

THE WATERFRONT RESTAURANT

FALL DINNER MENU

STARTERS

mozzarella moons

served with marinara sauce and roasted garlic ciabatta 18

jumbo shrimp cocktail GF

four succulent jumbo shrimp served with cocktail sauce and lemon 21

sea cake

shrimp, scallops, crab meat, panko crumbs, sautéed golden brown and topped with chipotle aioli on field greens 17

chicken tenders

served with carrot and celery sticks, choice of buffalo, barbeque or hot honey ranch 17

SOUP & CHOWDER

classic new england clam chowder

creamy, full of clams and potatoes - cup 10

chowder in a bread bowl 15

chef's creation of the day

always homemade, always delicious 9

ENTREES

sole italiano

dipped in seasoned egg batter, sautéed with jumbo shrimp, mushrooms, roma tomatoes, fresh baby spinach, green onions, fines herbes, garlic, shallots, vermouth, served with lemon asparagus risotto 39

salmon pesto

fresh salmon baked in lemon, white wine and butter with a sundried tomato basil pesto, served with lemon asparagus risotto 36

classic cape cod lobster dinner GF

native steamed lobster, grilled corn cobette, baked potato sour cream & chives 47

new york sirloin GF

char-grilled to your liking with montreal seasoning, smothered with sautéed mushrooms, onions and gorgonzola butter, served with red skin mashed potatoes and vegetable of the day 42

colonial chicken sauté

chicken breast pan seared in butter with shallots, dried cranberries, candied walnuts, fresh basil, white wine, cream, served with red skin mashed potatoes and vegetable of the day 36

country pork chops

boneless marinated chops chargrilled and served with an apple, maple and whole grain mustard compote served with red skin mashed potatoes and vegetable of the day 36

steak burger deluxe

fresh angus steak burger grilled to your liking, lettuce, tomato, bermuda onion, on a toasted onion roll with pub fries 20 Add onions, bacon, gorgonzola, american or vermont cheddar 1.75 each

greek veggie burger GF

grilled beyond burger topped with vegan tzatziki, bermuda onion, lettuce, cucumber, served on ciabatta bread 20 Add onions, bacon, gorgonzola, american or vermont cheddar 1.75 each

GF -if served without ciabatta on lettuce

vegetable ravioli VG

vegan, nut-free, dairy free, plant-based, egg free, vegetable stuffed ravioli tossed with a vegetable medley in a true marinara sauce and topped with vegan mozzarella cheese 28

SALADS

add to any salad

lobster 27, shrimp 15, chicken 10

caprese salad GF

fresh mozzarella cheese over field greens with bermuda onion and tomato, drizzled with pesto oil and balsamic glaze 17

caesar salad

crisp romaine lettuce, caesar dressing, croutons, parmesan crisps, shaved asiago 18
GF - if served without croutons

caesar side salad 9

GF - if served without croutons

garden tossed side salad 9

salad dressing: bleu cheese, ranch, reduced fat balsamic vinaigrette, mango vinaigrette, golden italian, raspberry vinaigrette