

ON THE
WATERFRONT
RESTAURANT & BAR
NEW LONDON

APPETIZERS

RAW BAR (by the piece)	
SHRIMP COCKTAIL	3 each
LOCAL OYSTERS	3 each
CLAMS ON THE HALF SHELL	2 each
SEAFOOD TOWER	
4 clams, 4 oysters, 2 jumbo shrimp, 8 mussels, ceviche	29
CEVICHE	
Shrimp, scallops, fish, marinated with lime juice, served in a tomato base with avocado	14
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	17
WINGS	
Buffalo or Cajun Dry Rub, 10 pieces. Served with blue cheese dressing and celery sticks	12
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
TUNA TARTARE	
Fresh Tuna tossed in soy sauce & orange zest, topped with an avocado wasabi sauce	14
MARYLAND CRAB CAKES	
Pan-seared lump crab cakes with a side of lemon, topped with a homemade remoulade	14

SOUPS

LOBSTER BISQUE	9.50	FRENCH ONION SOUP	8
NEW ENGLAND CLAM CHOWDER	8		

SPECIALTY SALADS

WATERFRONT GRILLED CHICKEN SALAD	
Lettuce, tomatoes, onions, olives, cucumbers, roasted red peppers, chopped bacon, crispy tortilla chips, topped with grilled chicken breast, cheddar cheese and balsamic dressing	14
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, craisins and red onions, tossed in a fresh lemon Dijon dressing	12
ADD GRILLED OR BLACKENED	
Chicken 6 Shrimp or Salmon 8 Scallops 10	

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
<i>Above served with your choice of french fries or coleslaw</i>	
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	20
LOBSTER ROLL	
Prepared hot or cold on a potato roll	PTM

STEAK DISHES

NEW YORK STRIP	
14 oz. center cut, grilled to order	27
FILET MEDALLIONS AND SHRIMP	
Two 4 oz. filet medallions, accompanied by two shrimp and topped with lobster sauce	29
<i>Above served with mashed potatoes and vegetables</i>	

ENTRÉES

CHICKEN FRANCESE	
Chicken breast dipped in egg batter, sautéed and served in a lemon white wine sauce, served over angel hair pasta	21
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	20/24
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 20 with Shrimp 24</i>	
SHRIMP SCAMPI	
Four jumbo shrimp, capers, grape tomatoes and linguine, in a lemon white wine garlic sauce	25
WHITE SEAFOOD LASAGNA	
Layered lasagna noodles, ricotta cheese, lobster, mussels, shrimp and scallops, topped with mozzarella cheese and finished with a white béchamel sauce	26
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	32
YELLOWFIN TUNA	
Fresh Yellowfin Tuna, lightly blackened, served rare topped with a bourbon soy sauce. Served over sautéed spinach with a coconut ginger risotto	28
PISTACHIO CRUSTED NORWEGIAN SALMON	
Fresh Salmon topped with a pistachio crust and drizzled with a Balsamic Reduction	25
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	26
<i>Below served with rice and vegetables</i>	
BAKED SCALLOPS	
Fresh Stonington sea scallops, baked in lemon and white wine, light cracker topping	28
BAKED COD	
Fresh Atlantic Cod baked in a lemon and white wine, topped with a light cracker topping	24
BAKED FISHERMAN'S PLATTER	
Cod, Stonington Sea Scallops, and Shrimp baked in lemon and white white topped with a Ritz cracker topping. Served with rice and vegetables	32

FRIED PLATTERS

Served with french fries, cole slaw and lemon

FISH & CHIPS	15	FRIED SHRIMP	20
FRIED SCALLOPS	26	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.