

All Day Dining

Starters

New England Clam Chowder Cup \$5 Bowl \$7 **Clam Cakes** 6 for \$9 12 for \$12

Crispy Chicken Wings tender deep fried – Buffalo, BBQ or Hoisin/Teriyaki 8 for \$10 12 for \$16

RI Stuffed Quahog clams, chorizo, Portuguese sweet bread stuffing & pepper relish \$6 each

Pan Roasted Crab Cakes jumbo lump crab cakes w/ roasted corn succotash & lemon aioli \$12

Blue Cheese & Bacon Kettle Chips Fresh fried house kettle chips topped with gorgonzola cream, crumbled bacon & chopped chive \$10

Point Judith Calamari lightly breaded and deep fried calamari, mixed greens, tomato, pepperoncini, basil and garlic aioli \$14

Bavarian Pretzel Sticks baked and salted pretzel rods with a spicy mustard dipping sauce \$10

Shrimp Cocktail lemon & cocktail sauce \$2.75 each

Hummus roasted garlic hummus, fresh cut veggies, feta, olives and toasted pita chips Bowl \$8

Basket of French Fries \$5

Side Of Cole Slaw \$2

Salads

Seasonal Greens mixed greens, tomato, carrot, craisins & cucumber with balsamic, bleu cheese or ranch \$8

Spinach & Quinoa mixed greens, baby spinach, quinoa, roasted peppers, tomato, onion, gorgonzola cheese, balsamic drizzle and evoo \$10

Greek Salad chopped romaine, tomato, cucumber, red onion, feta cheese, Mediterranean olives, pepperoncini and Greek dressing \$10

Classic Caesar romaine, garlic croutons, parmesan cheese & classic creamy garlic dressing \$9

Add to any salad. . .

Grilled Chicken \$7 Grilled shrimp \$10 Lobster Salad \$15 Steak \$14 Salmon \$10

Flat Bread Pizza

Margarita tomato, basil, mozzarella and parmesan cheese finished with extra virgin olive oil \$13 **Add Lobster** \$8

Chourico and Street Corn chourico, roasted corn, red onion, roasted peppers, tomato, spinach and cheddar pepper jack \$15

Greek Chicken grilled chicken, garlic, Greek olives, pepperoncini, roasted peppers, parmesan, mozzarella and crumbled feta \$15

Traditional Cheese Pizza, Pepperoni Pizza or Vegetable Pizza \$12

Sandwiches & Entrees

Served with choice of fries, potato salad or dressed greens

All American Burger * all beef burger, lettuce, tomato & pickle \$12

add cheese + \$1 add bacon + \$1.50

Grilled Chicken grilled chicken, lettuce, tomato, avocado, cheese & chipotle mayo on toasted bulkie \$13 add bacon + \$1.50

Twin Dogs two grilled all beef hot dogs \$10

Oyster PO Boy fried local oysters, shredded lettuce, tomato and spicy remoulade sauce on a buttered grilled brioche roll \$13

Salmon BLT Wrap grilled salmon, lettuce, tomato, smoked bacon & lemon aioli in a flour tortilla \$15

Pulled Pork Harbor Lights house smoked pulled pork, sweet bbq sauce & crisp slaw on a toasty roll \$12

Lobster Roll chunks of fresh lobster, lightly dressed with a lemon-tarragon mayo & crisp bibb lettuce in a toasted brioche roll \$23

Fish & Chips lightly battered and deep fried cod filet, french fries, crisp slaw, tartar & lemon \$17

Grilled Salmon dill honey mustard glazed Atlantic salmon, garlic whipped mashed potato and broccoli \$21

Chicken or Steak Stir Fry teriyaki marinated chicken or steak stir fried with pepper, onion, carrot, cabbage and broccoli over jasmine rice with a hoisin-sesame glaze \$18

Slow Roast Pork Ribs full rack of St. Louis style pork ribs with sweet BBQ, honey cornbread and coleslaw \$20

Grilled NY Strip Steak 10 oz center cut NY strip steak, garlic whipped mashed potato, broccoli and house steak sauce \$26

Shrimp Scampi sauteed shrimp, tomato, basil and roasted garlic in a white wine butter sauce over penne pasta \$22

Most of our Sandwiches can be prepared with a lettuce bun for Gluten free or Keto diets

Beverages

A full array of mixed drinks are available from our bar

Tiki Bar Frozen Mud Slide \$12.00

Frozen Margarita \$12.00

Budweiser \$4

Miller Lite \$4

Heineken \$4.75

Blue Moon \$4.75

Bud Light \$4

Corona - Xtra \$4.75

Mich Ultra \$4.25

White Claw \$5

Coors Light \$4

Corona Premier \$4.75

Whalers Rise \$5

Ask your server about today's drafts

Coke, Diet Coke, Sprite & Gingerale \$1.50

Bottled Water \$1.50

Wine By the Glass / Bottle

Hayes Ranch, California \$7, \$21

Sauvignon Blanc, Pinot Grigio, Chardonnay, Rosé, Merlot & Cabernet Sav

Le Crema Chardonnay, California \$11, \$33

Firesteed Pinot Grigio, Oregon \$8.5, \$26

Ferrari Carano Fume Blanc, California \$9.5, \$28

Matanzas Creek Sauvignon Blanc, California \$9, \$27

Ava Grace Rose, California \$8, \$24

Flip Flop Moscato, Chile \$7, \$21

Woodbridge White Zinfandel, California \$8, \$24

Imagery Cabernet Sauvignon, California \$10, \$30

Meiomi Pinot Noir, California \$10, \$30

Trivento Malbec, Argentina \$9, \$27

Federalist Red Zinfandel, California \$10, \$30

Leese & Fitch Firehouse Red, California \$9, \$27

Desserts

House-Made Chocolate Chip Cookie Vanilla Ice Cream Sandwich \$6

Chocolate Lava Cake Moist chocolate cake with warm melted chocolate center, vanilla sauce, whipped cream and berries \$6 Add a Scoop of Vanilla Ice Cream \$1.50

Gluten free chocolate cake available

Strawberry Cheesecake Philadelphia cream cheese cake, strawberry compote, graham cracker crumble, fresh berries and whipped cream \$6

Lemon Tart Sweet lemon curd in a crispy tart shell with fresh meringue and fresh berries \$6

A 20% gratuity will be added to all parties over 8 Tables may split checks 3 ways maximum

It is the customers obligation to inform the server of any food allergies. Notice: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.