

Lobster

★ **LOBSTER “BOMB”** Seasoned and toasted French bread bowl filled with lobster bisque and half pound of butter poached lobster pieces Served with fresh fried potato chips 38

BOILED LOBSTER DINNER
1.25lb. *or* 2.5lb. fresh Maine lobster served with corn on the cob and roasted red potatoes MKT

LOBSTER CASSEROLE
Baked with lemon butter, sherry wine and topped with Ritz cracker crumbs 38

LOBSTER MAC & CHEESE
Cavatappi pasta tossed in a rich and creamy cheese sauce with butter poached lobster pieces and baked with buttery Ritz cracker crumbs 38

LOBSTER RAVIOLI
6 Jumbo pasta pillows filled with ricotta cheese and lobster meat tossed with pink vodka sauce 36

LOBSTER & CLAM COMBO
1.25lb *or* 2.5lb fresh Maine lobster and your choice of steamers, littlenecks, or mussels served with corn on the cob and roasted potatoes MKT

BAKED STUFFED LOBSTER 1.25lb. *or* 2.5lb.
Fresh Maine lobster stuffed with scallops, shrimp and buttery Ritz cracker crumbs. MKT

BOARDWALK SHORE DINNER MKT
1.25lb. *or* 2.5lb. fresh Maine lobster served with steamers, mussels, corn on the cob, roasted red potatoes, coleslaw, slice of watermelon ^(seasonal), cup of chowder and a scoop of Gifford’s Ice Cream

Sides

- Cup of Chowder
- Soup of the Day
- Coleslaw
- Baked Potato
- Mashed Potatoes
- Roasted Red Potatoes
- Rice Pilaf
- French Fries
- Chef’s Seasonal Vegetable

Signature Sides

Upgrade your side to a signature side for an additional charge

- Caesar Salad
- Garden Salad
- Potato Chips
- Truffle Fries
- Sweet Potato Fries
- Loaded Baked Potato
- Onion Rings
- Penne Marinara



MAKE YOUR DOLLARS COUNT
EARN 1 POINT FOR EVERY DOLLAR YOU SPEND.
200 POINTS = A \$5 REWARD!
Sign Up For Our **Dough Rewards Program**

Entrées

Seafood

★ **FISH AND CHIPS**
Fresh Atlantic cod fish lightly battered and crispy fried. Served with seasoned fries and coleslaw. 22

FRIED CLAM DINNER
Fresh Maine whole belly clams lightly battered and fried. Served with seasoned fries and coleslaw MKT

BAKED SCROD
Fresh Atlantic cod fish baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs 24 *Add* Newburg sauce +4

BAKED SEA SCALLOPS
Fresh sea scallops baked in lemon butter and sherry wine dusted with buttery Ritz cracker crumbs 36 *Add* Newburg sauce +4

BAKED STUFFED SHRIMP (4)
Jumbo shrimp filled with a crabmeat stuffing 26

★ **BAKED SEAFOOD PLATTER**
Baked Scrod, (2) Jumbo Baked Stuffed Shrimp, (1) Stuffie, Baked Scallops 38
add fresh lobster meat +MKT

FRIED SEAFOOD PLATTER
Fried stuffed quahog, 4 fried sea scallops, fried whole belly clams and strips, two fried shrimp, fried fish, and seasoned french fries and coleslaw 45

FARMED ATLANTIC SALMON
Seasoned and flame grilled finished with a lemon dijon sauce with a touch of garlic and tarragon 26
Also available cajun style

GRILLED SWORDFISH
10oz. fresh native swordfish flame grilled steak, finished with lemon and garlic butter
May also be prepared cajun *or* francese style 34

Pasta

LINGUINI WITH CLAMS
Fresh minced clams and littlenecks in a red *or* white clam sauce 26 add chourico +2

MUSSELS GIOVANNI OVER LINGUINI
1lb. of fresh mussels steamed and tossed with onion, garlic butter, banana peppers and plum tomatoes over linguini 28

★ **BOARDWALK SEAFOOD PASTA**
A generous portion of shrimp, scallops, mussels, littlenecks, and chopped clams in a red sauce 38
Add fresh lobster meat +MKT

SHRIMP SCAMPI
Sautéed shrimp in a sherry wine and garlic butter sauce with a squeeze of lemon and grape tomatoes, served over your choice of pasta 26

PASTA PRIMAVERA
Fresh seasonal vegetables tossed in a sherry wine and garlic butter sauce 20
Add grilled chicken or grilled shrimp

PASTA WITH MEATBALLS (2)
Our house-made meatballs and marinara sauce served over your choice of pasta 18

Surf & Turf

★ **ULTIMATE SURF & TURF**
½ baked lobster dusted with buttery Ritz cracker crumbs paired with a 16oz ribeye grilled to your liking topped with 2 pan seared sea scallops Accompanied with a cup of chowder, roasted red potatoes, and Chef’s vegetable 70

Chicken

CHICKEN FRANCESE
Thinly sliced chicken breast egg battered and pan fried finished with a lemon butter and white wine sauce 24

★ **CHICKEN MARSALA**
Sautéed boneless chicken breast and mushrooms served in a sweet Marsala wine sauce 24

CHICKEN 24 *or* VEAL 26 PARMESAN
Lightly breaded boneless chicken breast *or* veal cutlet with melted mozzarella cheese, served with our house-made marinara sauce

CHICKEN PESTO
Grilled Chicken, grape tomatoes, and penne tossed in a pesto cream sauce 24

Steak

RIBEYE*
16oz. hand cut ribeye grilled to your liking 42
Add sautéed onions +1
ala mama peppers · mushrooms +1.50 ea.

FILET MIGNON*
10oz. center cut beef tenderloin served with mushroom demi glace 56

FILET MEDALLION DINNER
9oz. of beef tenderloin medallions grilled to your liking 40

WICKED SURF & TURF
2 Baked Stuffed Shrimp, 9 oz. of beef tenderloin medallions grilled to your liking accompanied with a cup of chowder, roasted red potatoes and Chef’s vegetable 48

Please notify your server if you have any food allergies.
For parties of 8 or more a 20% gratuity will be added. There will be a \$6 split charge fee added to the bill for each dish that the kitchen splits for you. *Consumer advisory warning for raw foods: in compliance with Department of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health.
Restaurateur: David Gravino Executive Chef: John Bordieri 6-29-25