

STARTERS TO SHARE

BACON & DEVEILED EGGS – 9 *gf*
Agave glazed bacon | organic eggs

FRIED CALAMARI – 12
Fra diavolo | gribiche sauce

COD FRITTERS – 12
Remoulade sauce

LOCAL BAY MUSSELS – 12 *gf*
Fra diavolo

CRAB CAKES – 13
Creole mustard aioli

FRESH MOZZARELLA CROSTINI – 9
Red beefsteak tomatoes | balsamic
Extra virgin olive oil

BUFFALO CHICKEN MEAT BALLS – 11
Stuffed with blue cheese | roasted chile sauce

MARINATED OLIVES – 5 *gf*

TRUFFLED POPCORN – 7
Lightly salted with premium truffle oil

FROM THE GARDEN

ROMAINE HEARTS – 12
Organic baby romaine | ciabatta croutons
parmesan cheese | eggless caesar dressing

THE COBB SALAD – 12
Boston lettuce | cucumber | tomatoes
blue cheese | bacon | blue cheese dressing

APPETIZERS

ESCARGOTS BOURGUIGNON – 12
Puff pastry | garlic parsley butter

OUR FAMOUS CLAM CHOWDER – 9
Traditional New England style | clam broth
light cream | clams | potatoes | smoked bacon
onion | thyme.

TUNA POKÉ – 15
Sushi grade | Avocado

POACHED LOBSTER & CHIVE GNOCCHI – 16
Lobster butter sauce

LOBSTER RAVIOLI - 14
Tomato butter sauce | poached lobster

gf = gluten free

Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness. Please inform your server of any allergies. Split plate fee \$10. An 18% gratuity will be added to the parties of six or more. All prices & menu items subject to change.

The Pointe

FROM THE LAND

ALL NATURAL CHICKEN TWO WAYS - 25
Pan roasted breast, slow roasted leg & thigh
parmesan risotto | mustard sauce

GRILLED FILET MIGNON – 32
Dollop of mashed potatoes | red wine reduction
Blue cheese +\$2

STEAK FRITES – 24
French fries | gribiche sauce

GRASSFED BURGER – 13
8 ounces of Angus beef | hand cut french fries
Aged cheddar +\$1 or blue cheese +\$2
Apple smoked bacon +\$2

SEARED TOFU – 18 *gf*
Brown rice | asparagus | seasonal vegetables

FROM THE SEA

CATCH OF THE DAY – MP
Locally sourced here today...gone tomorrow

GRILLED SUSHI GRADE TUNA – 29
Green tea soba noodle salad | ginger soy glaze

PAN SEARED CAPE HALIBUT – 30 *gf*
Parmesan risotto | english pea sauce

PAN SEARED SCALLOPS – 28
Grilled asparagus | blood orange glaze | extra virgin olive oil

POACHED LOBSTER & CHIVE GNOCCHI – 29
Lobster butter sauce

LOBSTER RAVIOLI – 24
Tomato butter sauce | poached lobster

STEAMED LOBSTER - MARKET PRICE *gf*

From the sea to our tank to your table. Served with corn on the cob & drawn butter. Our lobster is fresh from local waters.



SIDES

ROASTED ASPARAGUS – 7 *gf*

FRENCH FRIES – 5

BRUSSEL SPROUTS WITH BACON – 7 *gf* POTATO GRATIN – 6

GREEN BEANS ALMONDINE – 7 *gf*

PARMESAN RISOTTO – 6 *gf*