

Oysters On The Half

Fresh shucked, served with cocktail sauce & fresh lemon. 1/2 Doz \$18.99 Dozen \$36.99

Little Necks

Fresh shucked, served with cocktail sauce & fresh lemon. 1/2 Doz \$14.99 Dozen \$28.99

Shrimp Cocktail

Served with cocktail sauce, horseradish & fresh lemon. \$4.99 Ea.

Elise's Fried Pickles

Inspired by the better half, cajun style fried pickles with horseradish rémoulade \$9.99

SANDWICHES & SUCH

Blackened Chicken BLT Caprese \$16.99

Lightly blackened chicken breast layered with bacon, marinated greens, mozzarella cheese and marinated tomatoes

Lobster Quesadilla \$24.99

Lobster claws and knuckles with roasted corn salsa, cheddar cheese and chipotle tomatoes salsa, topped with lettuce and sour cream

"Chicken a la Vodka" Stromboli \$16.99

Grilled chicken breast, vodka sauce and fresh mozzarella

Hawaiian Burger \$16.99

Char grilled all beef patty, smothered in candied onions, pineapple and crispy pork belly, served with chips and pickle

HEARTY ITEMS

Chicken Cacciatore \$23.99

Sautéed chicken breast with bell peppers, onion and whole garlic, stewed in our house tomato sauce, set with tortellini and cooked al forno style

Seafood Scampi \$33.99

Scallops, mussels, shrimp, littlenecks & lobster, simmered in a lemon-garlic butter, with linguini

Jumbo Tomahawk Steak \$89.99

Built for a monster, 48 ounces of tender and juice filled ribeye! Served with Tuscan vegetables and garlic smashed potatoes

Tomato-Bulgar Crusted Haddock \$24.99

Haddock fillet, fire roasted with bulgar wheat and tomato, served on a focaccia panzanella salad

Shrimp and Lobster Newburg \$31.99

Fresh lobster and shrimp simmered in a sherry cream sauce, finished in our stone oven with baked stuffed shells

DRINK SPECIALS

Seasonal Sangria 10.95

Kissed Caramel vodka, pinot grigio and apple cider.

Apple Crisp Tini \$12.95

House infused apple cinnamon vodka, Rumchata and a splash of apple juice, served in a cinnamon & sugar rimmed glass

Sam Adams Jack-O 16oz \$8 20oz \$9.25