

OPENING ACT

*GF – Gluten free **Captain's favorite

Lobster Con Queso** - Mildly spicy cheese dip with crispy tortilla chips	12
Jumbo Gulf Shrimp Cocktail – Served chilled with house cocktail GF	14
Ahi Tuna Stack – Seaweed salad, avocado, red onions and ginger glaze GF	11
Loaded Hand Cut Fries - Braised short rib, cheese sauce and chives	9
Lobster Mac N Cheese** – 4 cheese sauce and finished in our brick oven	12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne illness, especially if you have certain medical conditions

BRICK – FIRED FLATBREADS

Margarita Heirloom tomatoes, basil, house made burrata and balsamic drizzle	9
Shrimp Scampi Garlic, lemon and fresh herbs with asiago cheese	11
Steak Fajita Blackened peppers and onions, 4 cheese blend and pico de gallo	10
BBQ Chicken Grilled Chicken, red onions, finished with gruyere cheese	11

SOUPS & SALADS

	CUP	BOWL	
N. E. Clam Chowda**	5	7	
Lobster Bisque	6	8	
Kale & Cranberry Salad** - Maytag Blue Cheese, pecans and apples			9
Classic Caesar - Romaine hearts house Caesar dressing sour dough croutons			7
		Add Mahi or Chicken	13

HEADLINER

Shrimp & Crab Risotto** - Fresh asparagus, finished with brown sage butter	22
Flame Grilled Chimichurri Mahi - Roasted veg and heirloom tomato salad GF	21
Crab Crusted Baked Haddock** - Cracker crumb topping with house tater tots	23
Salmon Florentine** - Cedar plank grilled salmon sautéed spinach, mushrooms	23
Asiago Chicken - Grilled Chicken, spinach, asiago cheese sauce over fettuccini	22
ROW Burger - White cheddar, hand cut fries and house pickles	14

Brave Heart Black Angus Prime Rib **

Crew cut 12 oz.	26
Captain's Cut 16 oz.	32

Served with homemade white cheddar tater tots and grilled asparagus

CLOSING ACT

Capt. Brien's Key Lime Pie - Multi award winning	5
Double Chocolate Bread Pudding - Chocolate lovers delight	7
Sugar Pie** - One bite and you will be a fan for life	6