~24**

Shrimp, scallops, littlenecks, tomatoes, herbs & white wine served with a spiced marinara over fettuccini

#### **Chicken Parmesan\*~20**

Breaded chicken cutlets with fresh mozzarella served over penne pasta & marinara

#### **King & Prince\* ~26**

Lobster meat & medallions of milk-fed veal with spinach in a sherry cream sauce served over fettuccini

## *~Land & Sea~*

*Comes With A Choice of Starch & Vegetable*

### **Pesto Crusted Salmon\*~22**

With a citrus beurre blanc

### **Baked Stuffed 1/2 Lobster\*~23**

With our signature seafood stuffing

### **Baked Stuffed Shrimp\*~23**

Stuffed with our signature seafood stuffing

### **Grilled Marinated Tenderloin**

#### **Tips\*~21**

With a Jack Daniels ponzo sauce

### **Fish & Chips\*~17**

Beer battered Atlantic cod served with french fries & tarter sauce

### **Pan Seared Salmon \*~22(GF)**

With a mango - ginger chutney

### **Baked Stuffed New England**

#### **Cod\*~23**

Baked fresh New England cod with our signature seafood stuffing & lobster sauce

### **Crisped Rotisserie Half**

#### **Chicken\*~21(GF)**

Slow roasted moist & tender chicken served crispy with house seasoning

### **Chicken Nanaquaket\*\*~21(GF)**

Sautéed breast of chicken with apples, julienne of celery, lingonberries, chopped walnuts & apple brandy

### **Steak "Diana"\*~27**

Medallions of beef tenderloin served with a wild mushroom sauce & finished in brandy demi glaze

### **Wild berry Roasted Split**

#### **Duckling\*~25**

With blueberries, raspberries & a hoisin glaze

### **The Eugene Burger\*~15**

Certified black Angus with bacon, cheddar jack cheese, fried shallot rings & french fries

### **Caribbean Pork Loin\* ~23(GF)**

With caribbean "Jerk" spices, crumbled blue cheese & raspberry demi glaze

### **Madeira\***

#### **Chicken ~21/ Veal ~24**

With mushrooms, black cherries, green onions & a madeira demi glaze

### **Shepards Pie\* ~18**

Baked with ground beef, tomato demi glaze, sweet corn & Yukon gold mashed potatoes

### **Cajun Pan Seared Native**

#### **Swordfish\* ~26(GF)**

With a avocado lime butter

### **Filet Mignon\*~30**

Grilled filet mignon served with béarnaise sauce & fried shallot rings

### **Grilled Native**

#### **Swordfish\*~26(GF)**

Served with white wine, lemon & capers

### **Sesame Pan Seared Tuna**

#### **Steak\*~26**

Pan seared tuna steak served with crumbled chèvre & a sweet Thai chili sauce

### **Pan Seared Scallops\* ~24**

George's Bank Scallops served with a mushroom risotto, extra virgin basil oil & garlic aioli

### **Slow Roasted Prime Rib\*~31**

Slow roasted with a garlic & thyme au jus

**Available Friday and Saturday  
Dine-in only**

### **Farm & Sea\* ~26**

Grilled marinated tenderloin tips with two seafood baked stuffed shrimp

### **Surf & Turf\*~31**

Lobster stuffed 8oz tenderloin with a gorgonzola cream sauce

### **Grilled Lamb Chops\*~28**

Grilled domestic cut lamb chops served with a Maitre d' butter

### **Tossed House Salad~9(GF)**

Crisp field greens, English cucumbers, cherry tomatoes, & carrots

#### **Add These Grilled Options To Any Salad:**

Salmon~10   Scallops~11   Chicken~7   Jumbo Shrimp~11

### **Sweet Potato Salmon\*~22(GF)**

Salmon encrusted with sweet potato served with a creamy roasted red pepper gastrique 22~

*Small House Salad may be added to each entree for \$2.00*

*Dressings: Blue Cheese, Parmesan peppercorn, Honey Mustard, Raspberry Vinaigrette, Italian, or Balsamic & Oil*

*\*Consuming undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform server of any allergies in your party. \*Contains Nuts.*

*(GF)= Gluten Free*