



Lighter fare & SALADS

APPETIZERS

NEW ENGLAND CLAM CHOWDER

cup 6.99 • bowl 9.99

NEW FRESHLY SHUCKED LOCAL RAW OYSTERS

Available as 1/2 dozen or dozen | market

STEAMERS

1 1/2 pounds of native Spinney Creek, ME shell-on steamed clams | market



SESAME SEARED AHI TUNA

Served with a deep roasted sesame sauce 24.99

COCONUT SHRIMP

Six medium tail-on Mexican Gulf shrimp tossed in coconut and deep fried 16.99

FRIED CALAMARI

Hand-cut native calamari rings, served with homemade marinara 16.99

TOMATO CAPRESE

Sliced vine ripe tomato topped with fresh mozzarella and diced fresh basil, drizzled with olive oil and balsamic glaze 14.99

BACON & MAPLE CHICKEN

Maple marinated chicken wrapped with bacon drizzled with local New Hampshire maple syrup 16.99

LOBSTER RANGOONS

Lobster rangoons filled with lobster meat, cream cheese and scallions served with a sweet Asian chili sauce 16.99

LOBSTER ROLL

Native" hard shell" lobster meat tossed lightly in mayonnaise and diced celery with romaine lettuce served on a toasted roll with your choice of side 5 oz. | market • Colossal 10 oz. | market



OCEAN VIEW SALAD

Your choice of a traditional garden salad or caesar salad topped with your favorite lighter fare choice:

- Grilled 5 oz. Swordfish market
- Seared 5 oz. Salmon 29.99
- Grilled Chicken 26.99
- Grilled Mexican Gulf Shrimp 29.99
- 5 oz or 10 oz Cold Lobster Salad market
- 8 oz. sliced NY Certified Angus Beef® Sirloin 36.99
- Grilled 5 oz. Sea Scallops market
- Sesame Seared Ahi Tuna 36.99
- 10 oz. Marinated Steak Tips 29.99



- FRIED SEAFOOD -

Entrées include your choice of either: baby baked potatoes, cole slaw, garlic mashed potatoes, or french fries. ADDITIONAL SIDES \$3.00 PER ITEM.

HADDOCK FISH & CHIPS

10 oz. of hand cut deep fried fresh Atlantic haddock pieces | market

FISHERMAN'S PLATTER

4 oz. scallops, 4 gulf shrimp, 4 oz. whole belly clams, 4 oz. calamari, 4 oz. oysters and 4 oz. haddock | market

ATLANTIC SEA SCALLOPS

10 oz. of locally caught native fresh Atlantic sea scallops | market

GULF SHRIMP

Ten medium Mexican Gulf white shrimp, golden fried 29.99

OYSTERS

10 oz. of local sustainable native fried oysters 28.99

WHOLE NATIVE CLAMS

10 oz. of whole native belly clams | market



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

Italian SPECIALTIES

54TH Season
Hampton Beach, NH
Sea Ketch

CHICKEN PARMIGIANA

Chicken cutlets lightly seasoned and breaded, topped with homemade marinara and mozzarella cheese served over ziti 24.99

ITALIAN COMBINATION

Chicken cutlet and eggplant parmigiana combination topped with homemade marinara, and a meatball served over ziti 24.99

EGGPLANT PARMIGIANA

Lightly seasoned and breaded, topped with homemade marinara sauce and shredded mozzarella cheese served over ziti 24.99



Seafood entrées include your choice of either: baby baked potatoes, cole slaw, garlic mashed potatoes, or french fries. ADDITIONAL SIDES \$3.00 PER ITEM.



SEAFOOD



LOBSTER, SCALLOP, & SHRIMP ALFREDO

Lobster, scallop, and shrimp tossed in an alfredo sauce, served over fettuccini pasta | *market*

BAKED SEA SCALLOPS

Local sustainable Atlantic sea scallops baked in lemon and butter, topped with cracker crumbs | *market*

BAKED ATLANTIC HADDOCK

Our speciality, Atlantic haddock filet basted in lemon and butter, topped with ritz cracker crumbs 28.99

BROILED SEAFOOD NANTUCKET

Atlantic haddock, medium Mexican Gulf shrimp, salmon, swordfish and sea scallops baked en casserole with a zesty scampi butter, topped with cracker crumbs 36.99

SHRIMP SCAMPI

Ten medium Mexican Gulf white shrimp sautéed in lemon butter, white wine and minced garlic, sprinkled with romano cheese served over fettuccine pasta 29.99

SEAFOOD FRA DIAVLO

Atlantic sea scallops, shrimp, lobster, calamari and mussels, garlic and white wine tossed in a spicy marinara sauce, served over ziti | *market*

LOBSTER RAVIOLI

Stuffed native New England lobster ravioli topped with Maine lobster medallions, finished in a lobster cream sauce | *market*

BAKED HADDOCK MONTEREY

Atlantic haddock topped with monterey jack cheese and ritz cracker crumbs, basted with lemon and butter 29.99

“SIGNATURE” HADDOCK & LOBSTER

Baked Atlantic haddock basted in lemon and butter topped with ritz cracker crumbs then finished with native lobster claws | *market*

ATLANTIC SWORDFISH

8 oz. flame grilled Atlantic hand cut swordfish finished with a caper butter sauce | *market*

LOBSTER FORMAGGIO

New England lobster medallions, baked in an assorted four cheese sauce, tossed with ziti, finished with ritz cracker crumbs | *market*

ORANGE TERIYAKI SALMON

8 oz. grilled Atlantic salmon finished with a tangy orange teriyaki glaze served over a couscous grain red pearl salad 29.99

LOBSTER PIE

New England lobster medallions baked and finished in a sherry cream sauce, topped with ritz cracker crumbs | *market*

SEA CAPTAIN'S PIE

Atlantic haddock, Mexican Gulf shrimp, sea scallops, salmon, swordfish, and lobster, basted in lemon juice and butter, topped with cracker crumbs | *market*

NEW ENGLAND “HARD SHELL”

Boiled lobster dinner
single lobster | *market* • twin lobster | *market*

ADD A DEMI SALAD TO ANY ENTRÉE FOR 5.00


from the grill

Entrées include your choice of either:
baby baked potatoes, cole slaw, garlic mashed potatoes,
or french fries. **ADDITIONAL SIDES \$3.00 PER ITEM**
ADD PEPPERS, MUSHROOMS OR ONIONS FOR \$3.00


MARINATED STEAK TIPS

12 oz. marinated tips flame grilled served over
a chipotle lime quinoa 29.99


8 OZ. CRAFT BURGER

 **Certified Angus Beef**® burger patty served
with lettuce, tomato and onion topped with cheddar cheese
and smoked bacon served on a brioche bun
Substitute **Beyond Burger** or **Veggie Burger** 24.99

12 OZ RIB EYE

12 oz.  **Certified Angus Beef**® rib eye, flame grilled
to your liking served over a chipotle lime quinoa 39.99

NEW YORK SIRLOIN

 **Certified Angus Beef**® New York hand-cut boneless sirloin
flame grilled to your liking, over a chipotle lime quinoa
8 oz. 28.99 or 12 oz. 39.99

CENTER-CUT BONELESS PORK CHOP

Dry-rubbed twin boneless center cut pork chops,
flame grilled served over a chipotle lime quinoa 28.99

SURF & TURF

*Entrées include your choice of either:
baby baked potatoes, cole slaw, garlic mashed potatoes,
or french fries. **ADDITIONAL SIDES \$3.00 PER ITEM***

 **Certified Angus Beef**® New York 8oz hand-cut sirloin
with one of the below entrée choices:

- **Seared Atlantic Salmon** 39.99
- **"Hard Shell" Maine Lobster Pie** market
- **Baked Atlantic Sea Scallops** market
- **Baked Atlantic Haddock** 39.99
- **"Hard Shell" Lobster Medallions** market
- **Grilled Atlantic Swordfish** market

Substitute - Hand-cut steak tips as your turf choice

SEAFOOD BLACKENED AVAILABLE UPON REQUEST

ADD A DEMI SALAD TO ANY ENTRÉE FOR \$5.00



FRESH PASTA

NEW PESTO GNOCCHI

Fresh potato gnocchi pasta simmered in
a creamy pesto sauce 28.99

ADD GRILLED CHICKEN FOR \$5.00

CHICKEN BROCCOLI & ZITI

Chicken medallions sautéed with broccoli, garlic, lemon
and butter, tossed with parmesan and romano cheese
finished over ziti 26.99

ADD ALFREDO AND CRACKER CRUMBS FOR \$3.00

CHICKEN MARSALA

Tender chicken medallions, mushrooms, romano cheese,
garlic, finished in a cream marsala sauce served over ziti 27.99

FIVE CHEESE AGNOLOTTI PASTA

Five cheese agnolotti pasta finished in a
creamy red sauce 27.99

VEGETABLE ALFREDO

Roasted vegetable medley tossed in an
alfredo cream sauce, served over fettuccine pasta 24.99

ADD GRILLED CHICKEN FOR \$5.00