
LUNCH

Poppin Shrimp

Tender shrimp breaded and fried topped with a sweet Asian chili sauce. 14

Lobster Quesadilla

Lobster meat, cheese, avocado, diced tomatoes, and bacon served with salsa and sour cream. 18

Maine Steamers

One pound of fresh Maine steamers tossed with crushed red pepper flaked, deglazed with white wine and clam juice, steamed to perfection, served with clam juice and clarified butter. 18

Crab Tater Tot Poutine

Tater tots fried to golden, topped with Jonah rock crab, lobster bisque, and mozzarella cheese oven baked until golden, finished with scallions. 16

Buffalo Garlic Lime Tenders

Boneless chicken tenders, lightly breaded and deep fried to golden, tossed with buffalo lime garlic cilantro sauce, served with bleu cheese dressing and a side of celery sticks. 14
— *Or Gold Fever Sauce*

Blackened Chicken Caesar Salad

Boneless chicken tenders dusted with Cajun spices pan-seared to golden, served atop crisp romaine lettuce, creamy Caesar dressing, shaved parmesan cheese. 15

Tuna Melt

Housemade tuna salad served on a toasted marble rye with sliced tomatoes and swiss cheese served with a side of french fries and a pickle. 12

Drunken Pan Seared Scallops

Pan seared sea scallops over grilled corn bread with caramelized onions and diced bacon, topped with a whiskey cream sauce and micro greens. 18

Sicilian Calamari

Breaded fried calamari tossed in a spicy garlic tomato sauce, topped with shaved parmesan cheese. 15

Scallop & Clam Fritter

Fresh scallops and chopped clams with red pepper and sliced scallions served with creole tartar sauce. 8

Mussels White Wine & Garlic

Fresh PEI mussels tossed with chopped garlic and deglazed with white wine and whole sweet butter, topped with scallions, and served with garlic bread. 14

Chicken Strawberry & Feta Salad

Housemade salad of mixed greens, romaine, carrots, red onions, sliced cucumbers, and grape tomatoes topped with marinated grilled chicken, sliced strawberries, crumbled feta cheese, and candied walnuts finished with balsamic glaze. 15

Bourbon Steak Tacos

Marinated Sirloin steak pan seared, black bean salsa, Monterey jack cheese, served in a warm taco shell, served with avocado cream and a side of french fries. 14

Rosie's Grilled Chicken Sandwich

Boneless breast of marinated grilled chicken, topped with imported swiss cheese served on a french roll oven baked until warm, with mayonnaise, lettuce, and sliced tomatoes served with a side of french fries. 12

Chicken Caprese Pizza

Housemade pizza dough topped with red sauce, fresh basil, diced tomatoes, fresh mozzarella, pizza cheese blend, and diced chicken finished with balsamic glaze. 13

Fried Clam Roll

Fresh locally sourced whole belly clams lightly breaded and deep fried to golden, served on a toasted brioche roll finished with coleslaw and french fries. 15

Fried Scallop Plate

Fresh scallops lightly breaded and deep-fried served with coleslaw, french fries, and tartar sauce. 16

Fried Scallop & Scrod Plate

Fresh scrod and sea scallops lightly breaded and deep fried to golden served with french fries, tartar sauce and cole slaw. 19

Lobster Mac & Cheese

Fresh chunks of lobster with garlic, cheddar, and parmesan cheese, tossed with penne pasta, oven-baked and topped with buttery panko crust finished with parmesan and scallions. 29

Pastrami Sandwich

Tender pastrami topped with imported swiss cheese, oven-baked until warm on marble rye, served with a side of french fries. 12

Crab Cake BLT

Housemade lump crabmeat crab cake served on toasted french bread with bacon, lettuce, sliced tomatoes topped with tangy remoulade sauce, served with a side of french fries. 12

Lobster BLT

Fresh chunks of lobster meat, diced celery, and mayonnaise served on toasted sourdough with swiss cheese, lettuce, tomatoes, and warm crisp bacon served with french fries. 28

Fresh Baked New Bedford Scrod

Fresh scrod topped with seasoned breadcrumbs oven roasted golden, rice pilaf, and fresh vegetables. 18

— *Almond Scrod* 19

Fried Oyster Plate

Fresh oysters lightly breaded and deep fried served with coleslaw, french fries, and tartar sauce. 24

Fried Shrimp Tacos

Tender shrimp breaded and deep fried golden brown, stuffed in two flour taco shells with pickled vegetables, shredded jack cheese and finished with french fries, sour cream and salsa. 16

Fish N' Chips

Fresh New Bedford scrod lightly breaded or beer battered English Style deep fried served with coleslaw, french fries, and tartar sauce. 18

Fish Tacos

Fresh haddock breaded and deep-fried golden brown, stuffed in two flour taco shells with lettuce, shredded cheddar jack cheese finished with a fresh salsa served with french fries and sour cream. 15

Lobster Roll

Fresh chunks of lobster meat, diced celery, and mayonnaise on a toasted roll served with a side of french fries and coleslaw. 25 | Double 45

Baked Stuff Sole

Fresh sole baked with crabmeat stuffing, topped with lobster bisque and served with your choice of potato and vegetable. 20

Pan Seared Scallop Risotto

Fleet scallops dusted with seasonings, pan-seared to golden with sweet peas, pancetta, risotto, lemon cream, and garlic oil. 18

Roasted Garlic Cream Chicken

Penne

Boneless breast of marinated grilled chicken tossed with roasted garlic cream sauce, sweet peas and penne pasta tossed with imported parmesan and scallions. 16

* Lunch menu available from 11am-4pm.