

Waterfront Grille

508.997.7010

DINNER MENU

APPETIZERS

MEZZA PLATE

hummus, tabouleh, artichokes, kalamata olives, fresh mozzarella, grilled pita

TUNA TACO

diced ahi tuna, spicy soy, sesame seeds, lime sour cream, scallions

COCONUT SHRIMP

coconut rice, orange ginger sauce

CRAB CAKES

roasted corn, red pepper aioli, cilantro pesto

FRIED OYSTERS

served with tartar sauce and lemon

STEAMED MUSSELS

fresh herbs, spicy garlic tomato broth, garlic bread

STUFFED QUAHOGS

chourico stuffing, lemon basil aioli

GARLIC SHRIMP

roasted peppers, basil, shaved parmesan, crostini

STUFFED MUSHROOMS

seafood stuffing, parmesan cheese, herb butter

CALAMARI

hot cherry peppers, marinara, lemon basil aioli

LOBSTER QUESADILLA

cheddar, red onion, grilled corn, cilantro, scallions, lime sour cream

BEER BATTERED ONION RINGS

horseradish mayo

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER

creamy or broth cup 5 bowl 6

LOBSTER BISQUE

cup 5 bowl 6

SEAFOOD SALAD

seared shrimp, scallops, lump crab, mixed greens, carrots, cucumbers, red onion, tomatoes, soy ginger vinaigrette 12

PORTABELLO & ASPARAGUS SALAD

mixed greens, bleu cheese, balsamic vinaigrette 12

CAESAR SALAD

romaine hearts, parmesan cheese, crostini side 4 large 7

HOUSE SALAD

romaine lettuce, tomatoes, carrots, red onion, cucumbers side 4 large 6

ARUGULA SALAD

arugula, bleu cheese, carrots, red onion, tomatoes, cucumbers side 5 large 8

RAW BAR

Lemon & cocktail sauce

SHRIMP COCKTAIL

2.25 per piece

OYSTERS ON THE HALF

2.00 per piece

SHRIMP & SCALLOPS

Choice of two sides

SHRIMP & CHOURICO SKEWERS

red onion, sweet bell pepper 19

BAKED STUFFED SHRIMP

seafood stuffing, herb butter 19

ORANGE GINGER SCALLOPS

pan seared, orange ginger sauce, scallions 18

CORNMEAL CRUSTED SCALLOPS

roasted corn salsa, red pepper aioli 18

PLATTERS

Served with fries

FISH N CHIPS

14

FRIED CLAMS

16

FRIED SCALLOPS

17

FISH

Choice of two sides

ATLANTIC SALMON

cilantro pesto, citrus glaze 18

SWORDFISH

sundried tomato pesto, lemon basil aioli MKT

BAKED SCROD

seasoned crumbs, herb butter 16

YELLOW FIN TUNA

seared rare, spicy cucumbers, soy glaze 19

SWORDFISH KABOBS

red onion, sweet bell peppers, lemon herb butter MKT

SCAMPI

Choice of side garden or Caesar salad

garlic-lemon-white wine sauce, sun-dried tomatoes, basil, choice of angel hair or linguini

SHRIMP SCAMPI

17

ATLANTIC SALMON SCAMPI

18

SCALLOP SCAMPI

18

LOBSTER SCAMPI

MKT

CHICKEN SCAMPI

16

LOBSTER

PAN ROASTED LOBSTER

seafood stuffing, lemon, roasted garlic, basil, choice of two sides MKT

BAKED STUFFED LOBSTER

seafood stuffing, choice of two sides MKT

STEAMED LOBSTER

choice of two sides MKT

LOBSTER RAVIOLI

basil, cream sauce, choice of garden or Caesar salad 19

LOBSTER ROLL

fresh shucked lobster, fries 18

LOBSTER MAC N CHEESE

sauteed lobster, shell pasta, creamy three cheese sauce, seasoned bread crumbs, choice of garden or Caesar salad MKT

FROM THE LAND

Choice of two sides

10 OZ. FILET MIGNON

gorgonzola butter MKT

BABY BACK RIBS

full rack, BBQ sauce 18

HERB ROASTED CHICKEN BREAST

fresh herbs, sundried tomato pesto, balsamic glaze 15

PORK CHOPS

roasted granny smith apples, pearl onions 19

VEGETARIAN

These dishes may be prepared vegan on request

TOFU TACOS

blackened tofu, grilled portabello, roasted red peppers, red onion, hummus, tomato cucumber salsa, flour tortillas, black bean brown rice 12

PANKO CRUSTED TOFU

soy infused, cabbage, pickled ginger, sesame seeds, spicy somen noodles 15

MEAN GREEN VEGGIE STIR FRY

spinach, broccoli, kale, bok choy, edamame over brown rice, soy glaze 15

GRILLED PORTABELLO

soy ginger marinated, cole slaw, sushi rice, cilantro pesto 14

SIDE DISHES

French Fries	Sauteed Kale	Steamed Broccoli
Saffron Risotto	Sweet Potato Fries	Coconut Rice
Brown Rice	Mashed Potatoes	Cole Slaw
Baked Potato	Roasted Carrots	Wasabi Mashed Potatoes
		Steamed Spinach
		Baked Sweet Potato