

## BEACH BITES

PLUM ISLAND CLAM CHOWDER	<i>Cup 5 Bowl 7</i>
• Served hot with the perfect amount of cracked black pepper.	
BLACK BEAN CHILI	<i>Cup 5 Bowl 7</i>
• Perfectly balanced and slow simmered with a nice touch of dark chocolate & freshly brewed coffee. Topped with cheddar jack cheese and served with crisp tortilla chips.	
CATHY'S BUFFALO CHICKEN DIP	11
• It's a house favorite, with crisp tortilla chips.	
NATIVE FRIED CLAMS	<i>Mrk.</i>
• A heaping portion of native tender whole belly clams. Served with tartar sauce.	
COCONUT FRIED SHRIMP	13
• 8 Shrimp served golden brown served with house pineapple salsa & raspberry couli.	
FRIED CALAMARI	13
• Hand breaded rings & tentacles with sliced banana, peppers served golden with cajun aioli.	
ISLAND NACHO'S	10
• Crisp yellow corn tortilla chips loaded with melted cheese & jalapenos. Topped with house black bean salsa & sour cream.      Chips & Black Bean Salsa    6 ADD GRILLED CHICKEN 4 GUACAMOLE 3 BLACK BEAN CHILI 3	
CHICKEN WINGS OR TENDERS	10
• 8 wings or 6 hand breaded tenders served crispy! sweet & sticky, honey mustard, buffalo or bbq.	

## GREENER PASTURES

ADD GRILLED CHICKEN 6    SALMON 7    LOBSTER 15	
THE CHICKEN COBB	15
• Fresh mesclun greens, English cucumbers, grape tomatoes, hard boiled egg, bacon, crumbled bleu cheese & a grilled 6oz chicken breast.	
CAESAR	11
• Crisp romaine, shredded parmesan, house croutons, tossed lightly in a creamy caesar dressing.	
HOUSE	10
• Fresh mesclun greens, English cucumbers, grape tomatoes, Bermuda onions & house croutons.	
CHOICE OF DRESSING - HOUSE BALSAMIC, CREAMY ITALIAN, RANCH, BLEU CHEESE, HONEY MUSTARD, SESAME GINGER	

## HAND ROLLED THIN CRUST PIZZA

TOMATO BASIL MOZZ	13
• Garlic sauce, fresh tomato, fresh basil, fresh mozzarella.	
MEAT LOVERS	14
• Pepperoni, Sausage, Bacon	
THE CHEESE	9
• Hand rolled, plain and simple topped with our own pizza sauce and shredded mozzarella. • Add 1.50 per Sautéed Green Bell Peppers, Onions, Mushrooms, Fresh Spinach, Pineapple, Jalapenos, Roasted Red Peppers, Sun Dried Tomatoes. Add 2.00 Per Crumbled Bacon, Sliced Pepperoni, Sliced Sausage, Prosciutto, Goat Cheese, Feta, Crumbled Bleu Cheese. Add 4.00 Grilled Chicken	

18% gratuity added to parties of 6 or more. Consumption of raw or under cooked meats including shellfish or eggs can be harmful to your health.  
Please inform your server if a person in your party has a food allergy.

## BURGERS & SANDYS

CHOOSE YOUR BREAD OR WRAP - BRIOCHE ROLL, FOCACCIA ROLL, FLOUR, SPINACH OR WHEAT WRAP. HAND CUT FF, SWEET POTATO FF OR ISLAND SLAW (CHOICE OF ONE) UPGRADE TO ONION RINGS 3.00

8 OZ BLEND OF CHUCK, SHORT RIB & BRISKET	14
• 8 oz hand pressed burger topped with your choice of American, Swiss, or Colby Jack, lettuce, tomato, Bermuda onion & pickle spear. BACON 2. CARAMELIZED ONIONS 2. AVOCADO 2. MUSHROOM 1. BLUE CHEESE 1	
THE CUBAN	15
• Slow braised pork piled high, sliced prosciutto ham, melted Swiss, sliced pickles, spicy mustard served on a toasted focaccia roll.	
CAPRESE GRILLED CHICKEN	15
• 6 oz grilled chicken breast with basil pesto, fresh mozzarella & sliced tomato. Served on a toasted focaccia roll.	
HADDOCK PO BOY	15
• Fried golden served with mixed greens, coleslaw, banana peppers, Cajun aioli.	
WICKED TUNA	15
• Cracked black peppered tuna steak cooked med-rare, mixed greens, sliced tomato, sliced avocado, wasabi mayo & drizzled with a sweet soy reduction. Served on a toasted focaccia roll.	
COCONUT CRUSTED CHICKEN (COMA FAVORITE)	13
• One of our favorites! 6 oz chicken hand breaded in panko & sweet coconut fried golden. Served with an orange red pepper marmalade, lettuce, tomato & Bermuda onion.	
THE GRILLED VEGGIE	13
• Grilled portobella mushroom, baby spinach, sliced tomato & fresh mozzarella basted with a tangy balsamic dressing. Served on a toasted focaccia roll.	
LOBSTER ROLL	18
• Grilled roll, tender pieces of lobster meat, light mayo & celery	
CHICKEN SALAD	12
• Diced Chicken, toasted pecans & craisins mixed with maple curry mayo, mixed greens & tomato.	

## GRILLED & FRIED SEAFOOD

HAND CUT FF, SWEET POTATO FF, ISLAND SLAW. (CHOICE OF ONE) UPGRADE TO ONION RINGS 3.00

BLACK & WHITE SESAME CRUSTED TUNA TACOS	17
• Lightly grilled medium rare, thin sliced served in 2 warmed flour tortillas with cilantro lime sour cream, pineapple salsa, shredded cabbage & drizzled with Sriracha.	
GRILLED OR FRIED HADDOCK TACOS	15
• Char-grilled Haddock or fried golden, served in 2 warm flour tortillas with cilantro lime sour cream, house black bean salsa & fresh shredded cabbage. Add third taco 3.	
GRILLED BLACKENED SALMON TACOS	16
• Cajun blackened salmon served in 2 warm soft flour tortillas with cilantro lime sour cream, house black bean salsa & shredded cabbage.	
NATIVE FRIED CLAMS	Mrk.
• A heaping portion of native tender whole belly clams. Served with tartar sauce.	
HADDOCK FISH & CHIPS	16
• Golden fried haddock pieces served with tartar sauce.	
COCONUT OR FRIED SHRIMP	18
• 10 - Coconut or hand breaded fried shrimp. With red pepper orange marmalade dipping sauce.	
[ UPGRADE TO HAND CUT ONION RINGS 3.00, DEMI HOUSE SALAD 5.00, DEMI CAESAR 6.00 ]	

## DINNER AFTER 5 PM

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• All Dinners Entrées served with choice of 2: Hand Cut ff, Sweet Potato ff, Island slaw, Starch or Vegetable of the day. Upgrade to hand cut onion rings 3.

**GRILLED SALMON FILET** 17

• 8 oz fresh salmon grilled and seasoned with either Caribbean Jerk, Cajun or plain.

**BAKED HADDOCK** 18

• Haddock topped with seasoned lemon butter cracker crumbs.

**BORSIN SCALLOP PIE** 22

• Native sweet scallops baked in a creamy herb borsin cheese, topped with lemon butter ritz cracker crumbs.

**FLAT IRON STEAK** 18

• 8 oz char- grilled topped with crumbled bleu cheese & caramelized onions.

**BABY BACK RIBS** 19

• Slow cooked & fall off the bone, smothered in our own Bourbon BBQ sauce.

**CHICKEN PICCATTA** 17

• Pan sautéed chicken in a lemon, white wine, garlic caper sauce tossed & served over penne pasta.

**SHRIMP SCAMPI** 18

• 8 Shrimp pan sautéed with garlic butter, diced tomatoes, capers & fresh parsley. Finished off in white wine served over ziti.

## ON THE SIDE

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HAND CUT ONION RINGS 5 ISLAND SLAW 2

HAND CUT FRENCH FRIES 4 SIDE GARDEN SALAD 5

SWEET POTATO FRIES 4 SIDE CAESAR SALAD 6

## SWEET TREATS

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KEY LIME PIE 7

DOUBLE CHOCOLATE MOLTON LAVA CAKE ALA MODE 8

LEMON MASCARPONE LAYER CAKE 7

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