



# 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**  
**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, Nuts, Feta Cheese, Citrus Vinaigrette  
**Three Beet Salad, // 14 (gf)**  
 Prosciutto, Burrata, Arugula, Aged Balsamic Vinegar  
**Roasted Vegetable Salad // 14 (cbgf) (df)**  
 Winter Rainbow Carrots, Cauliflower, Lentils, Romanesco, EVOO  
**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

## APPETIZERS – Hot & Cold

**House Made Stuffies // 12 (df)**  
 4 Top Neck Clams, Chorizo & Red Bell Pepper Stuffing  
**Fried Calamari // 14 (df)**  
 Lightly Floured 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  
**Lamb Scottadito // 16 (gf)**  
 3 Lamb Lollipops, Marinated with Mint & Garlic, over Cumin Scented Chickpea Cake, Arugula Pesto  
**Popcorn Shrimp // 16**  
 Tempura Battered Fried Shrimp Tossed in Sesame Soy Vinegar & Garlic Sauce with Peanuts & Scallions over shredded Romaine  
**RI Mushroom Bruschetta // 13**  
 Sautéed Local Mushrooms in Parmesan Cream with Fresh Herbs on Grilled Crostini, Truffle Oil  
**Sautéed Octopus // 14 (gf)**  
 Tossed with Chorizo, Fennel, Onions & Cherry Tomatoes, Chipotle Aioli  
**Crab Cake // 16 (df)**  
 Crab Cake, Guacamole, Watercress Salad, Spicy Aioli  
**Eggplant Fries // 12**  
 Lightly battered & deep fried, Marinara Sauce  
**Flatbread of The Day // 15** Ask your server for today's choice

## SIDES

**Brussel Sprouts // 7.5 (gf) (df)**  
 Smoked Bacon, Raisins  
**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)**

## 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 and Buttered Brioche  
 \***Salmon Club // 17 (df)**  
 Applewood Smoked Bacon, Basil Aioli, Tomato, Arugula, Toasted Ciabatta

## 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)**  
 Au Gratin Potato, Haricot Vert, Mushroom Bordelaise  
 \***Ribeye Steak // 45 (gf)**  
 16 oz Ribeye chargrilled, Over Rosemary Steak Potatoes, Haricot Vert, Peppercorn Demi Glaze  
**Cider Braised Pork Shank // 28 (gf)**  
 White Port-Apple Cider Over Sweet Potato Puree, Green Apple & Watercress Salad  
**Muscovy Duck Breast // 27 (gf) (df)**  
 Pan Seared, Over Sautéed House Made Sausage, Kale & Flageolet Beans  
**Chicken Milanese // 23**  
 Breaded Buffoni Farm Chicken, Arugula, Grape Tomato, EVOO, Parmesan, Lemon

### SEA

**Swordfish // 33**  
 Fregola, Fried Leeks, Puttanesca Broth  
**Salmon // 26 (gf) (df)**  
 North Atlantic Salmon, Jalapeno-Yuzu Citronette, Vegetable Noodles Stir-fry, Sesame  
**Branzino // 37 (gf) (cbdf)**  
 Yukon Roasted Potato, Rhode Island Mushroom, Grape Tomato, Leeks, White Wine Butter  
 \***Scallops // 32 (gf)**  
 Seared Scallops over Winter Ragout Vegetables, Roasted Fingerling potatoes, Bordelaise Sauce  
**Seared Cod // 27 (gf)**  
 Tasso Braised Lentils, Calamari, Fennel, Romesco Broth  
**Sole Francaise // 27**  
 Flour-Egg Dipped Sole, Marbled Potatoes, Asparagus, Capers, White Wine Butter, Parsley, Lemon  
**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 Ragu  
**Pappardelle // 26 (cbgf) (cbdf)**  
 Spiced Braised Lamb, Garlic, Tomatoes, Mint, Basil, Olives, Chili  
**Mafalde // 26 (cbgf) (cbdf)**  
 House Made Marinara, and House Made Italian Sausage, Rabe, White Wine, Fresh Herbs  
**Lobster Mac & Cheese // 30 (cbdf)**  
 Three Cheese Veloute, Tomato, Fresh Herbs, Baked Bread Crumb Topping  
**RI Mushroom Risotto // 27**  
 Local Mushrooms, Leek, Parmesan, Truffle Oil

## 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



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## WINES – White, Red & Rose

### SPARKLING

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

### 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, Domaine du Bouchet, Macon, Lugny, France / 2020 // 14/52

Chardonnay, MacRostie, Sonoma Coast, CA 2018 // 12.5/46

Sauvignon Blanc, Babich 'Black Label', Marlborough, NZ 2018 // 10.5/38

Riesling Three Brooms, Marlborough, New Zealand / 2021 // 11/42

Pecorino, Ciavolich 'Aries', Montepulcian d'Abruzzo, Italy, 2020 // 13.5/45

Moscato, Cascinetta Vietti 'Moscato d'Asti', Asti, Italy // 2019 11/40

Chenin Blanc, Precedent, Carmel Valley, California / 2019 // 14/52

Godello, Avancia 'Cuvee de O', Valdeorras, Spain 2014 14/49

Gruner Veltliner, Huber 'Obere Steigen', Traisental, Austria, 2020 // 14.5/52

### ROSE

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

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

Corvina, Allegrini, Valpolicella, Italy / 2020 // 12/42

Malbec/Cabernet Sauvignon/Merlot/Cabernet Franc, Archaval Ferrer 'Quimera', Mendoza, Argentina 2017 // 13.5/44

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' Roussillion, France 2019 // 14/49

## SPECIALTY COCKTAILS

### Pumpkin Pie Martini // 13

Ole Smoky Pumpkin Spiced Cream, Absolut Vanilla, Frangelico, Kahlua, Graham Cracker

### Black Magic Sangria // 13

Captain Morgan Rum, Pinot Noir, Apple Cider, Blood Orange Cranberry, Passion Fruit, Cinnamon Stick

### Blood Orange Mule // 12

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

### Merry Mai Tai // 14

Captain Morgan, Goslings, Lime Juice, Orange Juice, Pineapple Juice, Agave Nectar, Nutmeg, Angostura Bitters

### Persephone's Choice // 12

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

### Northern Lights // 12

Empress 1908 Gin, St. Elder, Lamarca Prosecco, Lemon Juice, Orange Bitters, Lemon Twist

### Orchard Bellini // 10

Lamarca Prosecco, Apple Cider, Brown Sugar Simple,

### Pear Snowball Fizz // 12

Absolut Pear, Muddled Lemon, Lemon Juice, Simple Syrup, White Cranberry Juice, Ginger Ale, Cranberries

### Maple Old Fashion // 13

Jefferson's Bourbon, Orange, Port Cherry, Maple Simple, Brown Sugar Simple, Angostura Bitters

### Pear Strudel Margarita // 12

Olmecca Altos Plata, Triple Sec, Pear Puree, Lemon Juice, Cinnamon Simple, Sugar Cinnamon Rim

### Caramel Apple Cold Brew // 14

Jameson Cold Brew, Ole Smoky Apple Moonshine, Apple Cider, Espresso, Caramel, Cinnamon Simple, Oat Milk

## 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

Shipyards Pumpkinhead ME 7

### On Tap

Narragansett 6

Whaler's Rise 7

Von Trapp 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