

Starters

- Nellie's Clam Chowder

8 | 12.
- New England Style with Fresh Dill
- Coconut Shrimp

15.
- With Sweet Chili Dipping Sauce
- Fried Calamari

18.
- Nellie's Style: Tossed in Ginger Butter,
Side of Tartar Sauce - OR -
Manhattan Style: Tossed in Garlic
Wine Sauce & Hot Cherry Peppers
- Lobster Street Corn (GF)

18.
- Lobster, Shaved Grilled Corn, Lime Aioli,
Queso Fresco, Chipotle Powder, Chips
- Chicken Skewers (GF)

15.
- Sweet Pineapple Glaze, Slaw
- Buffalo Cauliflower (VG)

15.
- House-made Cauliflower Bites,
Buffalo Sauce, Ranch
- Moules Frites (GF)

16.
- P.E.I. Mussels, Truffle Butter,
Hand Cut Fries, Parmesan
- Substitute Clams

+\$6.
- Chips + Guacamole (V | GF)

14.
- House-made Guacamole +
Tortilla Chips
- Vegan Crab Cakes (V)

16.
- Artichoke Hearts, Hearts of Palm,
Chickpeas, Fresh Dill, Remoulade
- Vegan Layer Dip (V | GF)

15.
- Chili Braised Mushrooms + Cauliflower,
Black Beans, Lettuce, Tomato, Avocado,
Salsa Verde, Tortilla Chips
- Broccoli Rabe + Sausage

18.
- Longhini Sausage, Broccoli Rabe, White
Beans, Hot Cherry Peppers, Ciabatta
- Ahi Tuna*

18.
- Rare Sesame Encrusted Tuna, Wasabi
Aioli & Soy Glaze, Crispy Wontons

Raw Bar

4 Piece Minimum	
Oysters*	3.5 ea.
Little Neck Clams*	2.5 ea.
Shrimp Cocktail	3.5 ea.
Scallop Crudo* (GF)	19.
Fresh Lime, Coconut, Avocado, Serrano Chilis, Radish, Scallion	
Ceviche (GF)	16.
Shrimp, Fresh Citrus + Tomato Marinade, Avocado, Cucumber, House Made Tortilla Chips	

Salads

Protein Add-ons			
Grilled Chicken	7.	Salmon	14.
Sliced Steak	10.	Seared Tuna	14.
Chicken Cutlet	8.	Shrimp	3.5 ea.
Blackened Tofu	6.	Lobster	MP.

Caesar (GF)

Baby Kale, Herbed Polenta Croutons, Parmesan, Caesar Dressing

~Try it with a protein as a wrap

Arugula (VG | GF | VO)

Shaved Fennel, Crisp Apple, Golden Raisins, Sunflower Seeds, Goat Cheese, Lemon Vinaigrette

Mixed Greens (V)

Edamame, Mandarin Oranges, Red Bell Pepper, Pickled Cabbage, Carrot, Wonton Crisps, Sesame-Ginger Dressing

Cobb (GF)

Chopped Lettuce, Hard Boiled Egg, Avocado, Tomato, Bacon, Red Onion, Crumbled Blue Cheese, Cobb Dressing

Cucumber Salad (VG | GF)

Marinated Cucumber, Tomato, Red Onion, Olives, Lemon, Dill, Crispy Chickpeas, Tzatziki Drizzle

3

Tacos

2 Per Order on Corn Tortillas

- Crispy Cod

12.
- Fried Cod, Pickled Cabbage,
Spicy Tartar
- Chicken Tinga (GF)

10.
- Chili Braised Chicken, Pickled Red
Onion, Queso Fresco, Sriracha Aioli
- Mahi Mahi (GF)

13.
- Cajun Dusted Mahi, Pineapple
Slaw, Cilantro Crema
- Shrimp (GF)

13.
- Old Bay Shrimp, Pico de Gallo,
Lettuce, Red Pepper Aioli
- Birria (GF)

13.
- Slow Braised Steak, Shredded
Lettuce, Radish, Queso Fresco
- Vegan (V | GF)

10.
- Mushroom + Cauliflower, Chile
Spice, Pico de Gallo, Lettuce,
Salsa Verde

Sides

- Hand-Cut Fries

7.
- Truffle Parm Fries

8.
- Sweet Potato Fries

8.
- Kale Caesar

7.
- House Salad

6.
- Broccoli Rabe

9.
- Grilled Zucchini

9.
- Corn Succotash

8.
- Pineapple Slaw

6.
- Rice + Beans

6.
- Mashed Potatoes

8.

*Consuming Raw or Undercooked
Meat, Seafood, Poultry or Eggs
May Increase Your Risk of
Foodborne Illness.

If You Have A Food Allergy or Dietary
Restrictions, Please Let Your Server
Know.

VG = Vegetarian GF = Gluten Free
V = Vegan VO = Vegan Option

Handhelds

Served with Hand-Cut Fries

Lobster Roll

MP.

Fresh Picked Knuckle + Claw Meat,
Warm Butter, Brioche Roll

Cod Sandwich

17.

Fried Cod, Lettuce, Tomato, Pretzel Bun
Choice of Tartar or Spicy Tartar

Ahi Tuna Wrap*

19.

Seared Rare Tuna, Avocado, Cucumber,
Pickled Cabbage, Lettuce, Wasabi Aioli

Grilled Chicken Sandwich

17.

Grilled Chicken, Bacon, Cheddar Cheese,
Lettuce, Tomato, Chipotle Ranch, Ciabatta

Cali Burrito (VO)

17.

(Choice of Chicken, Steak, Blackened Tofu)
Shredded Cheese, Fries, Guacamole, Salsa
Roja (Served with a Side of Rice + Beans)

Tri-State Steak Sandwich

20.

Sliced Tri-Tip Sirloin Steak, Arugula,
Sauteed Mushrooms + Onions,
Horseradish Cream Sauce, Ciabatta

Bootleg Burger*

19.

1/2 Angus Beef, Cheddar, Sauteed Mushrooms
+ Onions, Bacon, Lettuce, Tomato, BBQ Sauce,
Pretzel Bun

Poblano Burger*

19.

1/2 Angus Beef, Grilled Poblano Peppers,
American Cheese, Pickled Onion, Lettuce,
Tomato, Garlic Aioli, Pretzel Bun

Vegan Burger (V)

17.

House-Made Vegan Patty, Dill Cashew Queso,
Roasted Tomato Aioli, Lettuce, Tomato, Pretzel
Bun

Buffalo Chicken Sandwich

17.

Chicken Cutlet, Buffalo Sauce, Crumbled Blue
Cheese, Lettuce, Tomato, Ciabatta

~ Gluten Free Buns Available

Entrees

Seared Scallops*

32.

Colossal Scallops, Roasted Corn Succotash,
Crispy Bacon, Zucchini Tzatziki

Linguini + Clams

29.

Little Neck Clams, Garlic Wine Sauce,
Red Chili Flakes

Seared Tuna Poke Bowl*

30.

Sesame Encrusted Tuna, Rice, Cucumber,
Avocado, Carrot, Radish, Pickled Onion,
Sesame Ginger Dressing + Wasabi Aioli
~ Sub Blackened Tofu (V) 25.

Filet Mignon*

42.

8oz Filet, Mashed Potatoes, Broccoli Rabe,
House-Made Steak Sauce

Upgrade Your Steak:

Add Sauteed Onions +\$2

Add Mushrooms +\$2

Add Blue Cheese Crumbles +\$3

Add Horseradish Cream Sauce +\$1

Surf + Turf (Adds 3 Shrimp) +\$9

Fish + Chips

26.

Fried Cod, Hand-Cut Fries, Malt Vinegar Powder,
House Tartar

Atlantic Salmon*

30.

Panko Dusted Salmon, Cauliflower Puree,
Grilled Zucchini, Zesty Cucumber Sauce

Chicken Milanese

26.

Breaded Chicken Cutlet, Arugula, Fennel,
Grape Tomatoes, Shaved Parmesan,
Harvest Mustard Vinaigrette

Burrito Bowl (VO)

25.

(Choice of Mahi, Chicken, Steak, Cajun Tofu)
Rice + Beans, Lettuce, Shredded Cheese,
Pico De Gallo, Tortilla Strips, Salsa Verde,
Sour Cream
~ Add Guacamole +\$2

Sausage Primavera (VO)

26.

Longhini Sausage, Tomatoes, Zucchini,
Bell Peppers, Fresh Basil, Garlic, Lemon, Farfalle