

STARTERS

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| Biscuits cheddar cheese, whipped honey butter | 2 for 6 4 for 10 |
| New England Clam Chowder potatoes, cream, scallions | 12 |
| North Fork Farm Salad local organic greens, seasonal vegetables, lemon vinaigrette | 18 |
| Classic Caesar Salad* romaine, grana padano, homemade crouton <i>(add chicken +10/add shrimp +14)</i> | 18 |
| Burrata tomatoes, pesto, grilled bread <i>(add lobster +20)</i> | 21 |
| Avocado Toast roasted heirloom tomatoes, poached organic egg | 18 |

RAW BAR

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| Clams on the Half Shell* little neck | ½ doz 15 | doz 26 |
| Oyster Ponds Oysters* local selection | ½ doz 19 | doz 37 |
| Jumbo Shrimp Cocktail (4) | | 22 |
| Seafood Tower* oysters, clams, half lobster, jumbo shrimp <i>served with grated horseradish, mignonette, cocktail sauce</i> | <i>for two</i> 85 | <i>for four</i> 165 |

BRUNCH

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| Crab Omelet* shallot, chives, crème fraîche, home fries | 25 |
| Shakshuka* lamb merguez sausage, tomatoes, onions, bell peppers | 21 |
| Eggs Benedict* english muffin, canadian bacon, hollandaise | 19 |
| Crispy French Toast vanilla mascarpone filling, cornflake crust, vermont maple syrup | 21 |
| Lemon Ricotta Pancakes huckleberry jam | 18 |
| Buttermilk Waffles mixed berries, fresh whipped cream | 18 |

SANDWICHES

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| Lobster Roll potato bun, fries, coleslaw | MP |
| • <i>Claudio's Style – classic lobster salad, served chilled</i> | |
| • <i>Connecticut Style – butter-poached lobster, served warm</i> | |
| Grilled Chicken Sandwich bacon, avocado, harissa mayo, ciabatta | 23 |
| Grilled Vegetable Panini portobello, zucchini, roasted red pepper, sun-dried tomato pesto | 21 |
| Claudio's Burger brioche bun, special sauce, fries | 25 |
| • <i>add cheese (swiss, american, cheddar) +2</i> | |
| • <i>add bacon +2</i> | |

SPECIALTIES

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| Steak & Eggs* 10oz NY strip, eggs any style, home fries | 56 |
| Fluke Oreganata homemade breadcrumbs, baby arugula, piccata sauce | 36 |
| Roasted Chicken Breast sunchoke & sun-dried tomato puree, chanterelle mushrooms, english peas | 37 |
| Whole Steamed Lobster (1½ lb.) drawn butter, baked potato, steamed corn, coleslaw | MP |
| PASTA | |
| Spaghetti Alle Vongole clams, garlic, white wine, calabrian chili | 27 |
| Mafaldine local swordfish, vegetable ragu, homemade breadcrumbs | 26 |
| Mushroom Risotto exotic mushrooms, white wine, shaved pecorino | 25 |

SIDES

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| Home Fries herbs, onions, peppers | 10 | Grilled Asparagus lemon confit | 10 |
| French Fries | 10 | Applewood-Smoked Bacon | 10 |
| Creamy Coleslaw | 8 | Lamb Merguez Sausage | 10 |
| | | Two Eggs | 5 |