**Salads**

- **REALLY NICE SALAD** / 13
  - artisan baby mixed greens, hard-boiled eggs, rustic croutons, red onions, cherry tomatoes, cucumbers, bacon, French radish, chives, red wine vinaigrette

- **KALE AND ROMAINE CAESAR** / 14
  - rustic croutons, parsley crisps, parmesan chip, lemon-herb caesar dressing

- **MARINATED SEAFOOD SALAD** / 21
  - shrimp, calamari, scallops & conch tossed in lemon olive oil & fresh herbs

- **QUINOA AND POMEGRANATE** / 16
  - baby arugula, cherry tomatoes, black beans, corn, edamame, toasted almonds, golden raisins, sweet-chili vinaigrette

- **“Flower Cup” CHOPPED SALAD** / 19
  - organic roasted chicken, kale, romaine, frisse, cherry tomatoes, corn, edamame, roasted peppers, asparagus, fine herbs, white balsamic vinaigrette

**House Specialties**

- **GRILLED SHRIMP** / 29
  - saffron risotto, petit peas, parmesan chip

- **HERB CRUSTED HALIBUT** / 34
  - sautéed spinach, wild mushrooms, beurre blanc

- **PAN SEARED SALMON** / 27
  - roasted tomatoes, asparagus, lemon confit, basil puree

- **WHOLE BRANZINO** / 32
  - mediterranean style

- **CIOPPINO** / 28
  - shrimp, scallops, mussels, market fresh fish, tomato shellfish broth

- **PAN SEARED SCALLOPS** / 32
  - root vegetable succotash

- **MONKFISH PACCHERI PASTA** / 28.5
  - cherry tomatoes, light garlic & wine broth, parsley

- **MISO BLACK COD** / 36
  - asparagus, pickled cucumbers

- **FRIED SHRIMP** / 27
  - gulf shrimp, creamy dings cole slaw, french fries, tartar sauce

- **CHICKEN PARMIGIANA** / 25
  - fresh mozzarella, marinara sauce, served with linguine

- **SURF AND TURF** / m/p
  - lobster tail, center cut filet mignon, “pomme puree” creamy mashed potatoes

- **STEAMED MAINE LOBSTER** / m/p
  - creamy dings coleslaw, corn on the cob

**Appetizers**

- **CLASSIC FISHERMAN’S CLAM CHOWDER** / 11.5
  - new england-style, celery, onions, potatoes, bacon

- **LOBSTER BISQUE** / 12.5
  - creamy maine-style

- **HEAVENLY ROLLS** / 4 pieces
  - creamy maine-style

- **BURRATA CAPRESE AND MORE** / 21
  - cherry tomatoes, basil puree, crostini, prosciutto, parmesan reggiano, roasted peppers

- **STUFFED CLAMS** / 14
  - choose a style: leeks pernod or tomato, served with crostini

- **CRISPY CALAMARI** / 15.5
  - lightly battered, served with marinara sauce

- **CHICKEN LETTUCE CUPS** / 14.5
  - iceberg wrap, hoisin sauce

- **CRAB CAKES** / 19
  - maryland lump crab

- **FISH TACOS** / 15
  - mango slaw, cilantro, chiliotle mayo

- **KOBE ON THE ROCK** / 21
  - thin sliced, marinated kobe beef, self-cooked table-side

**Burgers/Sandwiches**

- **CRISPY CHICKEN SANDWICH** / 17
  - buttermilk battered, creamy dings coleslaw, provolone cheese, artisan roll, house-made potato chips

- **LOBSTER ROLL** / 29
  - old bay seasoned, tarragon mayonnaise, hydro bibb lettuce, lemon, classic roll, house-made potato chips

- **LOUIE’S BURGER** / 17.5
  - black angus, hydro bibb lettuce, tomato, red onion, artisan roll, french fries

**Sides**

- **LOBSTER FRIED RICE** / 16
- **SAUTEED ASPARAGUS** / 8
- **CRISPY BRUSSELS SPROUTS** / 8
- **PARMESAN-TRUFFLE FRIES** / 10