

# DINNER MENU

## APPETIZERS

### MUSSELS

Sauteed in olive oil, butter garlic & wine 11

FRIED CALAMARI – Dusted with parmesan cheese & parsley.  
w/pepper rings & marinara sauce 10

### FISH TACO – CORN TORTILLA

Pickled red cabbage, cucumber, salsa, old bay sauce 3.99 ea.

### BUFFALO CHICKEN FINGERS

Fried, fresh tenderloins w/honey-buffalo sauce 10

BLACKENED SHRIMP – Grilled and served with spicy aioli 13

### BURRATA SALAD WITH GRILLED ASPARAGUS

On greens with tomatoes & balsamic glaze 11

### PORTOBELLO CROSTINI WITH BALSAMIC GLAZE

Grilled sliced marinated mushrooms, roasted  
red peppers, tomatoes, red onions & Swiss cheese 10

## ENTRÉES

BOILED LOBSTER (1-1½ lb) (mkt)

### BAKED LOBSTER PIE

Crumb Topping | Cream | Butter | Sherry (mkt)

### BAKED JONAH CRAB PIE (local crab)

Crumb Topping | Cream | Butter | Sherry (mkt)

### FRESH NATIVE SCROD

Baked with crumb topping or deep fried 20

### BAKED SCROD BELLA VISTA

Fresh fillet topped with peppers, onions & Swiss cheese 21

### TARRAGON SALMON

A char-grilled salmon fillet topped with  
lemon tarragon butter (mkt)

### BAKED CHICKEN PARMESAN

Breaded chicken breast topped with tomato sauce and  
provolone cheese. Served with pasta 18

### CHICKEN SAUTÉ OVER PASTA

Pan sautéed chicken with a lemon cream sauce.  
Served over pasta 19

### SHRIMP SCAMPI FLORENTINE

White gulf shrimp are floured and sauteed with tomatoes,  
spinach & garlic. Deglazed with white wine and  
served over pasta 23

### BRACKETT'S FISH CAKES

Homemade fishcakes served with newburg or old bay sauce 17

### NEW YORK SIRLOIN

Grilled and served with mushroom au jus 32

### LOBSTER MAC & CHEESE

Lobster meat and pasta blended in a lobster cheese sauce 23

## CHOWDER, SOUP & SALADS

NEW ENGLAND CLAM CHOWDER 7 / 8

CHEF'S SOUP OF THE DAY 6 / 7

### GRILLED CAESAR SALAD

Split baby romaine lettuce lightly oiled, grilled  
& topped with croutons, dressing & cheese 10

### SPINACH SALAD

spinach, strawberries, goat cheese & roasted sun flower seeds.  
Topped with dijon vinaigrette 11

### THE WEDGE SALAD w/Bleu Cheese Dressing

A wedge of iceberg lettuce with chopped tomatoes,  
smoked bleu cheese crumbles & chopped bacon 10

### ARUGULA SALAD w/Lemon Vinaigrette Dressing

Arugula tossed with cucumber, avocado, red onion,  
tomatoes, goat cheese and roasted sunflower seeds. 11

### SANDY BAY SALAD w/Blackened Scrod

Field greens, salad vegetables & parmesan cheese 14

### SALAD TOPPERS

Chicken 6 | Salmon 9 | Blackened Shrimp 12

## SEAFOOD ROLLS & LIGHTER FARE

### SERVED WITH FRIES

### CHUNKY LOBSTER ROLL

Lobster | Mayo | Lettuce (mkt)

### NATIVE JONAH CRAB ROLL

Crabmeat | Mayo | Lettuce (mkt)

### FRIED FISH SANDWICH

Lettuce | Tomato | Brioche 14

### ANGUS BURGER (6oz)

Lettuce | Tomato | Red Onion 9

### GRILLED CAJUN SPICED CHICKEN ON BRIOCHE

Lettuce | Tomato | Swiss | Spicy Aioli 14

### ADD TO ANY SANDWICH

Cheese 75¢ | Bacon \$1.50 | Avocado \$1.50  
Caramelized Onions \$1.25

## FRIED SEAFOOD PLATES

### SERVED WITH FRIES & SLAW

### FRIED FISHERMAN'S PLATTER

Scrod | Shrimp | Calamari | Clams | Strips 33

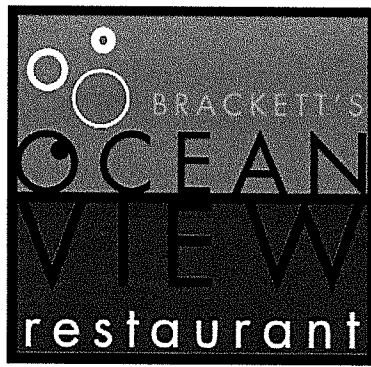
FRIED SHRIMP PLATE 17

FRIED CALAMARI RINGS 14

FRIED SCALLOP PLATE (mkt)

FRIED NATIVE CLAM STRIPS 14

Consuming raw or under cooked beef, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. In an effort to better serve you: before placing your order, please inform your server if you or a person in your party has food allergies. However, for your information and well being, our kitchen staff and equipment are routinely exposed to allergens such as: nuts, wheat, soy, dairy, fish and shellfish.



# LUNCH MENU

## APPETIZERS

- MUSSELS**  
Sautéed in olive oil, butter garlic & wine 11
- FRIED CALAMARI**  
Dusted with parmesan cheese & parsley.  
w/pepper rings & marinara sauce 10
- BUFFALO CHICKEN FINGERS**  
Fried, fresh tenderloins w/honey-buffalo sauce 10
- BLACKENED SHRIMP**  
Grilled and served with spicy aioli 13
- BURRATA SALAD WITH GRILLED ASPARAGUS**  
On greens with tomatoes & balsamic glaze 11
- PORTOBELLO CROSTINI WITH BALSAMIC GLAZE**  
Grilled sliced marinated mushrooms,  
roasted red peppers, tomatoes, red onions  
& Swiss cheese 10

## ENTRÉES

- BOILED LOBSTER (1-1½ lb) (mkt)**
- BAKED LOBSTER PIE (mkt)**  
Cream | Butter | Sherry | Crumbs
- BAKED JONAH CRABMEAT PIE (mkt)**  
Cream | Butter | Sherry | Crumbs
- FRESH NATIVE SCROD**  
Baked w/crums, butter & wine  
or deep fried 18
- BAKED SCROD BELLA VISTA**  
Fresh scrod topped with peppers,  
onions & swiss cheese 18
- BAKED CHICKEN PARMESAN**  
Breaded chicken breast topped with  
tomato sauce and provolone cheese.  
Served with pasta 16
- BAKED SCROD & SCALLOPS**  
Fresh scrod & native scallops topped  
with crumbs and baked with butter and wine 21
- FRIED CHICKEN FINGERS**  
Chicken tenderloins lightly crumbed  
and deep fried 14
- BRACKETT'S FISH CAKES**  
Homemade fishcakes served with newburg  
or old bay sauce 15

## CHOWDER, SOUP & SALADS

- NEW ENGLAND CLAM CHOWDER** 7 / 8
- CHEF'S SOUP OF THE DAY** 6 / 7
- GRILLED CAESAR SALAD**  
Split baby romaine lettuce lightly oiled, grilled  
& topped with croutons, dressing & cheese 10
- SPINACH SALAD**  
spinach, strawberries, goat cheese & roasted sun flower seeds.  
Topped with dijon vinaigrette 11
- THE WEDGE SALAD w/Bleu Cheese Dressing**  
A wedge of iceberg lettuce with chopped tomatoes,  
smoked bleu cheese crumbles & chopped bacon 10
- ARUGULA SALAD w/Lemon Vinaigrette Dressing**  
Arugula tossed with cucumber, avocado, red onion, tomatoes,  
goat cheese and roasted sunflower seeds. 11
- SANDY BAY SALAD w/Blackened Scrod**  
Field greens, salad vegetables & parmesan cheese 14

### SALAD TOPPERS

Chicken 6 | Salmon 9 | Blackened Shrimp 12

## SEAFOOD ROLLS & LIGHTER FARE

### SERVED WITH FRIES

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|--|---|
| <b>CHUNKY LOBSTER ROLL</b><br>Lobster   Mayo   Lettuce (mkt)                   | <b>NATIVE JONAH CRAB ROLL</b><br>Crabmeat   Mayo   Lettuce (mkt)                                    |
| <b>CAJUN GRILLED CHICKEN</b><br>Lettuce   Tomato   Red Onion<br>Spicy Aioli 14 | <b>FRIED FISH TACOS (2)</b><br>Haddock   Pickled Red Cabbage<br>Cucumber   Salsa   Old Bay Sauce 10 |
| <b>FRIED FISH SANDWICH</b><br>Lettuce   Tomato   Brioche 14                    | <b>ANGUS BURGER (6oz)</b><br>Lettuce   Tomato   Red Onion 9   |

### ADD TO ANY SANDWICH

Cheese 75¢ | Bacon \$1.50 | Avocado \$1.50  
Caramelized Onions \$1.25

## FRIED SEAFOOD PLATES

### SERVED WITH FRIES & SLAW

- FRIED FISHERMAN'S PLATTER**  
Scrod | Shrimp | Calamari | Clams | Strips 33
- |                                  |                                    |
|----------------------------------|------------------------------------|
| <b>FRIED SHRIMP PLATE</b> 17     | <b>FRIED CALAMARI RINGS</b> 14     |
| <b>FRIED SCALLOP PLATE (mkt)</b> | <b>FRIED NATIVE CLAM STRIPS</b> 14 |

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