



RAW BAR

FRESH LOCAL OYSTERS

Shucked to order and served on ice with cocktail and mignonette sauces.

SHRIMP COCKTAIL

4 large, chilled shrimp with cocktail sauce, and lemon.

SOUPS AND SALADS

LOBSTER STEW

Poached lobster in a seasoned heavy cream broth.

SQUANTUM CHOWDER

House recipe featuring local chopped clams.

SOUP DU JOUR

Chef's house-made seasonal selection.

CAESAR SALAD

Chopped romaine, parmesan, croutons, and anchovies.

HOUSE GARDEN SALAD

Mixed tender greens and crisp romaine with garden vegetables, Boursin crumbles, Greek olives, candied pecans, and balsamic dressing.

LOBSTER SELECTIONS

LOBSTER ROLL

Served on toasted buttered brioche roll.

LOBSTER PLATE

Accompanied with seasonal garni.

GRILLED SANDWICH

Buttered grilled bread with bacon and cheese.

OPEN-FACED

Toast points topped with tomato, bacon, and cheese.

SQUANTUM FAVORITES

SWORDFISH 8 oz. / 16 oz.

Prepared grilled, blackened, or baked with seasoned crumbs.

FILET MIGNON 6 oz. / 8 oz.

Finished with demi-glaze or horseradish sauce.

****Raw or undercooked foods may increase the risk of foodborne illnesses.****



APPETIZER

FRIED BRIE EN CROÛTE

*Creamy Brie encased in puff pastry and fried to golden perfection.
Topped with fig jam and served with herb crostini.*

CHEF'S SELECTIONS

CIABATTA CAPRESE

*Toasted Ciabatta bread with fresh mozzarella, ripe tomatoes, and Prosciutto di Parma.
Finished with arugula, basil aioli and balsamic drizzle.*

GRILLED CHICKEN PANINI

*Marinated chicken grilled to perfection, topped with sautéed peppers and onions,
and finished with savory tomato relish and whole grain mustard aioli.*

PAN SEARED SALMON

Fresh Atlantic salmon with lemon caper butter.

CLUB BURGER

Traditional club sandwich style with cheese, bacon, lettuce, tomato, and mayonnaise.

ACCOMPANIMENTS

Seasonal Vegetable

Chefs Daily Starch

French Fries

Sweet Potato Fries

Fresh Fried Chips

Potato Pancakes

DESSERTS

BANANAS FOSTER CHEESECAKE

A rich, creamy cheesecake with caramelized bananas.

FLOURLESS CHOCOLATE TORTE

A rich, decadent chocolate dessert finished with berries and whipped cream.

Our staff and chef will graciously accommodate any request or modification.



APPETIZER



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Topped with fig jam and served with herb crostini.*

CHEF'S SELECTIONS



BRAISED SHORT RIB

Beef short ribs braised in red wine with root vegetables, served over creamy herb whipped potatoes.

STUFFED CHICKEN ROULADE

*Chicken breast stuffed with a savory sausage stuffing and wrapped with applewood bacon.
Served with Grand Marnier cranberry chutney.*

SHRIMP SCAMPI

*Jumbo shrimp sautéed with white wine, signature garlic butter, herbs,
and a touch of sundried tomatoes. Served over linguini.*

HERB CRUSTED RACK OF LAMB

Pan seared, mustard rub, and panko crust.

ACCOMPANIMENTS



Seasonal Vegetable

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~ Small Plate ~

COCONUT SHRIMP

Lightly fried and served with Mango Chutney.

VEGETABLE SPRING ROLLS

Accompanied with wasabi mayo.

~ Sandwiches ~

CIABATTA CAPRESE

*Toasted Ciabatta bread with fresh mozzarella,
ripe tomatoes, and Prosciutto di Parma.*

Finished with arugula, basil aioli and balsamic drizzle.

GRILLED CHICKEN PANINI

*Marinated chicken grilled to perfection,
topped with sautéed peppers and onions,
and finished with savory tomato relish
and whole grain mustard aioli.*

CLUB BURGER

*Traditional club sandwich style with
cheese, bacon, lettuce, tomato, and mayonnaise.*

~ Chef's Selection ~

CAJUN SHRIMP CAESAR SALAD

*Jumbo shrimp with Cajun spice,
pan seared and served over crisp romaine with
croutons, parmesan cheese and house Caesar dressing.*

~ SMALL PLATE & LITE FARE OPTIONS ~