

STARTERS

New England Clam Chowder

A blend of sweet clams, potatoes & cream
cup \$8 bowl \$11

Onion Rings \$17

Our famous, thick, hand-cut rings
- Add house-made horseradish cream sauce \$3

Sesame Seared Tuna \$23

Sesame-crust seared tuna with seaweed salad,
wasabi, pickled ginger & soy sauce

Bang-Bang Shrimp \$21

Crispy, fried shrimp tossed in sweet chili sriracha sauce
& served over a napa cabbage carrot slaw

Fried Calamari \$19

Rings & tentacles fried golden brown, banana pepper,
lemon aioli & marinara sauce

Mussels \$20

Coconut kaffir lime sauce with chargrilled pita

Boneless Buffalo Tenders \$14

Tossed in our house sauce, served with bleu cheese
dressing, carrots & celery

Stuffed Quahogs (aka Stuffies) \$12

Local quahogs served with drawn butter

SALADS

Add-ons: Grilled or blackened chicken \$9, Grilled shrimp
\$4 ea, Lobster salad \$29, Steak Tips \$18

GF Garden Salad \$7 SM / \$9 LG

Mixed greens, cucumber, grape tomato, red onion
& shredded carrots

Caesar Salad \$10 SM / \$14 LG

Crisp romaine lettuce with shaved parmesan,
caesar dressing & croutons

Snap Pea & Ricotta \$18

Hand-packed ricotta, frisée, snap peas, mixed greens,
pickled shallots, smoked almonds, grilled focaccia with
a lemon vinaigrette

Iceberg Wedge \$17

Classically cut iceberg lettuce, bleu cheese dressing,
Great Hill bleu cheese crumbles, chopped bacon,
red onion, tomato & deviled egg

FLYING BRIDGE

RAW BĀR

GF Cotuit Oysters* \$22

Six freshly shucked Cotuit oysters with cocktail sauce
- Add grapefruit pearls & sea beans \$6

GF Littleneck Clams* \$18

Six freshly shucked clams with cocktail sauce

GF Shrimp Cocktail \$21

Four jumbo shrimp with cocktail sauce

Caviar* (market rate)

Oscietra: Imperial or Royal with blini, kettle chips & chive
crème fraiche

Poke Bowl* \$30

Tuna, edamame, cucumber, crispy greens, watermelon
radish, sushi rice, wakame seaweed & wasabi tobiko

SANDWICHES

Angus Burger \$18

Hand-packed angus burger with lettuce, tomato & pickle
on a brioche bun - Add cheese \$1 - Add bacon \$2

Chef's Burger \$22

Angus burger with bacon jam, monterey jack-bleu marble
blend cheese, pickled fresno peppers & worcestershire
aioli

Lobster Roll \$37

Fresh local lobster tossed in mayo on a toasted torpedo roll
and served with Cape Cod potato chips

DINNER ENTREES

GF **Fresh from the Dock**
Blackened, grilled, or pan seared, with choice of 2 sides

Swordfish	\$35	Haddock	\$32
Salmon	\$33	Halibut	\$46

GF **Seared Scallops \$39**
Fennel pollen-dusted scallops, watercress risotto, tomato basil water, zucchini & popcorn shoots

Shrimp Scampi \$39
Jumbo shrimp, baby heirloom tomato, basil, garlic, lemon, butter & shaved parmesan on fresh linguine

Halibut \$46
Pan-seared with fregola, bacon, cracked black pepper, toasted garlic, clam broth & littleneck clams

Salmon \$34
Grilled with a tomato saffron broth, asparagus, shaved fennel & olive oil

Baked Cod \$32
Baked with panko crumbs, sautéed spinach & mashed potatoes with a Meyer lemon caper butter sauce

Steak Tips \$32
Marinated steak tips served with fresh asparagus, truffle-tossed fries & roasted cipollini onion

Sticky Chicken \$32
Roasted half chicken glazed with a sweet sticky BBQ sauce, sweet potato gratin, fresh green beans & cornbread

LOBSTER

GF **1 1/4 LB Steamed Lobster** (market rate)
Served with drawn butter & choice of two sides

1 1/4 LB Baked Stuffed Lobster (market rate)
With crab meat, shrimp & scallop stuffing & choice of two sides

CAPE COD CLASSICS

Local favorites, golden fried & served with french fries & house-made cole slaw

Fried Shrimp \$28
Served with cocktail sauce

Fisherman's Platter \$37
Scallops, shrimp, fresh cod & clams served with cocktail & tartar sauce

Fish & Chips \$27
Fresh native cod & tartar sauce

Fried Scallops \$33
Fresh native sea scallops served with tartar sauce

Fried Clams \$37
Sweet whole-bellied clams served with tartar sauce

VEGETARIAN

3-Grain Veggie Burger \$18
Quinoa burger, lettuce, tomato & homemade lemon aioli

Vegetarian Beet Bowl \$20
Poke-style vegetarian bowl with red beets, edamame, cucumber, little leaf farm greens, watermelon radish, sushi rice & wakame

The Harborside \$20
Buffalo mozzarella, pesto, tomato & crispy greens on a ciabatta roll

SIDES

Mashed Potatoes \$6	Caramelized Onions \$2
Fingerling Potatoes \$5	Broccoli \$6
Parmesan Risotto \$8	Asparagus \$6
French Fries \$6	Cole Slaw \$3
Basmati Rice \$6	Bacon \$4.50

Substitute a side with risotto + \$3