

OCEANVIEW

Restaurant and Lounge

STARTERS

NEW ENGLAND CLAM CHOWDER

Cup 7.99 Bowl 8.99

LOBSTER BISQUE

w/ Fresh Lobster Meat

Cup 8.99 Bowl 9.99

FRENCH ONION SOUP 9.99

JUMBO SHRIMP COCKTAIL

Minimum of 3 10.99 Half-Dozen 18.95

Bakers Dozen 39.00

FRIED CALAMARI

Ringlets deep fried & served w/ Marinara 12.99

SESAME SEARED AHI TUNA

Served atop Edamame Rice Noodle Slaw w/ a Soy-Ginger

Sauce 15.99

MUSSELS OCEAN VIEW

PEI Mussels sautéed w/ white wine, garlic & parsley - served w/ garlic bread 14.99

STUFFED QUAHOG

Served w/ melted butter 7.99

CRAB CAKES

w/ Red Pepper, Garlic, Celery, Red Onion & Bread

Crumbs served w/ Chipotle Tartar Sauce 15.99

THE SHORE

**Choice of Starch: Homemade Creamy Mashed Potato, Baked Potato, Fries or Jasmine Rice.*

**Chef's Choice - Vegetable of the Night: Zucchini-Summer Squash Medley of: Zucchini, Summer Squash, Red Peppers, Carrots & Sugar Snap Peas*

**Substitutions: Steamed Broccoli - \$2 / Sautéed Brussels Sprouts - \$3*

NEW YORK SIRLOIN

12 oz. Angus Beef New York Sirloin charbroiled to perfection. 32.99

FILET MIGNON

An 8 oz. Angus Beef Filet Mignon served w/ a side of Béarnaise Sauce. 33.99

PRIME RIB

Angus Beef Prime Rib slow roasted and served with Au Jus. 35.99

SURF & TURF

An 8 oz. Angus Beef Filet Mignon accompanied by Two Baked Stuffed Shrimp w/ sides of drawn butter and Béarnaise Sauce 39.99

BRAZILIAN STEAK

Sautéed Rib Eye w/ Peppers, Onions, Tomato, Garlic & Limes w/ Jasmine Rice 32.99

RACK OF RIBS

Full Rack of Ribs Slow Roasted Hickory Smoked w/ Fries, Homemade Coleslaw & Jalapeño Cornbread 29.99

Half-Rack 24.99

SHORT RIB RISOTTO

Tender Boneless Short Rib served atop our Chef Joseph's House Risotto 27.99

SIRLOIN STEAK TIPS

House Marinated & Grilled 26.99

CHICKEN MARSALA

Chicken Breast sautéed with Shallots, Mushrooms, Chives, Marsala Wine & Garlic. 27.99

CHICKEN MILANESE

Fresh Parmesan Encrusted Chicken Breast topped w/ Capers, Diced Tomato & a Lemon Beurre Blanc Sauce w/ homemade Creamy Mashed Potato 26.99

CHICKEN PICCATA

Chicken breast sautéed with onions, mushrooms, scallions, capers, white wine & garlic 27.99

FRIED CHICKEN

Crispy Fried Chicken w/ Corn on the Cob, Fries and Homemade Coleslaw 22.99

Add Jalapeño Corn Bread \$3

THE SEA

**Choice of Starch: Homemade Creamy Mashed Potato, Baked Potato, Fries or Jasmine Rice.*

**Chef's Choice - Vegetable of the Night: Zucchini-Summer Squash Medley of: Zucchini, Summer Squash, Red Peppers, Carrots & Sugar Snap Peas*

**Substitutions: Steamed Broccoli - \$2 / Sautéed Brussels Sprouts - \$3*

NATIVE LOBSTERS

Served Steamed w/ drawn butter, your choice of potato & our Chef's Choice

Vegetable of The Night 38.99

Twin Boiled 63.99 Baked Stuffed 40.99 Twin Baked Stuffed 67.99

LOBSTER RISOTTO

Fresh Sweet Lobster Meat atop our Chef Joseph's House Special Risotto! 34.99

LAZY MAN'S LOBSTER

Fresh Lobster meat in a Butter Sauce & topped w/ a House Special Seasoned

Cracker Crumb topping - served w/ your choice of potato and Chef's Choice

Vegetables of The Night 35.99

LOBSTER ROLLS

Fresh Lobster Meat w/ a touch of mayo served in a grilled Brioche Roll w/ House

Chips 25.99

Sautéed 27.99 Substitute French Fries Add \$2 Add Cup of Chowder 4.99

LOBSTER MAC-N-CHEESE

Fresh Lobster Meat w/ our Chef's Homemade Mac-n-Cheese accompanied by

Vegetable of The Day 29.99

AHI TUNA

Fresh Ahi Tuna filet served on a bed of Jasmine Rice & sautéed Julienne Vegetables

topped w/ a Soy Ginger Glaze 29.99

BAKED STUFFED SHRIMP

Jumbo Shrimp stuffed with our House Special Recipe \$28.99

FRESH NORWEGIAN FAROE SALMON

Pan Seared and topped w/ a Lemon Beurre Blanc Sauce 28.99

SCALLOP RISOTTO

Sautéed U-10 Sea Scallops atop our Chef Joseph's House Special Risotto 28.99

BAKED COD

w/ a Buttered Crumb Topping 26.99

FILET OF SOLE PICCATA

Sautéed in a rich sauce of Lemon, Butter, White Wine & Capers. 27.99

CATCH OF THE DAY!

- Please ask your server -

FRIED SEAFOOD

FRIED SEAFOOD PLATES

Fried to a Golden Brown w/ fries & our homemade coleslaw

Fried Shrimp 27.99 Fried Clams Market \$ Fried Scallops 28.99 Fish & Chips 22.99

Fried Oysters Market \$

FISHERMAN'S PLATTER

A bountiful feast from the sea. Shrimp, Clams, Scallops & Cod w/ fries & our

homemade coleslaw Market \$

PASTA

All Pasta Dishes are served w/ Linguine & Garlic Bread. (Gluten Free Penne Available - Add \$2)

SEAFOOD A LA RUSSIA

Fresh Lobster Meat, Shrimp, Scallops & Mussels sautéed w/ our Homemade Creamy

Pink Vodka Sauce 32.99

CHICKEN & BROCCOLI ALFREDO

In our Homemade Creamy Parmesan Alfredo Sauce 26.99

CHICKEN PARMESAN

Fresh Chicken Breast breaded & baked w/ Mozzarella & Marinara 25.99

SHRIMP SCAMPI

Shrimp sautéed with a White Wine & Lemon Garlic Butter Sauce 27.99

CHICKEN DIANE

Fresh Chicken Breast sautéed with Mushrooms, Garlic, Scallions and Cajun

seasonings 26.99

PASTA PRIMAVERA

Fresh Julienne Vegetables sautéed in a White Wine & Garlic Butter Sauce 23.99

Add Claw & Knuckle Lobster Meat 32.99 Add Chicken 27.99 Add Shrimp 28.99

CHICKEN CARBONARA

Sautéed Chicken w/ our Homemade Creamy Parmesan Sauce w/ Bits of

Applewood Smoked Bacon 28.99

CATCH OF THE DAY!

SUPPLIED FROM OUR OWN FISH MARKET - NET RESULT

Please ask your server for today's fresh catch!!!

