
~Appetizers~

A²/15 Bartlett Pear Pizza*

With Bartlett pears, arugula & a fig balsamic reduction 12~

A²/15 Littlenecks Peri-Peri*

White wine, chourico, white beans, tomato & oregano 13~

Caprese

Fresh mozzarella, vine-ripe tomatoes, basil, extra virgin olive oil & balsamic 11~

Jumbo Shrimp Cocktail(4)*

Slow Poached & chilled served with lemon & cocktail sauce 13~

A²/15 Hot & Spicy Shrimp*

Sautéed shrimp with crushed red peppers, cajun spices & dry white wine 12~

A²/15 Fried Calamari*

Crispy calamari with our signature garlic aioli & romesco* sauce 13~

Wild Mushroom Ragout

Fresh herbs, sun dried tomatoes & a rich brandy demi glaze over a puff pastry 11~

Scallops Wrapped In Bacon(5)*

George's Bank Scallops wrapped in applewood bacon with a bourbon maple glaze 15~

A²/15 Baked Brie

Wrapped in phyllo with a fruit coulis & toasted crostini 12~

~Soup~

A²/15 Clam Chowder*

New England clam chowder, creamy
with tender clams 7~

Lobster Bisque*

Lumps of lobster meat highlight
this house specialty 7~

Soup of The Moment

Ask your server about our soup of the moment

A²/15 = House Speciality

*Consuming undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Please inform server of any allergies in your party *Contains Nuts

New England Classics

A²¹⁵ Baked Stuffed Shrimp*

Stuffed with our signature seafood stuffing 23~

Fish & Chips*

Beer battered Atlantic cod served with french fries & tarter sauce 17~

Deconstructed Beef Wellington*

Grilled filet mignon layered with puff pastry, portobello mushroom & pate served with a rosemary demi glaze 28~

A²¹⁵ Baked Stuffed New England Cod*

Baked fresh New England cod with our signature seafood stuffing & lobster sauce 23~

~From The Sea~

A²¹⁵ Sweet Potato Salmon*

Encrusted with sweet potato served over toasted polenta, asparagus & a roasted red pepper vinaigrette 22~

A²¹⁵ Mount Hope Seafood*

With Lobster, shrimp, scallops, tarragon & scallions sautéed in a wine cream sauce served over a puff pastry 28~

A²¹⁵ Sesame Pan Seared Tuna Steak*

Pan Seared tuna steak served with crumbled chèvre & a sweet thai chili sauce 26~

A²¹⁵ Grilled Native Swordfish*

Served with white wine, lemon & capers 26~

A²¹⁵ Pan Seared Scallops*

George's Bank Scallops served with a mushroom risotto & garlic aioli 24~

A²¹⁵ Native Seafood "En" Brick*

Over a butternut risotto & lobster béchamel with scallops, shrimp & lobster in a crispy shell 27~

All Entrees served with our house salad*, fresh vegetable & choice of starch

*Clam chowder may be substituted for \$3~

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~From The Land~

A²¹⁵ Crisped Rotisserie Half Chicken*

Slow roasted moist & tender chicken served crispy with house seasoning 21~

A²¹⁵ Chicken Nanaquaket*

Sautéed breast of chicken with apples, julienne of celery, lingonberries, chopped walnuts & apple brandy 21~

Surf & Turf*

Lobster stuffed 8oz tenderloin with a gorgonzola cream sauce 30~

Steak Au Poivre*

Pan Seared 12 oz sirloin lightly peppered & finished with a sweet demi glaze & fried shallot rings 26~

A²¹⁵ Filet Mignon*

Grilled filet mignon served with béarnaise sauce & fried shallot rings 29~

Steak "Diana"*

Medallions of beef tenderloin served with a wild mushroom sauce & finished in brandy demi glaze 27~

A²¹⁵ The Eugene Burger*

Certified black Angus with bacon, sautéed onions, cheddar jack cheese, fried shallot rings & french fries 16~

Madeira*

Veal 24~/ Chicken 21~

With mushrooms, black cherries, green onions & a madeira demi glaze

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~Pasta~

A²¹⁵ Drunken Lobster Penne*

Pink black pepper vodka sauce with mushrooms & basil 25~

A²¹⁵ Lobster Mac & Cheese*

Cheddar mornay, Lobster & a baked crispy top 22~

Scallop Block Island*

Skillet seared scallops in a light tomato sauce with white wine, tomatoes, scallions, button mushrooms & garlic served over angel hair 23~

A²¹⁵ Scampi*

Shrimp 21~/ Lobster 25~

With oregano, scallions, fresh tomatoes & garlic served over angel hair pasta

Seafood Compton Bay*

Shrimp, scallops & littlenecks served with a spiced marinara over fettuccini 24~

A²¹⁵ King & Prince*

Lobster meat, spinach & medallions of milk-fed veal in a sherry cream sauce over fettuccini 26~

A²¹⁵ Pappardelle Pasta*

Grilled chicken with fresh garlic & diced tomatoes in a spinach parmesan sauce 22~

All Entrees served with our house salad*, fresh vegetable & choice of starch

*Clam chowder may be substituted \$3~

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Over the years, we have retired some dishes so that we can maintain a fresh & exciting menu. If there are any past menu items that you miss, please let us know and we will do our best to recreate them for you. Thank you for joining us this evening

20% Gratuity will be added to parties of 6 or more

