

APPETIZERS

Alligator Tacos

Two Tacos, Alligator tossed in a cajun seasoning and Served in a Crispy Flour Tortilla with Chipotle Aioli, Guacamole and Lettuce ~ 18

Lava Rock Shrimp

Beer Battered Shrimp Tossed with Sweet Chili Aioli Served with Mango Coconut Dip ~ 16

Bacon Wrapped Scallops

Scallops Wrapped in Smokey Bacon Served with a Side Bourbon Glaze. ~ 18

Crab N' Spinach Dip

A Mixture of Crabmeat with Spinach, Artichoke Hearts and a Melted Cheese Blend Served with Corn Chips ~ 18

Sweet and Spicy Scallops

Scallops Broiled to Perfection and Tossed with a Tropical Pineapple Mango Habanero Sauce ~ 25

Sweet and Spicy Shrimp

Shrimp Broiled to Perfection and Topped with a Tropical Pineapple Mango Habañero Sauce ~ 14

Little Neck Clams

One Dozen of Fresh Little Neck Clams
~ Butter ~ 9.99 | Garlic White Wine Sauce ~ 13 ~

Steamed Mussels

One Dozen of Fresh Mussels
~ Butter ~ 9.99 | Garlic White Wine Sauce ~ 13 | Marinara Sauce ~ 12 ~

Fried Calamari

Fried Calamari Hand Breaded and Served with a Side of Marinara Sauce ~ 14

Fresh Mozzarella Wedges

Hand Breaded Fresh Mozzarella Served with a Side of House Made Marinara Sauce ~ 10

Brisket Sliders

Three Smoked Brisket Topped with Whiskey Honey Barbeque Sauce Served on Brioche Slider Rolls
~ 14

Ribeye Sliders (3)

Three 2 oz. Ribeye Burgers with Melted Cheese on Slider Buns ~ 12

Mesquite Smoked Wings

In House Light Smoked Mesquite Wings \$8 ½ Doz | \$16 Doz
~ Whiskey Honey Barbeque / Mild / Hot / Devils Rush / Cajun Garlic Parmesan / Hot & Honey / Tropical Mango Pineapple Habañero / Parmesan Peppercorn ~

SOUPS

Crab Bisque

Creamy Crab Bisque with a Cajun Kick! Contains Fresh Garden Herbs and Spices ~ Cup - 7 / Bowl -10

Jack Daniel's French Onion Soup

Classic French Onion Enhanced with Jack Daniels' Whiskey, Topped with Crustini and a Mix of Provolone Cheese and Mozzarella Cheese ~ 10

SALADS

**** Add Seasoned Grilled Chicken ~ 6 / Grilled Shrimp (6) ~ 10/ Seared Atlantic Salmon ~ 18 / Crab Meat (5 oz) ~ 12 ****

Caesar Salad

Crisp Romaine Heart Lettuce with Herb Crusted Croutons and Hand Shaved Reggiano Half ~ 6 / Full ~ 12

House Salad

A Bed of Spring Mix Topped with Carrots, Onions, Cucumbers, and Grape Tomatoes. Half ~ 5 / Full ~ 10

Mandarin Apple Salad

A Bed of Spring Mix Topped with Red Apple, Mandarin Oranges, Fresh Mozzarella Cheese, Red Onion, Dried Cranberries, Bacon, and Butter Toasted Walnuts. ~ 18

FLATBREADS

Chicken Bacon Ranch Flatbread

Crisp Baked Flatbread Smothered with Homemade Ranch, Seasoned Grilled Chicken, Bacon, and Mozzarella Cheese ~ 14

Spinach Artichoke Flatbread

Crisp Baked Flatbread Topped with a Garlic Cream Sauce, Mozzarella Cheese, Artichokes and Roasted Cherry Tomatoes ~ 14

Italian Flatbread

Crisp Baked Flatbread Topped with Marinara Sauce, Mozzarella Cheese, and Asiago Cheese 10

CLASSIC FAVORITES

**** Sandwiches Served with Choice of Crabby Chips or Fries and Cole Slaw ****

Bourbon Barbeque Burger

A True Blend of American Beef Char-Broiled and Topped with Bourbon Barbeque Sauce, Onion Rings, Lettuce, Tomato & Smoked Gouda on Toasted Brioche Roll. ~ 14

The Steakhouse Burger

An 8 oz Burger Char-Broiled and Topped with Mushrooms, Onions, Lettuce, Tomato, Provolone, Gruyere, and Our Signature Steak Sauce on a Toasted Brioche Roll. ~ 14

Brisket Mac and Cheese

Cavatappi Noodles Tossed with Parmesan Cheese, Asiago Cheese, Cheddar Cheese and Mozzarella Cheese Baked to Perfection and Topped with Whiskey Honey Barbeque Brisket. ~ 24

Fish N' Chips

Fresh in House Battered Cod Served with Beer Battered Fries and a Side of Coleslaw ~ 20

Classic American Burger

A Classic American Burger Char-Broiled and Served with Lettuce, Tomato, Onion and Good Old Fashioned American Cheese on a Toasted Brioche Roll. ~ 14

Ribeye Burger

Ground Ribeye Topped with a Red Wine Demi Glaze, Provolone Cheese, Lettuce, Tomato, and Crispy Onion Tangles Served on a Brioche Roll. ~ 16

Brisket Sandwich

House Smoked Brisket Topped with Whiskey Honey Barbeque Served on Toasted Brioche Roll. ~ 16

Lobster Mac and Cheese

Cavatappi Noodles Tossed with Parmesan Cheese, Asiago Cheese, and Mozzarella Cheese Baked to Perfection and Topped with a 4 oz Maine Lobster Tail. ~ 34

Lobster Rolls (2)

Maine Style - Cold Lobster Salad or Connecticut Style - Hot Lobster in Butter served on Top Split Brioche Roll with Leafy Green Lettuce ~ 50

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**** All Entrées Served with a Side Salad ****

8 oz Filet Mignon

In House Cut 6 oz Filet Mignon Served with Chef's Choice of Vegetable and Whipped Potatoes. ~ 45

16 oz New York Strip Steak

In House Cut New York Style Strip Steak Served with Chef's Choice of Vegetable and Whipped Potatoes. ~ 36

Chicken Francaise

Lightly Battered Boneless Chicken Breast Sautéed with a Lemon Butter White Wine Sauce and Served Over a Bed of Parmesan Twilled Linguine Pasta. ~ 24

16 oz Ribeye

In House Cut 16 oz Ribeye Served with Chef's Choice of Vegetable and Whipped Potatoes. ~ 42

Barbeque Smoked Brisket

Slow Smoked Brisket Topped with a Honey Barbeque Glaze Served with Chef's Choice of Vegetable and Whipped Potatoes. ~ 32

Chicken Parmesan

Perfectly Crusted Juicy Chicken Breast Topped with Marinara and Mozzarella Cheese, Served Over a Bed of Parmesan Twilled Linguine Pasta. ~ 22

****Additional Sides Available with Upcharge****

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**** All Entrées Served with a Side Salad ****

Surf N' Turf

8 oz Hand Cut Filet Mignon and 4 oz Maine Lobster Tail. Served with Chef's Choice of Vegetable and Whipped Potatoes. ~ 66

Maine Lobster Tail

4 oz Maine Lobster Tail. Served with Chef's Choice of Vegetable and Whipped Potatoes. ~ 27

Blackened Swordfish

Blackened Swordfish Filet with Shrimp Topped with a Creamy Lemon Caper Sauce Served with Chef's Choice of Vegetable and Jasmine Rice. ~ 34

Shrimp and Scallop Alfredo

Shrimp, Scallops, Bacon, Spinach Tossed in a Parmesan Cream Sauce Served Over a Bed of Parmesan Twilled Linguine. ~ 32

Ultimate American Lobster Feast

Four 4 oz Maine Lobster Tails Broiled to Perfection. Chef's Choice of Vegetable and Whipped Potatoes. ~ 75

Whole Live Maine Lobster

Pick Your Own Live Lobster from Our Tank, or Have Our Chef Make the Choice for You. Served with Chef's Choice of Vegetable and Whipped Potatoes. ~ Market Price

Twin Maine Lobster Tails

Two 4 oz Maine Lobster Tails. Served with Chef's Choice of Vegetable and Whipped Potatoes. ~ 38

Blackened Grouper

Cajun Blackened Grouper Topped with a Tropical Slaw and Drizzled with Lime Crema. Served with Chef's Choice of Vegetable and Jasmine Rice. ~ 34

Bourbon Salmon

Seared Atlantic Salmon Topped with Grilled Shrimp and Drizzled with Bourbon-Ginger Thai Chili Sauce Served with Chef's Choice of Vegetable and Jasmine Rice. ~ 38
~ Served Medium ~

Shrimp and Scallop Scampi

Sautéed Shrimp and Scallops Served in a Olive Oil and Garlic White Wine Blend Served Over a Bed of Parmesan Twilled Linguine. ~ 32

****Additional Sides Available with Upcharge****

ADD - ONS

4 oz Maine Lobster Tail

~ 21

Seasoned Grilled Chicken

~ 8

Grilled Shrimp (6)

~ 12

Pan Seared Scallops

~ 18

Lobster Roll (1)

~ 25

~ Maine or Connecticut Style ~

Seared Atlantic Salmon

~ 18

1 LB Snow Crab Legs

~ 25

SIDES

Vegetable Du Jour

Beer Battered Fries

~ 6

Jasmine Rice

Onion Rings

~ 8

Crabby Chips

Whipped Potatoes

~ 4

***** Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness *****