



- STARTERS -

Clam Chowder <i>house-made saltines</i>	9	Seafood Board* <i>spicy tuna roll, smoked brandade, citrus smoked salmon</i>	15
Lobster Bisque <i>tarragon, creme fraiche, brandy</i>	10	Tuna Poke* <i>seaweed salad, ginger, sesame, crispy wontons</i>	13
Crab Cakes <i>mushroom, sweet potato and apple hash, apple cider reduction</i>	14	Fried Calamari <i>shaved fennel, pickled grape tomatoes, crispy capers</i>	13
Curried Mussels <i>grilled baguette</i>	13	Baked Oysters <i>spinach, parmesan, bacon</i>	14
Charred Octopus <i>tomato, olives, squid ink rice chips</i>	14		

- SANDWICHES / SALADS -

Crispy Goat Cheese Sandwich <i>grilled vegetables, basil mayonnaise, focaccia</i>	13	Blackened Cod Sliders <i>spicy slaw, remoulade, brioche</i>	12
Pepper-Crusted Tuna BLT* <i>fried green tomatoes, avocado, horseradish aioli</i>	17	Classic Caesar Salad <i>romaine, parmesan, croutons</i>	11
The Hourly Burger* <i>american cheese, bacon, crispy onions, bbq aioli, brioche</i>	14	Apple and Goat Cheese Salad <i>arugula, pecans, apple cider vinaigrette</i>	12
Lobster Roll <i>touch of mayo, griddled roll</i>	28	Ancient Grains Bowl <i>winter vegetables, harissa, toasted almonds</i>	13

- ENTREES -

Seared Scallops* <i>oxtail and mushroom ragout, creamy polenta</i>	28	Salt-Crusted Bronzini <i>broccolini, smoked tomato butter</i>	27
Beer-Battered Fish & Chips <i>hand-cut fries, slaw, remoulade</i>	19	Seared Atlantic Salmon* <i>parsnip, roasted brussels sprouts, winter citrus</i>	24
Whole Belly Clam Plate* <i>hand-cut fries, slaw, remoulade</i>	22	Crispy Chicken Thighs <i>roasted winter vegetables, herb-chicken jus</i>	20
Pan Roasted Chili Lobster <i>chili oil, cilantro, bok choy</i>	30	Eggplant-Ricotta Cannelloni <i>spicy tomato sauce, basil, garlic toast</i>	18
Seafood Pasta <i>baby shrimp, mussels, calamari, chorizo, squid ink spaghetti</i>	26	House Steak* <i>roasted fall squash, sautéed greens, port wine, blue cheese butter, garlic toast</i>	25

Twin Lobster 32

The Hourly lobster roll here, Mike's Pastry lobster tail there

- COACHMAN'S DINNER -

Monday	Tuesday	Wednesday	Thursday	Friday
Lobster Mac \$18	Fish Taco \$12	Cioppino \$20	Shrimp Scampi \$23	Surf & Turf \$30

- SIDES -

6 each

**Roasted Brussels Sprouts | Sautéed Greens | Creamy Polenta
Baby Carrots | Hand-Cut Fries | Fall Squash Mash**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any allergies prior to ordering. *An 18% gratuity will be added to parties of 6 or more.