



Starters

- CALAMARI FRITTI** \$22
Crispy Pickled Peppers, Chipotle Aioli, House Red Sauce
- BAKED CLAMS** \$22
Herbs, Garlic, Bacon, Mushroom, Grilled Lemon
- OYSTERS ROCKEFELLER** \$22
Creamed Spinach, Parmesan, Breadcrumb
- STEAMED MUSSELS** \$24
Tarragon, Creme Fraiche, White Wine, Grilled Bread
- STEAK AND CHEESE BITES** \$14
Peppers, Onions, Cheddar, Mozzarella, House Ranch
- MEZZE PLATTER** \$24
Hummus, Fresh Veg, Tzatziki, Grilled Bread
- CHICKEN WINGS** \$18
Buffalo or Naked, House Blue Cheese, Celery
- PRETZEL STICKS** \$14
Beer Cheese and Brown Mustard
- FIRECRACKER ROCK SHRIMP** \$22
Sambal Aioli, Daikon Kimchi Salsa

Mainstays

- FISHWICH** \$26
Grilled Tuna, Heirloom Tomato, Red Onion, Greenleaf Lettuce
- BLACKENED MAHI TACOS** \$26
Mango Salsa, Baja Slaw
- STEAK SANDWICH** \$28
Shaved Ribeye, Pepper, Onions, American Cheese, Cuban Roll
- GRILLED CHICKEN SANDWICH** \$24
Cali Style, Bacon, Avocado, Chipotle Aioli, Lettuce, Tomato, Onion
- CLAUDIO'S SMASH BURGER** \$24
Claudio's Burger Sauce
- FISH AND CHIPS** \$30
Fries, Jalapeno Remoulade, Slaw
- LINGUINE AND CLAMS** \$38
Linguini, Little Neck Clams, Garlic, Breadcrumb
- CHICKEN MILANESE** \$30
Arugula, Tomato, Red Onion, Parmesan, Lemon
- LOCAL GRILLED SCALLOPS** \$40
Warm Farrow Salad, Artichoke Puttanesca
- STEAK FRITES** \$49
14oz NY Strip, Fries, Chimichurri
- CLAUDIO'S FAMOUS LOBSTER BAKE** \$MP
1 ½ lb Steamed Whole Lobster, Baked Potato, Corn on the Cobb, Slaw

Raw & Chilled

- LITTLE NECK CLAMS** ½ Doz. \$15
Cocktail Sauce, Grilled Lemon Doz. \$28
- LOCAL OYSTERS** ½ Doz. \$21
Seasonal Mignonette, Cocktail Sauce, Lemon Doz. \$38
- SHRIMP COCKTAIL** \$19
Old Bay Dusted, Cocktail Sauce, Lemon

Soups & Salads

- CLAUDIO'S FAMOUS NEW ENGLAND CLAM CHOWDER** \$17
Potato, Herbs, Garlic, Bacon
- LOBSTER BISQUE** \$18
Tarragon Crème Fraiche, Sherry Reduction
- CAESAR** \$17
Garlic Ciabatta Crumb, Grated Parmesan
- FARMER SALAD** \$15
Greens, Radish, Cucumber, Grilled Corn, Goat Cheese, Tarragon, Balsamic Vinaigrette
- CLAUDIO'S COBB** \$42
Lobster Salad, Lardon, Tomato, Cucumber, Shaved Onion, Blue Cheese, Ranch
- Salad Additions:**
Chicken \$8 Grilled Shrimp \$12
Steak \$14 Avocado \$4

CLAUDIO'S FAMOUS LOBSTER ROLLS
\$MP

Connecticut: Warm Butter Poached tossed in Citrus Dill Aioli
Maine: Chilled Lobster Salad with Fresh Herbs and Lemon Aioli

Sushi Kitchen

- SPICY TUNA CRISPY RICE** \$18
Avocado, Sliced Jalapeno, Boom Boom Sauce
- HAMACHI CRUDO** \$18
Mango Chili Ponzu, Jalapeno, Garlic Chips
- TUNA TATAKI** \$18
Basil White Soy, Pickled Carrot, Daikon
- TEMPURA SHRIMP ROLL** \$14
Scallion, Chili Mayo, Tobiko
- SPICY TUNA ROLL** \$14
Cucumber, Eel Sauce, Furikake
- CALIFORNIA ROLL** \$14
Kani, Avocado, Scallion
- TUNA ROLL** \$16
Wasabi Yuzu Mayo
- CRABBY J ROLL** \$24
Shrimp Tempura, Spicy Tuna
- RAINBOW ROLL** \$18
Blue Crab, Cucumber, Avocado, Tuna, Salmon, Hamachi

Sides

\$10

- SEAWEED SALAD
- FRIES
- FARROW SALAD
- STREET CORN
- BAKED POTATO
- BAJA SLAW
- GRILLED LOBSTER \$MP