Captain's Table Dinner Entrees

Entrees -Seafood & Shellfish

Pan Seared Salmon Steak
Bamboo rice risotto and spanish pepper relish 28

Seafood Sauté
Local seafood sautéed in a garlic tomato sauce served over penne pasta 29

Slow Roasted Codfish
Whipped potatoes, green beans and cherry tomato lemon butter 27

Fire Grilled Swordfish Steak
Fingerling potatoes, shiitake mushrooms & lump crab salad 32

Slow Roasted Local Sea Scallops
Buttered bread crumbs, potato puree, broccolini and lemon butter 27

Entrees -Aged Meats & Poultry

Grilled Beef Tenderloin
Sweet potato au gratin, broccolini & roasted shallot demi - glace 33

Fire Grilled Bone In Beef Rib Eye
Roasted red bliss potatoes, asparagus, grilled onion
and gorgonzola demi 33

Pan Seared Provimi Calves Liver
Apple smoked bacon, caramelized onions, leaf
spinach and potato puree 26

Chicken Milanese
With prosciutto ham, buffalo mozzarella and tomato caper butter,
served with whipped potatoes and sautéed spinach 25

Pan Seared Veal Chop
Fingerling potatoes, wilted arugula, & roasted
tomato piccata sauce 32

We are required by the Commonwealth of Massachusetts to inform our guests that ingestion of undercooked or raw foods may be harmful to your health.