



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

Sauteed Local Mushrooms in Parmesan Cream with Fresh Herbs on Grilled Crostini, Truffle Oil

Sauteed 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 Sauteed 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 Ragù

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



Dine In Menu

SEA FOOD

SEA FRIENDS

SEA VIEW

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

Cortese, Fantanassa 'Ca Adua', Gavi, Italy // 2021 14/48

Chardonnay, Newport Vineyards, Newport, Rhode Island 2017 // 9.5/34

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

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

Chardonnay, WillaKenzie Estate, Willamette Valley, Oregon // 2020 17.5/65

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, Vincent Careme Sec, Vouvray, France // 2019 14.5/52

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

Gruner Veltliner, Josef Fischer 'Federspiel' Rossatz, Wachau, Austria // 2021 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

Castelao/Cabernet Sauvignon/Touriga Nacional/Trincadeira, Dona Ermelinda Reserva, Palmela, Portugal 2019 // 9.5/34

Malbec/Cabernet Sauvignon/Merlot/Cabernet Franc, Archaval Ferrer 'Quimera', Mendoza, Argentina 2017 // 14.5/52

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, Ripe Bajan Punch, 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

Butterscotch Kiss // 13

Absolut Vanilla, Coffee Liqueur, Butterscotch Liqueur, Cream, Caramel

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 'Tendrill', RI 8

Strawberry Rhubarb Pie Sour, RI 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