

## STARTERS

### Boneless Buffalo Chicken Tenders 9

Chicken tenders coated in our buffalo sauce. Served with a side of blue cheese dressing, carrot and celery sticks.

### Tropical Coconut Shrimp 9

With sesame noodle salad and honey ginger dipping sauce.

### Woodstone Roasted Crabcake 8

Made with lump crabmeat, served on a nest of field greens with roasted garlic aioli.

### Sesame Chicken Strips 8

Crispy strips of tender marinated chicken tossed in a sesame hoisin sauce and served with a cool cucumber relish.

### Crispy Calamari 8

A towering pile of calamari and onions tossed with balsamic vinaigrette. Served with pomodoro sauce and Parmesan cheese.

### Spinach & Artichoke Dip 8

Casserole of garden fresh spinach and artichoke hearts in a blend of cheeses, baked and served with toasted pita points.

### Scallops Wrapped with Applewood Bacon 10

Fresh sea scallops wrapped with applewood bacon then baked in our woodstone oven.

### Portuguese Littlenecks 13

Littleneck clams steamed with white wine, onions, peppers, garlic and chorizo.

### Clams Casino Style 10

Hand shucked littlenecks, dressed and baked with casino butter, peppers, bacon and bread crumbs.

## APPETIZER SAMPLER 22

A satisfying selection of spinach & artichoke dip, tropical coconut shrimp and sesame chicken strips.

## DAILY SOUPS

### New England Clam Chowder cup 4 bowl 5

Creamy style with fresh chopped clams.

### Baked French Onion Soup Au Gratin 5

Topped with herb croutons then baked in a crock with Swiss cheese.

## FROM THE OCEAN

### Seared Ahi Tuna 12

Chilled sesame and black peppercorn crusted Ahi slices, accompanied with avocado salad. Served with soy and wasabi dipping sauces.

### Jumbo Shrimp Cocktail 11

Five chilled shrimp with horseradish cocktail sauce and lemon.

## RAW BAR

### Native Oysters 13

### Today's Oysters 12

### Littleneck Clams 9

Hand shucked to order. Half dozen on the half shell with horseradish, cocktail sauce and lemon.

## PREPARE TO SHARE

### CHILLED SHELLFISH PLATTER 25

Jumbo cocktail shrimp, native oysters and littleneck clams.

### CHILLED SHELLFISH TOWER 49

Jumbo cocktail shrimp, littleneck clams, oysters of the day, native oysters, sesame and black peppercorn crusted seared Ahi Tuna.

## GOURMET GRILL FLATBREAD PIZZAS

Grilled thin crust, free-shape pizzas topped with fresh ingredients.

### Crisp Margarita 9

Oven-roasted roma tomatoes, fresh mozzarella and basil.

### Buffalo Chicken 10

Our grilled flatbread topped with blue cheese, fresh spinach, mozzarella and buffalo marinated chicken breast.

### Imported Pepperoni 11

Our homemade flatbread topped with pomodoro sauce, imported pepperoni and fresh mozzarella.

Consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have medical conditions.