



THE DECK *dinner menu*

RAW BAR

Served with lemon, cocktail & mignonette

½ dozen Oysters*	24
½ dozen Littlenecks*	18
½ dozen Shrimp Cocktail*	27
½ dozen Snow Crab Cocktail*	33
½ Chilled Lobster	36

Quonnie Tower* 115

½ dozen Oysters
 ½ dozen Littlenecks
 ½ dozen Shrimp Cocktail
 ½ Chilled Lobster
 Tuna Tartare

Weekapaug Tower* 175

8 Oysters
 8 Littlenecks
 8 Shrimp Cocktail
 ½ dozen Snow Crab Cocktail
 Chilled Whole Lobster
 Tuna Tartare

STARTERS

Clam Chowder 16
 Rhode Island or New England

Rhode Island Calamari 16
 cherry peppers, baby heirloom, marinara

Pan Seared Crab Cake* 22
 remoulade, avocado, jicama slaw

Tuna Tartare* 24
 ponzu, seaweed salad, crispy wonton

Wedge Salad gf 16
 iceberg, hard boiled egg, blue cheese,
 tomato, bacon, house made ranch

Maplebrook Burrata gf 18
 arugula, heirloom tomato, basil pesto,
 Capizzano balsamic

Salad Additions:

Select: Chicken +12 Salmon +16 Shrimp +16

SANDWICHES & ENTRÉES

Served with choice of fries, house-made chips,
 or side salad

GULDEN FARMS BURGER* 22

lettuce, tomato, Vermont cheddar,
 bacon onion jam, brioche bun

NEW ENGLAND LOBSTER ROLL 42

hot butter or cold lobster salad

HOUSE MADE VEGGIE BURGER vg 18

black bean, mushroom, chickpea, red pepper,
 lettuce, tomato, chipotle aioli, brioche bun

SMOKED PIMENTO CHEESE POLENTA v / gf 18

eggplant, cauliflower, red pepper, creamed corn

GRILLED SWORDFISH* 29

ginger, lemongrass rice, pineapple salsa,
 red pepper coulis

SHRIMP & GRITS* 26

grilled shrimp, pimento cheese grits,
 andouille relish

PAN SEARED CHICKEN BREAST 26

mashed potato, honey stung brussel sprouts

STEAK FRITES*/ gf 34

marinated flank steak, hand-cut fries,
 black garlic steak sauce

v = vegetarian

vg = can be made vegan

gf = gluten-free

*Consuming raw or undercooked meats, seafood, shellfish or
 eggs may increase your risk for food borne illness.
 Please advise your server of any food allergies.