



Dinner Menu

SOUPS

LOBSTER STEW
SQUANTUM CHOWDER
SOUP DU JOUR

SALADS

CAESAR
SEASONAL
HOUSE GARDEN

LOCALLY SOURCED RAW BAR

LOCAL OYSTERS
OLD BAY POACHED JUMBO SHRIMP
SEAFOOD COCKTAIL

APPETIZERS

CLAMS CASINO
SCALLOPS WRAPPED IN BACON
HOUSE-MADE STUFFIES (2)

*We accommodate all special dietary needs and restrictions.
Our staff and chef will graciously accommodate any request or modification.*

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



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ENTRÉES

~ Squantum Favorites ~

GRILLED 8 oz. FILET MIGNON

Wild Mushroom Sauté - Merlot Demi

SWORDFISH

Prepared Grilled - Blackened

Baked with Seasoned Crumbs

HERB CRUSTED RACK OF LAMB

Pan Seared - Mustard Rub—Panko Crust

~ Specials ~

FRESH SALMON

With a Miso Sesame Ginger Glaze

LOBSTER SALAD PLATE

PAN SEARED DUCK

Over Roasted Potatoes with Beets and Arugula, topped with a Brandy Cherry Sauce

VEAL OSCAR