Captain's Table Dinner Appetizers

Soups & Salads

New England Clam Chowder
Local clams, new potatoes & lemon thyme
cup 5 ~ bowl 6.50

Spicy Lobster Soup
Enhanced with coconut milk, sweet chili sauce and citrus cream
cup 6 ~ bowl 7.50

Field Greens Salad
Wrapped in english cucumber with teardrop tomatoes,
garlic & herb vinaigrette 8

Caesar Salad
Herb croutons, aged parmesan, lemon garlic dressing
and anchovies 9

House Salad
Green leaf lettuce, tomatoes, cucumber, onions
and a choice of dressing 6

Wedge Salad
Baby iceberg with blue cheese dressing, thick cut bacon,
cherry tomatoes, grilled red onions and capicola 10

Appetizers

Steamed Littlenecks
With garlic tomato wine broth and herb crostini 13

Carpaccio of Beef Tenderloin
Garlic bread, truffle oil, pecorino cheese and bermuda onion 12

Poached Shrimp Cocktail
Lemon-lime poached shrimp served with shaved cucumber and
cocktail sauce 14

Fire Grilled Kielbasa & Seared Sea Scallops
English cucumber & hot chili sauce 11

Local Oysters on the Half Shell 15

Smoked Mozzarella Ravioli
Served with fire roasted tomato puree and white balsamic 11

We ask that our members respect the rights of our neighbors to enjoy their homes. Please when entering or leaving the Club; make an effort to minimize noise.