

STARTERS

Bang Bang Shrimp

Baby shrimp fried to a crispy golden brown then drizzled with a sweet and spicy honey Sriracha sauce. Lg. 11.49 Sm. 8.49

Potato Skins

Hand sliced russet potato skins fried to a crispy golden brown then topped with melted cheddar jack cheese and bacon bits. Then baked to perfection and garnished with diced scallions. Served with sour cream for dipping. Lg. 11.49 Sm. 8.99

Fried Mozzarella Wedges

Mozzarella half moons dredged in Italian bread crumbs, then fried to a golden brown. Served with our homemade marinara sauce for dipping. Lg. 11.49 Sm. 9.49

Lobster Rangoons

Crispy wontons filled with real lobster and cream cheese, served with alfredo sauce for dipping. Lg. (10) \$13.99 Sm. (6) 8.99

Appetizer Sampler

These are some of our most popular appetizers! A generous portion of our fried chicken tenders, fried mozzarella wedges, our new lobster rangoons, and our classic hand breaded onion rings! No substitutions please! 14.99

Grilled Crab Cakes

Two grilled crab cakes served with a red pepper garlic aioli for dipping. 12.99

Fried Button Mushrooms

Fresh button mushrooms hand breaded and fried to a golden brown. Served with our homemade buttermilk ranch dressing. Lg. 10.99 Sm. 7.99

G.S.G. Poutine

Our crispy fresh cut fries topped with house made beef gravy, shredded cheddar cheese, bacon bits and diced scallions. Lg. 9.99 Sm. 7.49

Fried Chicken Tenders (GF) (WHEN GRILLED)

Have them any way you like...plain, buffalo, honey BBQ, honey sriracha, salt and vinegar, parmesan garlic, or cajun spiced. Lg. 14.99 Sm. 11.99

Mussels (GF)

One pound of P.E.I. Mussels sautéed in a garlic-wine butter with diced tomatoes and red onion and garnished with shredded parmesan cheese and scallions. 11.99

South of The Border Nachos

Corn tortilla chips layered with lots of melted cheeses then topped with diced scallions and tomatoes. Served with salsa, sour cream and guacamole.

Lg. 10.49 Sm. 8.49

Add our homemade chili, grilled chicken, prime rib, or BBQ pulled pork for just 2.50!

Seafood Stuffed Portabella Mushrooms

Jumbo portabella mushrooms baked in butter and white wine, then stuffed with our lobster and crab stuffing and baked until bubbly. Finished with a creamy homemade Alfredo sauce. 12.99

Onion Rings

A classic! Fresh hand sliced onions dipped in our own batter then lightly breaded and fried to a golden brown. Lg. 9.99 Sm. 7.49

Cocktail Shrimp (GF)

8 chilled shrimp served with cocktail sauce and lemon wedges. 12.99

Calamari

Classic breaded calamari rings and tentacles served with our house made marinara sauce, or try Rhode Island style and tossed with garlic butter, banana peppers and diced tomatoes. 12.99

SOUPS & SALADS

START WITH SOUP, CHOWDER OR CHILI

Soup Du Jour

All of our soups are made right here in house, always fresh and delicious. Bowl 5.49 Cup 4.49

Windjammer's Creamy Clam Chowder

A New England classic and favorite at our sister restaurant, Windjammer's! Thick, creamy and full of flavor. Bowl 7.49 Cup 6.49

Lobster Bisque

Lobster, sherry, spices and cream. Bowl 10.99 Cup 7.99

Baked French Onion Soup (GF)

Caramelized onions deglazed with sherry in our tasty beef stock then topped with croutons and crispy melted Swiss cheese. Bowl 5.99 Cup 4.49

House Chili

Our own special recipe simmered for hours and topped with melted cheese. Bowl 5.99 Cup 4.49

PICK A FRESH GARDEN SALAD

Salad Toppers Add any steak, chicken or seafood to your salad: fried chicken tenders plain, honey BBQ, buffalo or honey sriracha, grilled chicken breast, popcorn shrimp, Cajun or honey sriracha, or make any salad a chef salad 3.99. Add lemon grilled tail shrimp, BBQ turkey tips, brown sugar salmon filet, or our tenderloin steak tips for 5.99. Add lobster salad for 9.99.

Steakhouse Cobb Salad (GF)

A bed of mixed greens topped with bacon bits, hard boiled egg, diced tomatoes, diced scallions and crumbled blue cheese. Lg. 11.49 Sm. 8.99

House or Caesar Salad (GF)

Fresh romaine tossed with traditional creamy Caesar dressing, shredded parmesan cheese and croutons. Lg. 11.49 Sm. 8.99

Fruit & Feta Salad (GF)

A bed of mixed greens and traditional veggies topped with sliced strawberries, mandarin oranges, red seedless grapes, candied walnuts, croutons and crumbled feta cheese. Lg. 11.49 Sm. 8.99

Wedge Salad (GF)

An iceberg lettuce wedge topped with your choice of dressing and diced tomatoes, candied walnuts, bacon bits, and chopped scallions. Lg. 11.49 Sm. 8.99

Oriental Salad

A bed of mixed greens and veggies with croutons, hard boiled egg, mandarin oranges, crispy fried chow mein noodles and shredded cheddar jack cheese. Lg. 11.49 Sm. 8.99

Spinach and Pear Salad (GF)

Baby spinach, cucumbers, grape tomatoes, red onions, sliced pear, blue cheese crumbles, raisins, croutons and candied walnuts. Lg. 11.49 Sm. 8.99

Taco Salad

A large house salad with shredded cheese in an edible fried flour tortilla shell. Served with salsa, sour cream and guacamole. 11.49

Dressing Choices All of our dressings are gluten friendly: homemade blue cheese, homemade thousand island, homemade buttermilk ranch, Parmesan peppercorn, creamy Caesar, creamy Italian, honey Dijon, light Italian, fat free balsamic vinaigrette, fat free raspberry vinaigrette, and country French.

PREMIUM STEAKS

All entrees served with a warm honey wheat bread loaf and our house made whipped honey butter with your choice of two of the following sides: wedge cut steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, or a cup of soup of the day.

Upgrade to a Caesar salad, side salad, loaded baked potato, loaded mashed potato, fresh cut fries, hand breaded onion rings, sweet potato fries, a cup of clam chowder, cup of beef chili, or our French onion soup for 1.99, or a cup of our house made lobster bisque for 4.99.

Filet Mignon (GF)

A 7 oz. cut of the most tender steak we have, lightly seasoned and char-grilled to perfection. This one cuts like butter and melts in your mouth. market price

Filet Tips (GF)

A generous portion of tender filet mignon chunks lightly seasoned and char-grilled to your liking. Served over sautéed mushrooms and onions. DF or LF market price

Teriyaki Dragon Steak

An 8 oz. sirloin steak marinated in a honey teriyaki sauce then char-grilled to perfection. Served julenned over rice pilaf with a drizzle of teriyaki sauce. market price

Parmesan Garlic Porterhouse (GF)

A 20 oz. porterhouse steak lightly seasoned with salt and pepper then char-grilled to your liking, finished with a parmesan garlic compound butter on top. market price

Delmonico (GF)

A generous 14 oz. cut of classic rib eye steak, cut fresh daily, lightly seasoned and char-grilled to your liking. The most flavorful steak we have. market price

New York Strip (GF)

A center cut strip steak aged for perfect flavor then char-grilled to your liking. It's a steak eaters cut, we know you will enjoy it. DF or LF market price

Add Red wine beef demi glaze to your steak for just 2.00 to further enhance flavors!

Add Hollandaise sauce to your steak for just 2.00

Add Sautéed mushrooms and onions or parmesan garlic compound butter for 2.00

OUR SIGNATURE PRIME RIB (GF)

Our signature beef dish. Premium upper choice Angus rib eye seasoned and slow roasted all day for the most tender cut possible. Served with au jus. Mouth Watering!!

Have any size you'd like. Want larger than a twenty ounce? Add 2.00 per ounce

Eight ounce market price

Ten ounce market price

Twelve ounce market price

Sixteen ounce market price

Twenty ounce market price

Add Red wine beef demi glaze to your steak for just 2.00 to further enhance flavors!

Add Hollandaise sauce to your steak for just 2.00

Add Sautéed mushrooms and onions or parmesan garlic compound butter for 2.00

Gluten friendly meals: We are happy to provide gluten friendly meals to our patrons, please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with wheat and gluten containing ingredients. Please inform your server if a person in your party has a gluten sensitivity. Certain ingredients of menu items may be omitted in preparation of various gluten friendly dishes.

Consumer advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

THE BEST OF BOTH WORLDS

All entrees are served with a warm honey wheat bread loaf and our house made whipped honey butter with your choice of two of the following sides: wedge cut steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, or a cup of soup of the day.

Upgrade to a Caesar salad, side salad, loaded baked potato, loaded mashed potato, fresh cut fries, hand breaded onion rings, sweet potato fries, a cup of clam chowder, cup of beef chili, or our French onion soup for 1.99, or a cup of our house made lobster bisque for 4.99.

SURF AND TURF (GF)

A generous portion of our tenderloin tips served over sautéed mushrooms and onions, and paired with any of our delicious seafood.

Fried Clam Strips

market price

Fried Whole Clams

market price

Fried or Baked Scallops

market price

Fried or Baked Haddock

market price

Fried or Grilled Shrimp

market price

Brown Sugar Salmon

market price

Lobster Rangoons

market price

Crab Cakes

market price

Garlic Sautéed Mussels

market price

BEEF AND REEF (GF)

10 oz of mouth watering Angus prime rib paired with any of our delicious seafood.

Fried Clam Strips

market price

Fried Whole Clams

market price

Fried or Baked Scallops

market price

Fried or Baked Haddock

market price

Fried or Grilled Shrimp

market price

Brown Sugar Salmon

market price

Lobster Rangoons

market price

Crab Cakes

market price

Garlic Sautéed Mussels

market price

Don't like seafood? Instead, try out: Beef and fresh hand breaded Chicken Tenders

market price

FROM THE DEEP

All entrees are served with a warm honey wheat bread loaf and our house made whipped honey butter with your choice of two of the following sides: wedge cut steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, or a cup of soup of the day.

Upgrade to a Caesar salad, side salad, loaded baked potato, loaded mashed potato, fresh cut fries, hand breaded onion rings, sweet potato fries, a cup of clam chowder, cup of beef chili, or our French onion soup for 1.99, or a cup of our house made lobster bisque for 4.99.

Fried Seafood Combo

The grand daddy of all of our seafood dishes, sea scallops, haddock nuggets, baby shrimp and your choice of whole belly clams or clam strips. 29.99

Baked Fresh Sea Scallops (GF)

Fresh, tender and sweet, have them fried lightly breaded and cooked to a golden brown or baked with butter, white wine and seasoned bread crumbs. DF or LF market price