



# Dine In Menu

SEA FOOD

SEA FRIENDS

SEA VIEW

## RAW BAR

**\*Littleneck Clams // 1.5 per piece**  
½ dozen // 7 dozen // 16

**\*Oysters // 2.75 each**  
½ dozen // 15 dozen // 31

**Jumbo Shrimp Cocktail (shell on) // 3.75**  
½ dozen 21.5 // dozen 43

**Lobster Tail Cocktail // 19.5**  
Served with Cocktail Sauce & Lemon Wedge

**\*Anchor Platter // 31**  
6 oysters, 6 littlenecks, 2 shrimp

**\*Ice Crusher // 68.5**  
12 oysters, 12 littlenecks, 6 shrimp

**Sauces** — mignonette • cocktail

## SOUP, SALAD

**New England Clam Chowder // 7.5 bowl**

**Lobster Bisque // 11.5 bowl**

**CGH Salad // 5 Small 8 Large (gluten-free)**  
Artisan Greens, Julienne Carrots, Cucumbers, Onion, Grape Tomatoes, House Vinaigrette

**Classic Caesar // 10 (can be gluten-free)**  
Romaine Hearts, Anchovy Caesar Dressing, Parmesan Reggiano, Roasted Garlic Croutons, White Anchovies

**Greens & Grains // 11 (can be gluten-free)**  
Tuscan Kale, Bulgar, Granola, Raisins, Feta Cheese, Citrus Vinaigrette

**Roasted Beet // 14 (gluten-free)**  
Goat Cheese, Orange, Olive Oil

**Arugula Salad // 12.5 (can be gluten-free)**  
Yuzu Dressing, Roasted Shiitake, Croutons, Parmesan

**Add To Your Salad**  
Chicken // 6.5 Skirt Steak // 23 Three Shrimp Cocktail // 10.5  
Three Grilled Shrimp // 10.5 Salmon // 14 Swordfish // 16  
Lobster Salad // 19 Lobster Tail // 19 Lobster Knuckle & Claw // 17

## SANDWICHES

Served with Coast Guard House Fries Truffle Your Fries // 3

**\*Angus Burger // 15**  
Lettuce, Tomato, Red Onion, Brioche Bun

**\*Sunset Farm Burger // 18.5**  
½ Local Ground Beef, ½ Ground Bacon, Crispy Onion Strings, Arugula, Cheddar, Garlic Aioli, Sunny Side Up Farm Egg

**Portobello Burger // 14 (can be vegan)**  
Marinated Portobello, Roasted Peppers, Sautéed Spinach, Goat Cheese, Herbs, Ciabatta

**Lobster Roll // 28**  
Fresh Herbs, Citrus Aioli, Lettuce Buttered Brioche

**\*Salmon Club // 17**  
Applewood Smoked Bacon, Basil Aioli, Tomato, Arugula, Toasted Ciabatta

## SIDES

**Brussel Sprouts // 7.5 (gluten-free)**  
Smoked Bacon, Raisins

**Baked Potato // 4.5**

**Au Gratin Potato // 8**

**Seasonal Vegetables // 5**

**Jumbo Asparagus // 12**

**House Fries // 5**

**Truffle Fries // 8**

**House Made Marinara // 2**

## APPETIZERS – Hot & Cold

**House Made Stuffies // 10**  
Top Neck Clams, Chorizo & Red Bell Pepper Stuffing

**Fried Calamari // 14**  
Lightly Rice Flour Fried Rings & Tentacles, House Pickled Pepper Relish, Citrus Vinaigrette, Basil

**Mussels // 13.5 (can be gluten-free)**  
Saffron Butter Sauce, Garlic, Shallots, Bell Peppers, Fresh Herbs, Grilled Crostini

**Fried Green Beans // 10**  
Chipotle Aioli

**Octopus // 14.5**  
Sautéed Octopus, Chorizo, Onions, Fennel, Cherry Tomatoes, Chipotle Aioli

**Popcorn Shrimp // 14.5**  
Tempura Battered, Sesame Ginger Garlic, Peanuts, Scallions, Greens

**Crab Cake // 16**  
Guacamole, Watercress Salad

**Fried Gnocchi // 10.5**  
Goat Cheese, Red Pepper Gnocchi, Marinara

## ENTREES – Land, Sea & Pasta

### LAND

**Surf Your Entree Add**

**Lobster Tail // 19 Three Grilled Shrimp // 10.5 Three Scallops // 16.50**

**\*Filet Mignon // 42 (gluten-free)**  
Au Gratin Potato, Haricot Vert, Mushrooms, Bordelaise

**\*NY Strip Steak // 36 (gluten-free)**  
Baby Carrots, Parsnips, Pearl Onions, Garlic Confit, Peppercorn Demi-Glaze

**Pork Shank // 28.5**  
Apple Cider Braised, Sweet Potato Puree, Apple Watercress Salad

**Chicken Milanese // 23**  
Baffoni Farms, Arugula, Grape Tomatoes, Parmesan, Extra Virgin Olive Oil, Lemon

### SEA

**Swordfish // 31.5**  
Fregola, Onions, Garlic, Puttanesca Broth, Fried Leeks

**\*Salmon // 25.5**  
Honey, Gochujang Glazed, Bok Choy, Rice, Pickled Brown Beech Mushrooms

**Sole Francaise // 27**  
Marble Potato, Asparagus, Capers, White Wine, Parsley, Butter, Lemon

**Monkfish // 25.5**  
Bok Choy, Butternut Squash, Radish Sprout, Coconut Curry Sauce

**Branzino // 33.5 (gluten-free)**  
Yukon Roasted Potato, Rhode Island Mushroom, Grape Tomato, White Wine Butter

**\*Scallops // 29.5 (gluten-free)**  
Polenta, Bacon-Tomato Jam

**Steamed Lobster Dinner // Priced to Market**  
Make it Lazy + 2

### PASTA (Gluten-Free Pasta Available Upon Request) // 2

**Rhode Island Mushroom Risotto // 25**  
Leeks, Parmesan, Herbs, Truffle Oil

**House Made Lobster Ravioli // 32.5**  
Peas, Scallions, Shallots, Brandy Cream. Lobster Claw Garnish

**Linguine & Clams // 24.5**  
Native Little Neck Clams, Fresh Herbs, Garlic White Wine Butter Sauce

**Rigatoni Bolognese // 24.5**  
Classic Beef- Veal-Pork Ragù

**Lobster Mac & Cheese // 31.5**  
Three Cheese Veloute, Tomato, Fresh Herbs, Baked Breadcrumb Topping

**Butternut Squash Agnolotti // 28**  
Brown Butter & Sage Cream Sauce, Carrots, Asparagus, Pearl Onions

**Mafalda // 24.5**  
House Made Italian Sausage, Broccoli Rabe, Garlic, White Wine, Parmesan, Basil, Marinara

## SIMPLY GRILLED (gluten-free)

Served With Arugula, Extra Virgin Olive Oil & Lemon - No Substitutions

**\*Salmon // 19**      **Swordfish // 21.5**      **Grilled Shrimp // 19**  
**Chicken // 14**      **\*Skirt Steak // 28**      **\*Grilled Scallops // 25.50**

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



# Dine In Menu

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## WINES – White, Red & Rose

### SPARKLING & SAKE

Champagne, Laurent Perrier, Tours-sur-Marne, France NV // 19/36 375ML  
Prosecco, Lamma, Veneto, Italy NV // 9.5/34  
Huber 'HUGO' Zweigelt/Pinot Noir, Traisental, Austria // 11.5/44  
Crémant de Bourgogne, Albert Bichot, Burgundy, France 14.5/52  
Domaine Carneros 'Brut Vintage Cuvee', Carneros, California, 2017 // 16.5/61  
Shirakabe Gura, Tokubetsu Junmai, Kyoto, Japan // 12.5/63

### WHITE

Pinot Grigio, Bel Vento, Friuli-Venezia Giulia, Italy NV // 8.5/29  
Chardonnay, Newport Vineyards, Newport, Rhode Island 2017 // 9.5/34  
Chardonnay, Irony 'Small Lot Reserve', Monterey, CA 2018 // 10.5/38  
Chardonnay, MacRostie, Sonoma Coast, CA 2018 // 12.5/46  
Chardonnay, Mossback, Russian River, California 2017 // 14/49  
Sauvignon Blanc, Babich 'Black Label', Marlborough, NZ 2018 // 10.5/38  
Sauvignon Blanc, Trione, 'River Road Ranch', Russian River Valley, California 2018 // 12/44  
Sauvignon Blanc, Jacques Dumont, Sancerre, France 2019 // 16/59  
Riesling, Paul Cluver, Elgin, South Africa 2018 // 11/40  
Pecorino, Ciavolich 'Aries', Montepulciano d'Abruzzo, Italy, 2020 // 13.5/45  
Moscato, Cascinetta Vietti 'Moscato d'Asti', Asti, Italy // 2019 11/40  
Chenin Blanc, Vincent Careme Sec, Vouvray, France 2018 // 14/52  
Albarino, Robalino, Rias Baixas, Spain 2020 // 11/40  
Godello, Avancia 'Cuvee de O', Valdeorras, Spain 2014 14/49  
Aligote, Domaine Jean Guiton, Bourgogne, France 2018 // 14/49  
Gruner Veltliner 'Obere Steigen' Organic, Traisental, Austria 2020 // 14.5/52

### ROSE

La Crema, Monterey, California, 2020 // 11.5/43  
Grenache/Cinsault/Whispering Angel, 'The Palm' Coteaux d'Aix-en-Provence, France 2018 // 10.5/40  
Grenache, Rolle, Caves d'Esclans 'Rock Angel', Cote de Provence, France, 2018 // 25/95

### RED

Pinot Noir, Pebble Lane, Monterey County, CA 2016 // 9.5/35  
Pinot Noir, Giapoza, Russian River, & Lodi, CA, 2017 // 11.5/40  
Pinot Noir, Gamay, Malbec, Domaine du Salvard, Cheverny, France 2020 // 14/49  
Pinot Noir, Resonance, Willamette Valley, Oregon 2018 // 15/56  
Syrah, L'Orangerie, Languedoc-Roussillon, France 2019 // 9.5/34  
Cabernet Sauvignon, Parducci 'Small Lot', Mendocino County, CA 2016 // 9.5/34  
Cabernet Sauvignon, Ghost Pines, Napa/Sonoma Counties, CA 2016 // 11.5/40  
Cabernet Sauvignon/Merlot/Syrah, Guado al Tasso 'il Bruciato', Bolgheri, Italy, 2020 // 17/65  
Cabernet Franc, Botanica 'Big Flower', Stellenbosch, South Africa, 2019 // 14/45  
Malbec/Cabernet Sauvignon/Merlot/Cabernet Franc, Archaval Ferrer 'Quimera', Mendoza, Argentina 2017 // 13.5/44  
Tempranillo, Luis Saenz 'Crianza', Rioja, Spain 2015 // 9.5/34  
Grenache/Syrah/Mouvedre, Gerard Bertrand 'Organic', Corbieres, France 2017 // 11/42  
Merlot/Cabernet Sauvignon/Petit Verdot, Nick Goldschmidt 'Fidelity Red Blend', Alexander Valley, CA 2018 // 12.5/46  
Petite Sirah/Zinfandel/Syrah/Langreiner Daou 'The Pessimist', Paso Robles, California 2018 // 13/52  
Zweigelt, Netzl 'Classic' Organic, Cartnumtum, Austria, 2018 // 15/55

## SPECIALTY COCKTAILS

### Pistachio Martini // 13

Bailey's Irish Cream, Amaretto, Blue Curacao, Graham Cracker Rim

### Black Magic Sangria // 13

Chairman's Reserve Spiced Rum, Pinot Noir, Apple Cider, Blood Orange Cranberry, Passion Fruit, Cinnamon Stick

### Cinnamon Pear Margarita // 13

Lunazul Blanco, Pear Puree, Orange Liqueur, Lemon, Juice, Lime Juice, Cinnamon Simple

### Persephone's Choice // 13

Pama, Six Grapes Port, Triple Sec, Lamma Prosecco, Brandied Cherry, Orange

### Blood Orange Mule // 12

New Amsterdam Lemon Vodka, Ginger Beer, Blood Orange Cranberry, Candied Ginger, Lemon

### Raspberry Truffle Martini // 13

Sobieski Raspberry Vodka, Baileys, Godiva Chocolate, White Creme de Cacao, Kahlua, Espresso

### Macintosh Old Fashion // 12

Crown Royal Apple, Peychaud's Bitters, Cinnamon Sugar, Orange, Cherry, Splash Cranberry

### Northern Lights // 12

Empress 1908, St. Elder, Lamma Prosecco, Lemon Juice, Lemon Twist

### Winter Bellini // 10

Lamma Prosecco, Pear Puree, Sugared Rim

### My Paloma // 11

Lunazul, Luxardo, Grapefruit Juice, Lime Juice, Club Soda, Splash of Cranberry

## GLASS & TINS

### Local

Be Hoppy, MA 7.50  
Allagash, ME 8  
Haze Ho RI 8  
Flying Jenny RI 6  
Chair 2 Lager, RI //6  
Farmhouse Pale Ale, ME 7  
Founders Stout 8  
Dogfish Head 60, DE 7  
Night Swimmah, RI 7  
Narragansett Musik Express IPA, RI 7  
Singlecut, NY 7  
Switchback, VT 6  
Dogs & Boats, CT 9  
Proclamation 'Tendril', RI 8

### Standards

Budweiser 5  
Bud Light 5  
Michelob Ultra 5  
Coors Light 5  
Miller Lite 5  
Corona 6  
Corona Light 6  
Heineken 6  
Heineken Light 6  
Omission Lager 6  
Omission Pale Ale 6

### Alcohol Free

Becks 5  
Aqua Panna 500 mL 4.25  
San Pellegrino 500 mL 4.25  
Yacht Club Root Beer, RI 3  
Yacht Club Orange Crème, RI 3  
Yacht Club Black Cherry, RI 3  
Cans of...  
Downeast Cider, 7 MA  
Downeast Seasonal MA 7  
SOL Loyal Lemonade, RI 7  
White Claw Black Cherry Seltzer 8

### On Tap

Narragansett 6  
Captain's Daughter 8  
Whaler's Rise 7  
Von Trapp VT 7  
Stella Artois 7  
Loose Cannon 7  
Sam Seasonal 7  
Guinness 7