



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

Soup of the Moment

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)

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

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



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, Kumeu River Village, Kumeu New Zealand 2018 // 10.5/39
 Chardonnay, MacRostie, Sonoma Coast, CA 2018 // 12.5/46
 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, Josef Fischer, 'Federspiel' Rossatz, "Organic", Wachau, Austria / 2021 // 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, J Vineyards 'Black Label', Santa Barbara, Monterey Sonoma Counties, California / 2019 // 13/48
 Pinot Noir, Gamay, Malbec, Domaine du Salvard, Cheverny, France 2020 // 14/49
 Pinot Noir, Stoller, Dundee Hills, Oregon 2019 // 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
 The Meg, RI 8
 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
 Whalers Drift Seltzer, RI 7
 Rhode Island Ranch Water, RI 7