Sandwiches
Served with House-Made Kettle Chips and Pickle

LOBSTER ROLL 21.95
Traditional with Mayo, Celery, Lemon, Brioche Roll

WILD MUSHROOM AND TOMATO CHUTNEY 10.95
Macadamia Nut Ricotta, Arugula, Spinach Wrap

GRILLED TURKEY CUBANO 7.95
Ham, Swiss, Spicy Mustard, Chili Mayo, Ciabatta

SPICE-CRUSTED RARE YELLOWFIN TUNA* 10.95
Pickled Fennel, Citrus Aïoli, on an Herbed Crostini

AVOCADO TOAST
Lobster or Shrimp MP | Vegetarian 8.50
Sea Salt, Radish, Calabrian Chili, on Seven Grain Bread

Soup
NEW ENGLAND CLAM CHOWDER 4.95
Toasted Bagel Chips

Flatbreads

PESTO 11.00
Basil Pesto, Roasted Tomato, Genoa Salami, Ricotta, Fresh Mozzarella, Rocket Greens

MUSHROOM 11.00
Wild Blend of Mushrooms, Roasted Garlic, Red Onions, Mozzarella, Parmesan, Balsamic

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Salads
Add Chicken 2.95 | Add Shrimp 3.95 | Add Lobster MP

COBB SALAD 10.50
Green Beans, Radish, Avocado, Tomato, Cucumber, Bacon, Hard-Boiled Eggs

TUSCAN KALE & QUINOA 9.50 | with Lobster MP
Sweet Potato Ribbon, Toasted Almonds, Tofu, Balsamic Vinaigrette

KIDS
Ages 12 and under Served with House-Made Kettle Chips and Veggie Sticks

HOUSE-MADE MAC & CHEESE 6.95
Buttered-Brioche Bread Crumbs

CLASSIC GRILLED CHEESE 6.95
Pullman, Cabot Cheddar

Charcuterie Boards

MEAT 16.95
Prosciutto di Parma, Finocchiona, Hot Coppa Ham, Marinated Olives, Mostarda di Frutta, Baguette

SEAFOOD 17.95
Blue Fish Pâté, Salmon Pastrami, Cod Brandade, Ocean Kimchi, House-Made Mustards, Black Sesame Crackers

PLANT-BASED 13.95
Smoked Beet Carnitas, Mushroom Pâté, Grilled King Trumpet Mushrooms, Sliced Vegan “Sausages,” Tamari Almonds, Pickled Vegetables, Sesame Crackers

We proudly feature ocean-friendly seafood choices based on the New England Aquarium’s expertise in seafood sustainability.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies.
Craft Beers

**On Tap**

- **CASTLE ISLAND BREWING CO.**
  - **Candlepin 8.50**
  - Norwood, MA
  - Hoppy Session Ale 4.4%

- **WORMTOWN**
  - **Be Hoppy 8.50**
  - Worcester, MA
  - American IPA 6.5%

- **NOTCH**
  - **Session Pils 8.50**
  - Salem, MA
  - Czech Pale Lager 4.0%

- **WACHUSETT**
  - **Wally Juice 8.50**
  - Westminster, MA
  - New England IPA 7.0%

- **Cans**

  - **JACK’S ABBY**
    - **House Lager 8.50**
    - Framingham, MA
    - American Pale Ale 6.1%

  - **CISCO BREWERS**
    - **Shark Tracker 8.50**
    - Nantucket, MA
    - Light Lager 4.8%

  - **NEWBURYPORT BREWING CO.**
    - **Plum Island 8.50**
    - Newburyport, MA
    - Belgian White 5.4%

  - **LORD HOBO**
    - **Angelica 8.50**
    - Woburn, MA
    - New England Wheat 5.5%

- **BLUE MOON 7.50**

- **SAM ADAMS SUMMER ALE 7.50**

- **SAM ADAMS REBEL IPA 7.50**

- **ANGRY ORCHARD HARD CIDER 7.50**

- **CORONA 7.50**

- **BUD LIGHT 7.50**

Cocktails 11.00

- **COPPER SWEEPER**
  - Tito’s Handmade Vodka, Freshly Brewed Iced Tea, Lemonade

- **ROCKHOPPER**
  - Tito’s Handmade Vodka, St. Elder, Fresh Grapefruit Juice, Sparkling Rosé

- **FIREBRICK STAR**
  - Tanqueray Gin, Simple Syrup, Fresh Lemon Juice, Fresh Basil

- **CUNNING CUTTLEFISH**
  - Bacardi Silver Rum, Fresh Ginger, Fresh Lime Juice, Fresh Mint

- **RAYS UP**
  - Bulleit Bourbon, St. Elder, Sweet Vermouth, Bitters, Cognac

- **THE MYRTLE**
  - Jose Cuervo Silver Tequila, Hibiscus Liqueur, Ginger Liqueur, Lime Juice

- **CISCO BREWERS**
  - **Shark Tracker 8.50**
  - Nantucket, MA
  - Light Lager 4.8%

Wine by the Glass

**Rosé**

- **ROSÉ MOURVÈDRE 9.50**
  - Ancient Vines, 2017
  - Red Currant, Strawberry, Fresh Plum

  - **FROSÉ 10.00**
  - Domaine Cala Frozen Rosé, Raspberry, Elderflower

**White**

- **PINOT GRIGIO 9.50**
  - Alois Lageder 2016, Alto Adige
  - Crisp Apple, Delicate White Flower Aromas, Exotic Spices, Ripe Orchard Fruit

- **SAUVIGNON BLANC 9.50**
  - Frog’s Leap 2017, Napa Valley
  - Classic Minerality with Racy Acidity Finish

- **CHARDONNAY 9.50**
  - St. Supéry 2016, Napa Valley
  - Refreshing Asian Pear, Nectarine, Apricot

**Red**

- **CABERNET SAUVIGNON 8.00**
  - The Federalist 2016, Lodi
  - Full Bodied, Hints of Black Cherry, Cinnamon, and Cassis

- **PINOT NOIR 9.50**
  - Bishop’s Peak 2017, Arroyo Grande
  - Bing Cherries, Dried Cranberries, Mesquite, and Bay Leaf

**Sparkling**

- **CHANDON BRUT 10.00**
  - Domaine Chandon, Napa Valley
  - Refreshing Apple, Pear, and Citrus Flavors

**Sangria**

- **RED 10.50**
  - Red Wine, Dragon Berry Rum, Orange Vodka
  - Blackberry, Blood Orange Juice

- **WHITE 10.50**
  - White Wine, Tanqueray Rangpur, Grapefruit Juice, Strawberry, Apple, Ginger Beer

**Non-Alcoholic**

- **HOUSE-MADE ICED TEA AND LEMONADE 2.50**

- **POLAR® CANNED BEVERAGES 2.75**

- **MILK AND CHOCOLATE MILK 1.50**