

Starters

SURF POINT NACHOS

Tri colored tortilla chips with Jack cheddar cheese, olives, jalapeños, scallions & tomatoes WITH GUACAMOLE

TUSCANY MEATBALL

Housemade & generously sized with sautéed spinach & Parmesan tomato sauce

GARLIC HUMMUS PLATTER

Housemade hummus with tomatoes, cucumbers, Kalamata olives & pita wedges

CHICKEN QUESADILLA

Flour tortilla topped with Jack cheddar cheese, black olives, jalapeños, scallions & tomatoes, served with salsa & sour cream

SALT CRUSTED FRIED SHRIMP

Jumbo sized & crispy with a cucumber dill sauce

CALAMARI

Golden fried with our spicy marinara sauce

PANKO CRUSTED CRAB CAKE

Herb seasoned & Panko crusted served with Dijon mustard remoulade

BACON WRAPPED SEA SCALLOPS

Apple smoked bacon with a maple syrup glaze

P.E.I. MUSSELS

Tomatoes, basil, cherry peppers with garlic & white wine served with a side of garlic bread

Soup

MAINE CLAM CHOWDER

Traditional New England chowder

Greens

CLASSIC CAESAR

Romaine, Kalamata olives, shaved Parmesan, garlic seasoned pumpernickel croutons

MIXED GARDEN SALAD

Mixed greens, carrots, green peppers, tomatoes, red onions, seasoned croutons

BABY SPINACH & GOAT CHEESE

With strawberries, red onions, dried cranberries, raspberry vinaigrette & crusty goat cheese medallions

ADD TO ANY SALAD

Grilled or Cajun Chicken Grilled Shrimp
Lobster

On A Roll

BLACK ANGUS BURGER

On a toasted bun with lettuce, tomatoes, onions & choice of cheese

MAINE LOBSTER ROLL

Mixed lightly with mayonnaise & celery or undressed with drawn butter

FRIED HADDOCK SANDWICH

Breaded & herbed fish fillet, fried & served on a Kaiser roll with lettuce, tomatoes & onions

Little Sailors'

GRILLED HOT DOG

CRUNCHY CHICKEN TENDERS

With honey mustard, barbecue or sweet n sour sauce

GRILLED CHEESE

Oozing with American

ABOVE SERVED WITH FRENCH FRIES

PASTA YOUR WAY

Plain with butter or with marinara sauce



DINNER

Served Daily, 5 pm - 8:45 pm

Mainland

BBQ BABY BACK RIBS

Award Winning ribs slow cooked in apple cider, finished with BBQ sauce, served with French fries

NY STRIP STEAK

14 oz. hand cut NY strip seasoned with Montreal spice & Parmesan cheese blend crust

ASIAGO CHICKEN PICCATA

Sautéed chicken breast with capers, lemon, garlic oil & white wine finished with an Asiago cheese crust

At Sea

HAZELNUT CRUSTED SALMON

Salmon fillet served with a bourbon, red grape glaze

SEAFOOD SAUTE

New England style with fresh Maine lobster, scallops & shrimp, topped with lightly seasoned cracker crumbs & lemon garlic butter

SEAFOOD BOUILLABAISSE

Half lobster tail, mussels, sea scallops & shrimp cooked in a tomato, garlic, white wine & herb broth, served with garlic bread

SEAFOOD ORIENTAL

Sautéed lobster, shrimp & oriental vegetables with a spicy garlic sauce, served over steamed rice

PANKO CRUSTED CRAB CAKE DINNER

Herb seasoned & Panko crusted served with Dijon mustard remoulade

Broiled Seafood

All broiled seafood is cooked in a white wine & lemon infused butter with a seasoned cracker crumb topping

BROILED HADDOCK WITH OR WITHOUT SEAFOOD STUFFING

BROILED SEA SCALLOPS WITH OR WITHOUT SEAFOOD STUFFING

Mainland Pasta

CHICKEN PARMESAN

Pan seared Parmesan & herb crusted chicken breast topped with Provolone cheese & tomato sauce served over linguine pasta

At Sea Pasta

SHRIMP & LOBSTER SCAMPI

Jumbo shrimp & lobster with finely chopped garlic, basil, tomatoes, white wine, butter & a dash of lemon with linguine pasta

LOBSTER ALFREDO FETTUCCINE

Fettuccine topped with chunks of lobster & a creamy lobster Alfredo sauce

SEAFOOD DIABLO

Shrimp, scallops, garlic & cherry peppers in a spicy tomato sauce

NO SUBSTITUTIONS, PLEASE

Vegetarian

STIR FRIED ASIAN VEGETABLES

Mushrooms, onions, green peppers, cabbage, baby corn & carrots sautéed in a spicy garlic sauce served with rice

EGGPLANT PARMESAN

Served with sautéed spinach & a caper Marinara sauce

TRY A TUSCANY MEATBALL WITH YOUR EGGPLANT DINNER