

APPETIZERS

- Soup of the Day** 5
Ask your server for today's selection
- Chef's Appetizer** mrkt
*Chef's Inspiration
– Market Price*
- East Coast Oysters** 16
*Oysters on the Half Shell (½ dozen) /
Red Wine Vinegar Mignonette / Citrus Onion / Fried Capers*
- House Salad** 8
*Baby Arugula / Radicchio / Romaine / Red Onion /
Candied Pecans / Sliced Pear / Balsamic Vinaigrette*
- Caesar Salad** 8
*Romaine/Bacon Bits/Paprika & Garlic Croutons/
Caesar Vinaigrette/Shredded Parmesan*
- Rillettes & Pastrami** 10
Potted Herbed Salmon / Steelhead Trout Pastrami / Dijon Mustard / Citrus Onion / Romaine / House-made Focaccia
- Pan-Roasted Scallops** 11
*Atlantic Sea Scallops / Pecan Crust / Orange Supremes /
Maple & Espresso Vinaigrette / Baby Arugula*
- Sake Glazed Tuna** 16
*Yellowfin Tuna / Soy & Sake Glaze / Toasted Sesame Seeds /
Citrus Onion / Romaine / Chili Lime Mayonnaise*
- Escargots** 7
*Large Snails / White Wine / Arugula & Hazelnut Pesto /
Garlic Butter / Add mozzarella – 9*
- Tempura Tiger Shrimp** 10
*Gluten Free Tempura Battered Shrimp /
Rice Noodle Nest / Sweet Citrus & Soy Dip*
- Fried Smelts** 10
*Lightly Floured Smelts / Old Bay /
Romaine / Radicchio / Cocktail Sauce*
- Moroccan Seared Scallops** 17
*Moroccan Spiced Scallops / Wilted Spinach / Confit Tomato /
Lemon & Honey Vinaigrette*

CLASSICS

Original Crispy Calamari 11

*Lightly Floured Calamari Rings / Old Bay Seasoning /
Dried Oregano / Cocktail Sauce*

Asian Calamari Salad 15

*Lightly Floured Calamari Rings / Julienne of Vegetable /
Mushroom / Sweet Chili and Soy Sauce / Sesame Seeds*

Jumbo Shrimp Cocktail 15

*White Wine Poached Tiger Shrimp /
Radicchio / Cocktail Sauce*

New England Chowder 6

*Smoked Bacon / Spanish Onion / Halibut Fumet / Cream /
Milk / White Potatoes / Surf Clams / Baby Clams - S6 / L8*

Fish and Chips

Lapointe's Beer Batter / Fresh Cut Fries / Coleslaw / Tartar Sauce

Cod or Haddock 13.5

Pickarel 15

Halibut 20

Substitute Fries for House, Caesar or Greek – 3

Substitute for Gluten Free Tempura Batter – 2

Fish and Chip Special mrkt

Daily Preparation / Fresh Cut Fries / Coleslaw – Market Price

Substitute Fries for House, Caesar or Greek salad – 3

Steamed Shellfish

Mussels 12

Littleneck Clams 16

- Leeks / Garlic / Butter / Parsley / White Wine

- Confit Tomato / Baby Arugula / Leeks / Tomato Sauce

- Curried Leeks / Orange Juice / Butter

Add Fries & Aioli – 3.50

Opening Trio 15

Chef's Appetizer / Salmon Rilletes / Cod Cake / Citrus Onion /

House-made Focaccia / Chili Lime Mayo

Sesame Salmon 23

New Brunswick Salmon / Sesame & Panko Crust /

Sautéed Mushroom & Spinach / Roasted New Potatoes /

Fresh Squeezed Orange & Leek Cream Sauce

DINNER

Catch of the Day mrkt

*Chef's Inspiration
– Market Price*

Provençale Bouillabaisse 16

*Halibut Fumet / Tomato Sauce / Saffron / Grape Tomato / Leeks /
P.E.I. Mussels / Tiger Shrimp / Bay Scallops / Littleneck Clams /
Grilled Fish / Basil Chiffonade / Aioli*

Mixed Grill mrkt

*Three Preparations of Fresh Fish or Seafood/
– Market Price*

Seared Tuna 28

*Seared Yellowfin Tuna / Aioli / Confit Tomato /
Fire Roasted Shallots / Fried Capers / Marinated Mushrooms /
Baby Arugula / Roasted Red Pepper & Lemon Coulis*

Steelhead Trout 22

*Seared Steelhead Trout / Sautéed Garlic, Spinach & Mushrooms /
Confit Tomato / Roasted Butter and Chive Mashed Potatoes /
Port Demi-Glace*

Halibut 27

*Grilled or Blackened Pacific Halibut / Seasonal Vegetables / Halibut
Fumet / Tomato & Shallot Cream Sauce*

Tiger Shrimp Pasta 20

*Garlic Tiger Shrimp / House-made Pasta / Sun-dried Tomatoes /
Leeks / Basil Chiffonade / Mushroom Alfredo*

Steamed Lobster mrkt

*Whole Lobster / House-made Pasta / Garlic / Confit Tomato /
Brown Butter / Basil Chiffonade / Grana Padano /
Side of Garlic & White Wine Butter
– Market price*

Steak Frites 29

*10oz Premium Angus Striploin / Fresh Cut Fries /
Sautéed Mushrooms / Madagascar Green Peppercorn /
Brandy and Demi-Glace Cream Sauce*

Lobster Roll for Two 37

*Open Faced House-made Focaccia / Steamed Lobster /
Mayonnaise / Old Bay / Shallots / Fries / Coleslaw / Dill Pickle*

Add - ons

The following can be added to any plate.

<i>Sautéed Garlic, Spinach & Mushrooms</i>	3
<i>Rice Noodles</i>	3
<i>Seasonal Vegetables</i>	4
<i>Roasted Baby Potatoes</i>	3
<i>Roasted Butter & Chive Mashed Potatoes</i>	3
<i>Garlic Tiger Shrimp</i>	9
<i>Seared Sea Scallops</i>	15
<i>Seared Chicken Supreme</i>	10
<i>Steamed 1LB Lobster</i>	23

KIDS MENU

Fish & Chips

<i>Cod</i>	7
<i>Haddock</i>	7
<i>Shrimp</i>	8

Fusili Pasta

<i>Tomato Sauce</i>	7
<i>Alfredo Sauce</i>	7
<i>Butter</i>	7

Chicken Fingers & Fries

<i>Deep Fried Chicken Fingers / Fresh Cut Fries / Plum Sauce</i>	9
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DESSERTS

All of our desserts are made in-house. Ask your server for today's selections.

