



Dine In Menu

SEA FOOD

SEA FRIENDS

SEA VIEW

RAW BAR

***Littleneck Clams // 1.5 per piece**

½ dozen // 7 dozen // 14

***Oysters // 2.75 each**

½ dozen // 15 dozen // 30

Jumbo Shrimp Cocktail (shell on) // 3.75

½ dozen 21 // dozen 43

Lobster Tail Cocktail // 20

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 (cbgf)

Lobster Bisque // 11.5 bowl

CGH Salad // 6 Small 9 Large (gf) (df)

Artisan Greens, Julienne Carrots, Cucumbers, Red Onion, Grape Tomatoes, House Vinaigrette

Classic Caesar // 12 (cbgf)

Romaine Hearts, Anchovy Caesar Dressing, Parmesan Reggiano, Roasted Garlic Croutons, White Anchovies

Greens & Grains // 12 (cbgf) (cbdf)

Tuscan Kale, Bulgar, Granola, Raisins, Feta Cheese, Citrus Vinaigrette

Heirloom Tomato Salad // 14 (cbgf)

Burrata, Basil Aioli, Lemon Glaze, Balsamic Reduction, Local Greens, Grilled Crostini

Add To Your Salad (gf) (df)

Chicken // 6.5 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

Lobster Roll // 28

Fresh Herbs, Citrus Aioli, Lettuce Buttered Brioche

***Salmon Club // 17 (df)**

Applewood Smoked Bacon, Basil Aioli, Tomato, Arugula, Toasted Ciabatta

SIDES

Brussel Sprouts // 7.5 (gf) (df)

Smoked Bacon, Raisins

Quinoa Salad // 7 (gf) (df)

Corn, Brussels Sprouts, Spinach, Red Bell Pepper, Extra Virgin Olive Oil, Red Wine Vinaigrette

Corn Salad // 7 (gf) (df)

Red Onion, Red Bell Pepper, Cilantro, Citrus Vinaigrette

Baked Potato // 4.5 (gf) (df)

Seasonal Vegetables // 5 (gf) (df)

Jumbo Asparagus // 12 (gf)

House Fries // 5.5 (df)

Truffle Fries // 8

House Made Marinara // 2 (gf) (df)

APPETIZERS – Hot & Cold

House Made Stuffies // 12 (df)

Top Neck Clams, Chorizo & Red Bell Pepper Stuffing

Fried Calamari // 14 (df)

Lightly Rice Flour Fried Rings & Tentacles, House Pickled Pepper Relish, Citrus Vinaigrette, Basil

Mussels // 13.5 (cbgf) (cbdf)

Saffron Butter Sauce, Garlic, Shallots, Bell Peppers, Fresh Herbs, Grilled Crostini

Lobster Corn Tamale // 16 (gf)

Lobster, Corn, Tomato, Cilantro, Light Garlic Cream Sauce

Shrimp Ceviche // 13.5 (gf)

Tomato, Cilantro, Green Pepper, Red Onion, Citrus, Plantain Crunch

Octopus Salad // 16 (cbgf) (df)

Marinated Octopus, Olives, Red Onions, Lemon, Parsley, Tomato, Potato Chips, Extra Virgin Olive Oil

Crab Cake // 16 (df)

Fresh Corn Salad, Bell Pepper, Red Onion, Cilantro, Watercress, Chipotle Aioli, Extra Virgin Olive Oil

Fried Gnocchi // 11.5

Goat Cheese, Red Pepper Gnocchi, Marinara

Tuna Poke // 16.5 (cbgf) (df)

Ginger Scallion Dressing, Soy, Nori, Sesame Crunch, Cilantro, Red Onions, Cucumber, Wasabi Chips

ENTREES – Land, Sea & Pasta

LAND

Surf Your Entree Add

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

***Filet Mignon // 44 (gf)**

Jumbo Asparagus, Double Baked Potato, Blue Cheese Butter

***NY Strip Steak // 38**

Haricot Verts, Rosemary Potato Crepe, Peppercorn Demi-Glaze

Applewood Smoked Pork Chop // 28 (gf) (df)

Jumbo Asparagus, Warm Potato Salad, Apple Bourbon Bacon Chutney

Baffoni Chicken // 27 (gf) (df)

Haricot Verts, Marble Potatoes, Rosemary Au Jus

SEA

Swordfish // 31.5 (df)

Fregola, Tomato-Cucumber Salad, Basil Aioli

Salmon // 25.5 (gf) (df)

Rice Noodles, Cucumber, Snow Peas, Mirin Sauce

Tuna // 31 (df)

Cold Soba Noodles, Edamame, Seaweed & Cucumber Salad, Ponzu Sauce

Branzino // 37 (gf) (cbdf)

Yukon Roasted Potato, Rhode Island Mushroom, Grape Tomato, Leeks, White Wine Butter

***Scallops // 31 (gf)**

Quinoa Salad, Spinach, Lime Honey Cilantro Beurre Blanc

Steamed Lobster Dinner // Priced to Market (gf) (cbdf)

Make it Lazy + 2

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

House Made Lobster Ravioli // 33.5

Peas, Scallions, Shallots, Brandy Cream. Lobster Claw Garnish

Linguine & Clams // 25.5 (cbgf) (cbdf)

Native Little Neck Clams, Fresh Herbs, Garlic White Wine Butter Sauce

Rigatoni Bolognese // 25.5 (cbgf)

Classic Beef- Veal-Pork Ragù

Penne Pecorino // 22 (cbgf) (cbdf)

Cherry Tomato, Arugula, Basil, Pecorino Cheese, Extra Virgin Olive Oil

Spring Risotto // 23 (gf) (cbdf)

Asparagus, Peas, Parmesan, Herbs

Shrimp Bucatini // 28 (cbgf) (cbdf)

Garlic Infused Extra Virgin Olive Oil, Red Pepper Flakes, Broccolini, Basil, Cilantro, Mint, Lemon Zest, Breadcrumbs

SIMPLY GRILLED (gf) (df)

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

Salmon // 19

Grilled Shrimp // 19

Chicken // 14

Seared Scallops // 25.5

Swordfish // 21.5

gf-gluten free df-dairy free cbgf- can be gluten free cbdf- can be dairy free

*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

SEA FOOD

SEA FRIENDS

SEA VIEW

WINES – White, Red & Rose

SPARKLING & SAKE

Champagne, Laurent Perrier, Tours- sur – Marne, France NV // 19/36 375ML
 Prosecco, Lamarca, 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
 Pinot Bianco, Alois Lageder, Alto Adige, Italy / 2020 // 10/38
 Pinot Gris, Willamette Valley Vineyards, Willamette Valley, OR / 2020 // 12.5/46
 Chardonnay, Newport Vineyards, Newport, Rhode Island 2017 // 9.5/34
 Chardonnay, MacRostie, Sonoma Coast, CA 2018 // 12.5/46
 Chardonnay, Mossback, Russian River, California 2017 // 14/49
 Chardonnay, Heitz Cellars, Napa Valley, California 2019 16.5/62
 Sauvignon Blanc, Babich 'Black Label', Marlborough, NZ 2018 // 10.5/38
 Sauvignon Blanc, Jacques Dumont, Sancerre, France 2019 // 16/59
 Riesling, Paul Cluver, Elgin, South Africa 2018 // 11/40
 Pecorino, Ciavolich 'Aries', Montepulcian 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
 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

Rose of the Day - ask your server for today's selection
 La Crema, Monterey, California, 2020 // 11.5/43
 Peyrassol '#Lou', Cote du Provence, France / 2021 // 12/45
 Caves d'Esclans 'Rock Angel', Cote de Provence, Franc / 2012 // 26/97

RED

Pinot Noir, Pebble Lane, Monterey County, CA 2016 // 9.5/35
 Pinot Noir, Sileni, Hawkes' Bay, New Zealand / 2019 // 12/42
 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, Grounded by Josh Phelps, California / 2019 // 12/42
 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
 Merlot/Cabernet Sauvignon/Petit Verdot, Nick Goldschmidt 'Fidelity Red Blend', Alexander Valley, CA 2018 // 12.5/46
 Grenache/Syrah Chateau Saint-Roche 'Kerbuccio' Roussillon, France 2019 // 14/49
 Zweigelt, Netzl 'Classic' Organic, Cartnumtum, Austria, 2018 // 15/55

SPECIALTY COCKTAILS

Frozen Creamsicle // 14
 Absolut Vanilla, Grand Marnier, Orange Juice, Vanilla Ice Cream, Orange Soda

Watermelon Strawberry Sangria // 13
 Absolut Watermelon, Strawberry Puree, Orange Juice, Lime Juice, Triple Sec, Rose, Lemon Lime Soda

Narragansett Bay Breeze // 14
 Captain Morgan, Malibu, Meyers, Orange Juice, Pineapple Juice, Cranberry Juice

Coast Guard Cold Brew // 13
 Jameson Cold Brew, Espresso, Cream, Crème de Cacao, Vanilla, Caramel

Very Berry Mule // 12
 Tito's, Ginger Beer, Blackberry Puree, Strawberry Puree, Fresh Berries

Grapefruit Peartini // 13
 Grey Goose Pear, Elderflower, Grapefruit Juice, Lemon Juice, Cranberry Juice

Ocean Boulevardier // 15
 Battle Cry Whiskey, Kelley Fox Vermouth, Campari

Key Lime Martini // 13
 Absolut Vanilla, Crème de Cacao, Lime Juice, Whipped Cream, Graham Cracker Rim

The 1888 // 12
 Rhodium Forager's Gin, Elderflower, Yuzu, Basil Simple, Club Soda

Sunset Bellini // 12
 Lamarca Prosecco, Strawberry Hibiscus Puree, Jellied Hibiscus Flower

Black Daisy // 12
 Altos Tequila, Blackberry Puree, Lime Juice, Lemon Juice, Triple Sec, Blackberries, Lime

My Paloma // 12
 Lunazul, Luxardo, Grapefruit Juice, Lime Juice, Club Soda, Splash of Cranberry

GLASS & TINS

Local
 CGH By the Beach Ale, RI 6
 Be Hoppy, MA 7.50
 Allagash, ME 8
 Haze Ho RI 8
 The Meg, 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
 Switchback, VT 6
 Dogs & Boats, CT 9
 Proclamation 'Tendril', RI 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

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
 Gray Sail Drift Seltzer, RI 7
 Rhode Island Ranch Water, RI 7