

ON THE WATERFRONT

RESTAURANT & BAR
NEW LONDON

PATIO SEATING | LIMITED RESERVATIONS TO-GO AVAILABLE

TUESDAY - THURSDAY 3-8PM
FRIDAY - SATURDAY 11:30AM-9:30PM
SUNDAY 11:30AM-8PM

860-444-2800 | 860-772-8414 | onthewaterfrontnl.com

APPETIZERS

RAW BAR (by the piece)	
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	25

CEVICHE	
Shrimp, scallops, fish, marinated with lime juice, served in a tomato base with avocado	12

MUSSELS FRA DIAVOLO	
Mussels tossed in spicy marinara, with crostini	12

LOBSTER MAC & CHEESE	
Fresh Lobster tossed in a three-cheese sauce with cavatappi and apples, topped lightly with Italian breadcrumbs	15

WINGS	
Buffalo or Cajun Dry Rub, 10 pieces. Served with blue cheese dressing and celery sticks	11

GOLDEN FRIED CALAMARI	
Lightly fried and tossed with sautéed chorizo, peppers, onions, garlic and banana peppers in a light marinara sauce. Served with a side of remoulade	12

EGGPLANT ROLLATINI	
Stuffed with ricotta and spinach, topped with mozzarella and marinara	10

CRUSTED TUNA	
Served rare, lightly blackened over baby spinach topped with honey soy & wasabi cream sauce	12

FRIED MOZZARELLA BLOCK	
Breaded and served over marinara sauce	10

MARYLAND CRAB CAKES	
Pan-seared lump crab cakes with a side of lemon, topped with a homemade remoulade	12

SOUPS

LOBSTER BISQUE	8.50	FRENCH ONION SOUP	7
NEW ENGLAND CLAM CHOWDER	7.50		

SPECIALTY SALADS

WATERFRONT GRILLED CHICKEN SALAD	
Lettuce, tomatoes, onions, olives, cucumbers, roasted red peppers, chopped bacon in a taco shell, topped with grilled chicken breast, cheddar cheese and balsamic dressing	13

CAESAR SALAD	
Fresh baked croutons, fresh parmesan cheese, Caesar dressing	10

MEDITERRANEAN CHOPPED SALAD	
Lettuce, tomatoes, olives, roasted red peppers, golden raisins, candied walnuts, pasta, gorgonzola and romano cheese, tossed in a rosemary-lemon vinaigrette	12

ARUGULA & BEET SALAD	
Arugula, goat cheese, grape tomatoes, red beets, cucumbers, raisins and red onions, tossed in a fresh lemon Dijon dressing	12

ADD GRILLED OR BLACKENED	
Chicken 4 Shrimp or Salmon 6 Scallops 7 Blackened Tuna 7	

STEAK DISHES

NEW YORK STRIP	
14 oz. center cut, grilled to order.	25

FILET MEDALLIONS AND SHRIMP	
Two 4 oz. filet medallions, accompanied by two shrimp and topped with lobster sauce	29

Above served with mashed potatoes and vegetables

FAMILY DINNERS TO-GO

All dinners served with house salad. Portioned for 4 people. Additional servings \$8.

CHICKEN PARMIGIANO WITH PASTA	
Lightly breaded and pan-seared. Topped with marinara sauce and Mozzarella cheese. Served with linguine marinara	40

FISH AND CHIPS	
Atlantic Cod, battered and deep-fried, served with french fries, cole slaw and lemon	40

RIGATONI VODKA	
Tossed in a creamy pink vodka sauce	40

HAND-HELDS

WATERFRONT CHEESEBURGER	
8 oz. choice beef, choice of cheese, grilled to order. Lettuce, tomato and onion	12

THE WHALER SANDWICH	
Flash-fried Cod, lettuce, tomato and onion served on a Ciabatta roll, side of tartar sauce	12

CAJUN CHICKEN SANDWICH	
Cajun grilled chicken, bacon, cheddar cheese, lettuce, tomato, onion and chipotle mayo	12

Above served with your choice of french fries or coleslaw

FISH TACOS	
3 tacos with lightly battered and deep fried cod, with lettuce, pico de gallo, chipotle mayo	12

LOBSTER TACOS	
3 tacos with Atlantic lobster over arugula, pineapple, and topped with an avocado aioli	18

ENTRÉES

STUFFED CHICKEN MARSALA	
Boneless chicken breast stuffed with spinach, asiago cheese and roasted red peppers, topped with a mushroom and marsala wine sauce, served with mashed potatoes and vegetables	20

CHICKEN FRANCESE	
Chicken breast dipped in egg batter, sautéed and served in a lemon white wine sauce, served over angel hair pasta	20

MEATBALLS & PASTA	
Hearty meatballs served over linguine and tossed in marinara sauce	16

CHICKEN OR VEAL PARMIGIANO	
Your choice, lightly breaded and pan-seared. Topped with marinara sauce and Mozzarella cheese. Served with linguine marinara	19/23

EGGPLANT ROLLATINI	
Stuffed with ricotta and spinach, topped with mozzarella and marinara, served over linguine	18

RIGATONI VODKA		
Tossed in a creamy pink vodka sauce	16	
	<i>with Chicken 19</i>	<i>with Shrimp 23</i>

SHRIMP SCAMPI	
Four jumbo shrimp, capers, grape tomatoes and linguine, in a lemon white wine garlic sauce	23

WHITE SEAFOOD LASAGNA	
Layered lasagna noodles, ricotta cheese, lobster, mussels, shrimp and scallops, topped with mozzarella cheese and finished with a white béchamel sauce	25

ZUPPA DI PESCE FRA DIAVOLO	
Shrimp, scallops, calamari, mussels and clams sautéed in a zesty red or garlic white wine sauce, piled high over linguine	29

COD MEDITERRANEAN	
Pan-seared Atlantic Cod with two shrimp, sun-dried tomatoes, olives, basil and garlic, served in a light tomato sauce served over spinach with a side of mashed potatoes	25

Below served with rice and vegetables

BAKED SCALLOPS	
Fresh Stonington sea scallops, baked in lemon and white wine, light cracker topping	27

BAKED COD	
Fresh Atlantic Cod baked in a lemon and white wine, topped with a light cracker topping	22

PISTACHIO CRUSTED NORWEGIAN SALMON	
Fresh Salmon topped with a pistachio crust and drizzled with a Balsamic Reduction	24

FRIED PLATTERS	<i>Served with french fries, cole slaw and lemon</i>		
FISH & CHIPS	15	FRIED SHRIMP	20
FRIED SCALLOPS	24	WHOLE BELLY CLAMS	SEASONAL

Small house or caesar salad available with any dinner entrée for only 3
Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

ON THE WATERFRONT

RESTAURANT & BAR
NEW LONDON

1/2 PRICE BOTTLES OF WINE WITH TO-GO ORDERS

HOUSE WINES 7

PINOT GRIGIO
SAUVIGNON BLANC
CHARDONNAY
MERLOT
CABERNET SAUVIGNON
WHITE ZINFANDEL

WHITE WINES

PINOT GRIGIO	GL	BT
Danzante, Italy	8	26
Ca Montini, Italy		36
SAUVIGNON BLANC		
Nobilo, Marlborough, NZ	8	30
Whitehall Lane, Napa, CA		38
Sancerre, Paul Prieur, Loire, FR		44
CHARDONNAY		
Chateau St. Jean, CA	9	32
Kendall Jackson, CA	10	34
Martin Ray, Russian River, CA		38
Raymond Reserve, Napa, CA		44
RIESLING & MOSCATO		
Relax Riesling, Germany	8	26
Castello Del Poggio, Italy	8	28

ROSÉ WINE

Angeline Rosé of Pinot Noir, California 8 28

SPARKLING WINE

SPARKLING		
Prosecco, Prima Perla, Italy	8	26
Asti Spumante, Martini & Rossi, Italy		30

RED WINES

PINOT NOIR	GL	BT
Robert Mondavi Private Selection, CA	8	26
Sebastiani, Sonoma Coast, CA		38
MERLOT		
Milbrandt, Columbia Valley, WA		36
CABERNET SAUVIGNON		
Root: 1, Chile	8	30
Spellbound, CA	10	36
Rodney Strong, Sonoma, CA		40
Oberon, Napa, CA		48
Justin, Paso Robles, CA		54
MALBEC		
Altos las Hormigas, Mendoza, Argentina	8	26
RED BLEND		
Gnarly Head Double Black, CA	8	26
CHIANTI		
Piccini, Tuscany	8	26
Superiore, Ruffino, Tuscany		30
SANGIOVESE-CABERNET BLEND		
Bruni Poggio d'Elsa, Tuscany	8	30

BEER ON TAP

YUENGLING ABV 4.5% 4.25
HONOR CHERRY WHEAT ABV 5.5% 7
SAM ADAMS SEASONAL ABV 5.3% 6.25
NEBCO SEA HAG IPA ABV 6.2% 7.75
TWO ROADS
LIL' HEAVEN IPA ABV 4.8% 7
OUTER LIGHT BREWING CO.
LONESOME BOATMAN ABV 5.2% 7

LORD HOBO
BOOMSAUCE ABV 7.8% 8.75

SEASONAL TAP

BOTTLED BEER

HEINEKEN ABV 5% 5.25
BUDWEISER ABV 5% 4.25
BUD LIGHT ABV 4.2% 4.25
COORS LIGHT ABV 4.2% 4.25
MILLER LITE ABV 4.2% 4.25
HEINEKEN 0.0
NON-ALCOHOLIC 4.25
MICHELOB ULTRA ABV 4% 4.75
CORONA ABV 4.5% 5.25
TWISTED TEA ABV 5% 5.25
LOYAL LEMONADE ABV 9% 9.25
GUINNESS ABV 4.3% 6.75

COCKTAILS

FIG MULE 8
Figenza Fig Vodka, Ginger Beer, Fresh Lime
REDEEMING SMASH 10
Makers Whiskey, Simple Syrup, Muddled Lemon & Mint Leaves, Topped with Club Soda
SEASONAL MOJITO 9
White Rum, Agave Syrup, Lime Juice, Seasonal Fruit, Muddled Mint Leaves, Topped with Club Soda
EMPRESS '75 9
Empress Indigo Gin, Lemon Juice, Simple Syrup, Prosecco
MIXED BERRY ROSÉ SANGRIA 10
Rosé, Peachtree, Topped with Mixed Berries
CUCUMBER COOLER 10
Hendricks Gin, Cucumber Puree, Agave Nectar, Basil Leaves, Topped with Club Soda
FIG SPARKLER 10
Figenza Fig Vodka, Lemon Juice, Agave, Splash of Club Soda

MARTINIS 12

COCO MAMA
1800 Coconut Tequila, Triple Sec, Lime Juice, Pineapple Juice
BLACK WALNUT MANHATTAN
Redemption Rye Whiskey, Carpano Antica, Walnut Bitters
WHITE COSMO
Titos Vodka, Triple Sec, Splash of White Cranberry
SALTED CARAMEL ESPRESSO
Stoli Salted Caramel Vodka, Kamora Kahlua, Espresso, Baileys Irish Cream
WATERFRONT PEAR
Pear Vodka, Splash of Champagne, mixed with a few other secret ingredients
SOUTH BEACH
Passionfruit Vodka, Pineapple Juice, Piña Colada Mix, Cranberry

BULLEIT BOULEVARDIER
Bulleit Bourbon, Carpano Antica, Campari

FROZEN DRINKS 8.5

(SEASONAL)

WATERFRONT MUDSLIDE
Chocolate Liqueur, Vanilla Vodka, Kahlua, Irish Cream, Splash of Cream, Blended & Topped with Whipped Cream

PIÑA COLADA
& STRAWBERRY DAIQUIRI
Classic recipes with or without alcohol

STRAWBERRY PIÑA COLADA
A twist on a classic piña colada, topped with whipped cream

MARGARITAS
Classic, Pomegranate, Mango, Strawberry, Raspberry, Coconut (Served frozen or on the rocks)

WEEKLY SPECIALS

HAPPY HOUR DRINK SPECIALS

Bar & Lounge
Week Nights 3 - 6PM

WINE DOWN WEDNESDAY

1/2 Priced Bottles of Wine
(All Bottled Wine)

TITO'S THURSDAY

\$5 Tito's Mule