

ON THE WATERFRONT

RESTAURANT & BAR
NEW LONDON

APPETIZERS

SHRIMP COCKTAIL	2.75 each
LOCAL OYSTERS	2.75 each
CLAMS ON THE HALF SHELL	1.50 each
SEAFOOD TOWER	
4 clams, 4 oysters, 2 jumbo shrimp, 8 mussels, ceviche	24.95
CEVICHE	
Shrimp, scallops, fish, marinated with lime juice, served in a tomato base with avocado	11.95
COCONUT SHRIMP	
Four shrimp served with a jalapeño jelly	10.95
SCALLOPS WRAPPED IN BACON	
Over sautéed spinach with a basil aioli sauce	12.95
GOLDEN FRIED CALAMARI	
Tossed with sautéed chorizo, banana peppers, garlic, marinara, with a side of remoulade	10.95
MARYLAND CRAB CAKES	
Pan-seared lump crab cakes with a side of lemon and remoulade	11.95
CRUSTED TUNA	
Served rare, lightly blackened over baby spinach topped with honey soy & wasabi cream sauce	11.95
MUSSELS FRA DIAVOLO	
Mussels tossed in spicy marinara, with crostini	10.95
FRIED MOZZARELLA BLOCK	
Breaded and served over marinara sauce	9.95
EGGPLANT ROLLATINI	
Stuffed with ricotta and spinach, topped with mozzarella and marinara	9.95
BUFFALO OR JERK CHICKEN WINGS	
10 wings tossed in your choice of sauce, with blue cheese dressing and celery sticks	10.95

SPECIALTY SALADS

WATERFRONT GRILLED CHICKEN SALAD	
Lettuce, tomatoes, onions, olives, cucumbers, roasted red peppers, chopped bacon in a taco shell, topped with chicken breast and cheddar cheese, balsamic dressing	11.95
MEDITERRANEAN CHOPPED SALAD	
Lettuce, tomatoes, olives, sun-dried tomatoes, roasted red peppers, golden raisins, candied walnuts, pasta, gorgonzola and romano cheese, rosemary-lemon vinaigrette	11.95
CLASSIC CAESAR SALAD	
Fresh baked croutons, fresh grated parmesan cheese, caesar dressing	9.95
ARUGULA & GOAT CHEESE SALAD	
Arugula, grape tomatoes, cucumbers, craisins and onions, dijon lemon dressing	11.95
ADD GRILLED OR BLACKENED	
Chicken 4.00 Shrimp or Salmon 6.00 Scallops 7.00 Blackened Tuna 7.00	

SOUPS

LOBSTER BISQUE	8.50	NEW ENGLAND CLAM CHOWDER	6.95
RHODE ISLAND CLAM CHOWDER	6.50	FRENCH ONION SOUP	6.95

HAND-HELDS

TUNA TACOS	
3 tacos with fresh yellowfin tuna, pan-seared rare, served with cabbage, caramelized onions, sriracha mayo, mango relish	11.95
LOBSTER TACOS	
3 tacos with Atlantic lobster over arugula, pineapple, and topped with an avocado aioli	16.95
FISH TACOS	
3 tacos with lightly battered and deep fried cod, with lettuce, pico de gallo, chipotle mayo	11.95
WATERFRONT CHEESEBURGER	
8 oz. choice beef, flame broiled, served with lettuce, tomato, onion	11.95
THE WHALER SANDWICH	
Flash fried fish with swiss cheese, lettuce, tomato, onion, tartar sauce	11.95
CHICKEN PESTO SANDWICH	
Spinach, roasted red peppers, mozzarella with pesto mayo on a ciabatta roll	11.95

STEAK & POULTRY

NEW YORK STRIP	
Center cut brushed with seasoned butter, grilled to order, served over golden onion rings	24.95
Add caramelized red onion in an apricot Jack Daniels sauce	3.00
FILET MEDALLIONS AND SHRIMP	
Two 4 oz. filet medallions, accompanied by two shrimp and topped with lobster sauce	28.95
STUFFED CHICKEN MARSALA	
Boneless chicken breast stuffed with spinach, asiago cheese and roasted red peppers, topped with a mushroom and marsala wine sauce	19.95
<i>Above served with mashed potatoes and julienne vegetables.</i>	
CHICKEN FRANCESE	
Chicken breast dipped in egg batter, sautéed and served in a lemon white wine sauce over angel hair	19.95

PASTA DISHES

MEATBALLS & PASTA	
Hearty meatballs served over linguine and tossed in marinara sauce	15.95
CHICKEN OR VEAL PARMIGIANO	
Mozzarella cheese and marinara over linguine	18.95/22.95
EGGPLANT ROLLATINI	
Stuffed with ricotta and spinach, topped with mozzarella and marinara, served over linguine	17.95
RIGATONI VODKA	
Pasta tossed in a creamy pink vodka sauce	15.95
	<i>with Chicken 18.95 with Shrimp 22.95</i>
LINGUINE WITH CLAMS	
Served in red or white sauce	22.95
SHRIMP SCAMPI	
Four jumbo shrimp sautéed in a lemon white wine sauce, garlic, tomato, capers, over linguine	22.95
ZUPPA DI PESCE FRA DIAVOLO	
Shrimp, scallops, calamari, mussels and clams sautéed in a zesty red sauce piled high over linguine	28.95
WHITE SEAFOOD LASAGNA	
Layered lasagna noodles, ricotta cheese, lobster, mussels, shrimp and scallops, topped with mozzarella cheese and finished with a white béchamel sauce	24.95

DOCKSIDE

PISTACHIO CRUSTED NORWEGIAN SALMON	
Norwegian salmon baked with a pistachio crust. Topped with a balsamic reduction	23.95
MONTAUK STUFFED JUMBO SHRIMP	
Crab and scallop seafood stuffing, served with a creamy lobster sauce and drawn butter	22.95
BAKED COD	
Fresh cod topped with a cracker topping	21.95
BAKED SCALLOPS	
Fresh Stonington sea scallops, baked in lemon and white wine, cracker topping	26.95
STUFFED SOLE	
Filet of sole, scallop and crab stuffing, topped with a light champagne dill cream sauce	22.95
COD MEDITERRANEAN	
Pan-seared cod with 2 shrimp, sun-dried tomatoes, olives, basil, served over spinach with a side of mashed potatoes	24.95
BAKED FISHERMAN'S PLATTER	
Baked cod, Stonington scallops, stuffed shrimp, served with a side of drawn butter and lobster sauce	28.95
<i>Above served with rice and julienne vegetables.</i>	
YELLOWFIN TUNA	
Fresh yellowfin tuna, lightly blackened, served with a ginger coconut risotto, julienne vegetables, side of soy sauce	25.95

FRIED PLATTERS

Served with french fries, cole slaw and lemon

FISH & CHIPS	14.95	COCONUT SHRIMP	21.95
FRIED SCALLOPS	26.99	WHOLE BELLY CLAMS	SEASONAL
FRIED SHRIMP	19.99		

*Small house or caesar salad available with any dinner entrée for only 2.99.
Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.*