



Deck Menu

SEA FOOD SEA FRIENDS SEA VIEW

RAW BAR

OYSTER VARIETY SUBJECT TO AVAILABILITY

***Littleneck Clams // 1.5 per piece**
½ dozen // 7 dozen // 13



***Oysters // 2.75 each**
½ dozen // 15 dozen // 27

Jumbo Shrimp Cocktail (shell on) // 3.50
½ dozen 19 // dozen 38

Lobster Cocktail // 18

***Anchor Platter // 25**
6 oysters, 6 littlenecks, 2 shrimp

***Ice Crusher // 48**
12 oysters, 12 littlenecks, 6 shrimp

Sauces
mignonette • cocktail

SUGGESTED PAIRINGS
Laurent-Perrier Champagne
16 glass 30 bottle 375ML

SOUP & SALAD

CUP / BOWL

New England Clam Chowder // 5/6.5



Lobster Bisque // 7/10

CGH Salad // 7 GF

red onion, grape tomato, cucumber, carrot & house vinaigrette

Heirloom Tomato Salad // 12 GF Available

'sunset farm tomatoes' burrata, lemon balsamic glaze, basil aioli, crostini

Arugula Salad // 9 GF Available

housemade croutons, parmesan reggiano & anchovy, caesar style dressing

Add-Ons Pan Roasted Jump Shrimp (3) // 9.75

*Grilled Salmon 8 oz // 14

Lobster Salad // 12.5

Grilled Chicken 6 oz // 6.5

*Grilled Skirt Steak 8 oz // 16

APPETIZERS

Lobster Corn Tamale // 15
lobster, corn, chopped tomato & cilantro, light garlic cream



Mussels // 12
PEI mussels, saffron butter sauce, garlic, shallots, red bell pepper, fresh herbs & crostini

Fried Whole Belly Clams 3 oz // Priced to market

Mexican Street Corn // 7
corn on the cob, cilantro lime cream, ancho chile, cotija cheese

Stuffies (RI) // 8
4 topneck clams, chorizo & bell stuffing

Calamari (Point Judith RI) // 11.5
lightly fried rings & tentacles, tossed in citrus vinaigrette, served with house pickled pepper relish, & basil

Clam Cakes half dozen // 4 dozen // 8

Steamers // Priced to Market

Shrimp Ceviche // 12
tomato, cilantro, green peppers, red onion, citrus dressing, tostados

SANDWICHES

Lobster Roll // 20
fresh herbs, citrus aioli, lettuce, buttered brioche roll



Fish Sandwich // 14
battered & fried pollock, lettuce, tomato, onions, spicy tartar sauce, brioche bun

Portobello Burger // 13 V, Can Be Made Vegan
spinach, goat cheese, red peppers, basil aioli, mini ciabatta

***Angus Burger // 12**
lettuce, tomato, red onion, brioche bun

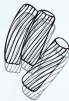


Add-Ons cheddar or gorgonzola // 1
fried onion strings // 2
bacon // 1.5
sautéed mushrooms // 2

ENTREES

Gluten Free Pasta Available For Additional \$2

Penne Pecorino // 16 V, Can be Made Vegan
grape tomato, arugula, extra virgin olive oil, pecorino romano, basil
with Shrimp // 25 with Chicken // 19 with Scallops // 27.5



Penne Bolognese // 19.5
house made classic beef, veal, & pork ragu

Linguini & Clams // 19
native little neck clams, fresh herbs, garlic, white wine, butter

Fried Whole Belly Clam Dinner 6 oz // price to market
fries, tartar sauce, coleslaw, lemon

***Salmon // 23**
summer corn salad, cilantro lime crema

***Spice Rubbed Skirt Steak // 24**
grilled vegetable salad, cotija cheese, chimichurri



Boil Bucket // price to market
lobster, mussels, clams, corn on the cob, potatoes, drawn butter

Fish & Chips // 16.5
crispy pollack, beer battered, coleslaw, fries, tartar sauce, lemon

Lobster Mac & Cheese // 26
three cheese veloute, tomato, fresh herbs, baked breadcrumb topping

Fish Tacos // 15
mahi-mahi cilantro, lime, chili marinade, black bean salad, pico de gallo, shredded cabbage, guacamole, 3 flour corn tortillas

Steamed Local Lobster // Price to Market
served with today's sides & drawn butter



***Tuna // 30**
cold lo mein noodle salad, wasabi aioli

Swordfish // 28
fregola, basil aioli, marinated cucumber tomato & red onion salad

Simply Grilled
Drizzled with Extra Virgin Olive Oil on a Bed of Arugula
Gluten Free Options

***Salmon 8 oz // 17**

Chicken 10 oz // 14

Swordfish 8 oz // 19

***Skirt Steak 8 oz // 18**

Pan Seared Jumbo Shrimp (5) // 18.5



DESSERTS

Triple Play // 10
flourless chocolate cake, chocolate ice cream & white chocolate ganache

Strawberry 'Shortcake' // 9
strawberry compote, coconut ice cream, shortcake

Frozen Ice Cream Selection

*Consuming raw or undercooked meat or seafood can increase your chances of food borne illness. Please notify your server of any food allergies prior to ordering.

Chef Angel Cardona
Pastry Chef Jamie Chernesky

MADE WITH NEW ENGLAND SPIRITS

Seaside Negroni // 12

Sons of Liberty Gin, Lillet Blanc, Campari, Grapefruit Bitters, Sea Salt

Modern Banana Daiquiri // 11.5

Privateer White Rum, Bols Banana Liqueur, Lime Juice

Hawaiian Old Fashioned // 12

Hibiscus Tea, Sons of Liberty Battle Cry Whiskey, Orange Simple Syrup, Cherry

Frozen Whiskey Café // 14

Sons of Liberty Battle Cry Whiskey, Espresso, Ice Cream, Vanilla Simple Syrup, Bitters

SPIRITS FROM ACROSS THE SEAS

Whismtea // 12

Organic Butterfly Pea Flower Tea, Pomp & Whimsy Gin Liqueur, Simple Syrup, Soda Water

Ausano Spritz // 10

Rosato Ramattozzi Amaro, Prosecco, Basil

Tito's Tee Time // 10

Tito's Vodka, Lemonade, Ice Tea, Mint Simple Syrup

Frozen Orange Creamsicle // 14

Orange Vodka, Vanilla Vodka, Vanilla Simple Syrup, Grand Marnier, Ice Cream

Tiberius' Cooler // 11

Ketel One Botanicals Cucumber & Mint Vodka, Soda Water, Mint

Jimador Punch // 12

Lunazul Blanco Tequila, Bols Watermelon, Dry Vermouth, Lemon Juice, Agave, Prosecco, Rose Water

Island Mimosa // 10

Clement Mahina Coco Rum, Pineapple Juice, Prosecco, Grenadine, Orange Water

Frozen Maple Bacon Bloody Mary // 14

Seaport Shines Maple Bacon Moonshine, Manny's Ultimate Bloody Mary Mix, Lemon Juice, Worcestershire

Frozen Coconut Cream Pie // 14

Clement Mahina Coco Rum, Vanilla Vodka, Pineapple Juice, Lime, Ice Cream

Nicoles' Sisters' Blueberry Lemonade // 11

Triple Eight Blueberry Vodka, Keel Vodka, Lemonade, Prosecco

Ginjito // 12

Hendrick's Gin, Lemon, Lime, Mint, Simple Syrup, Prosecco

ALCOHOL FREE DRINKS

Chuck Jones // 9

Carrot juice, Soda Water, Celery, Cilantro, Sea Salt

Brilliant Butterfly // 9

Organic Butterfly Pea Flower Tea, Star Anise Simple Syrup, Orange

Tropical Tea // 9

Hibiscus Tea, Vanilla Simple Syrup, Orange, Lime

Moving to the Country // 9.5

Powell & Mahoney Peach, Orange Simple Syrup, Soda Water

WINES BY THE GLASS

SPARKLING

Prosecco, Lamarca, Veneto, Italy NV // 9/34

Rivarose, Sparkling Rose, France NV // 9/34

Champagne, Laurent Perrier, Tours-sur-Marne, France, NV 16/30 375ML

Pere Mata, Cava 'Cupada Rose' Catalonia, Spain NV // 12/42

WHITE

Pinot Grigio, Via Vento, 'Bellissima', Veneto, Italy 2018 // 7.5/28

Chardonnay, Newport Vineyards, Newport, Rhode Island, 2017 // 8/28

Chardonnay, Irony, 'Small Lot Reserve' Monterey, CA 2017 // 9/34

Chardonnay, Hahn 'SLH', Santa Lucia Highlands, CA 2016 // 13.5/50

Riesling, Trimbach, Alsace, France 2016 // 13/48

Sauvignon Blanc, Tresor de Loire, Loire Valley, France 2016 // 8/28

Sauvignon Blanc, Babich 'Black Label', Marlborough, New Zealand 2018 // 9/34

Alvarinho/Trajadura 'Vinho Verde' Adegas de Moncao Escolha, Moncao e Melgaco, Portugal, 2018 // 7.5/28

Gruner Veltliner/Riesling/Chardonnay, Hermann J Wiemer 'Field White', Seneca Lake, NY NV // 10.5/39

Chenin Blanc, J Mourat Organic 'Chenin de Jardin', Loire Valley, France 2017 // 11/42

ROSE

Tempranillo, Bodega Latue 'Organic', La Mancha, Spain 2018 // 8/30

Grenache/Cinsault/Syrah Whispering Angel 'The Palm', Coteaux d'Aix-en-Provence, France 2019 // 10.5/40

Pinot Gris, Greenvale 'Ramato', Middletown, Rhode Island 2018 // 11/42

Larkan Rose Wine, Napa Valley, California // 22 375ML CAN

RED

Pinot Noir, Pebble Lane, Monterey County, CA 2016 // 8/32

Cabernet Sauvignon, Parducci 'Small Lot', Mendocino County, CA 2016 // 8/32

Cabernet Sauvignon, Ghost Pines, Napa/Sonoma Counties, CA 2017 // 11/40

Vino Rosso, Paolo Scavino, Italy, 2016 // 7.5/28

Gamay, Vincent Caille 'la Part du Colibri' Organic, France 2016 // 8/32

Sangiovese/Barbera/Zinfandel, Oracle Cellars 'Labyrinth' Mendocino, CA 2017 // 11/40

Merlot, Clos Pegase 'Mitsuko's Vineyard, Carneros, CA 2016 // 12.5/46