



# 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)**

## 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, Irony, Monterey, California 2019 // 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 0', Valdeorras, Spain 2014 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, 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  
 Sangiovese / Castello di Albola / Chianti Classico, Italy 2019 // 11.5/43  
 Merlot/Cabernet Sauvignon/Petit Verdot, Nick Goldschmidt 'Fidelity Red Blend', Alexander Valley, CA 2018 // 12.5/46  
 Merlot, Frog's Leap, Napa Valley, California 2018 // 15/49  
 Grenache/Syrah Chateau Saint-Roche 'Kerbuccio' Roussillon, France 2019 // 14/49  
 Zweigelt, Netzl 'Classic' Organic, Cartnumtum, Austria, 2018 // 15/55

## SPECIALTY COCKTAILS

**Frozen PB & J on the Beach // 13**  
 Skrewball Peanut Butter Whiskey, Island Oasis Red Raspberry, Vanilla Ice Cream, Whipped Cream

**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  
 Whaler's Rise 7  
 Kona Big Wave 7  
 Add Von Trapp V 7  
 Stella Artois 7  
 Loose Cannon 7  
 Sam Seasonal 7  
 Guinness 7  
 Captain's Daughter 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  
 Whalers Drift Seltzer, RI 7  
 Rhode Island Ranch Water, RI 7