

Dinner

Appetizers

Steamed Mussels <i>Herb broth</i>	\$9.5
Oysters "Blue Pointe" <i>on the half shell</i>	\$2.50 each
Oysters Rockefeller	3 / \$7. 5 / \$12.
Ahi Tuna <i>Sesame seared rare, sliced ginger, wasabi</i> .	\$12.
Crab Quesadilla <i>Corn Salsa, Sirachi Sauce</i>	\$11.
Quesadilla <i>Chicken, Beef, or Veggie</i>	\$10.
Shrimp Cocktail <i>Chilled or Grilled</i>	\$12.
Smoked Fish Dip	\$11.

Thin Crust Pizza

Mozzarella	\$9.
Pepperoni	\$10.
Veggie	\$11.

Broccoli, Tomatoes, Goat Cheese, Sun-Dried Tomatoes and Pesto

Sandwiches

Fish Sandwich <i>Today's fish, grilled, blackened, or Jamaican Jerked</i>	\$12.
Chicken Sandwich <i>Grilled, blackened, or Jamaican Jerked with french fries</i>	\$10.
The Grille Burger <i>Classic certified angus beef, smoked applewood bacon, cheddar and BBQ sauce</i>	\$12.
Steak Sandwich <i>Open face, NY Strip petite salad, french fries</i>	\$16.

Cape Cod Lobster Roll *New England Style* \$16.

Sandwiches served with your choice of French Fries or Cole Slaw

Fresh Seafood

Cape Cod Fish n' Chips	\$18.
<i>Fresh, crispy cod, french fries, "Grille" cole slaw</i>	
Crispy Fishes	\$21.
<i>Scallops, shrimp, scrod, french fries, "Grille" cole slaw</i>	
Boston Baked Cod	\$22.
<i>Fresh, baked New England style, mashed potatoes, vegetables</i>	
Today's Fresh Fish.....	Market Price
<i>Whatever we catch! Please ask your server.</i>	
Mahi Mahi Filet	\$22.
<i>Grilled or blackened, potato and vegetable</i>	
Fruite Di Mare'	\$22.
<i>Shrimp, Scallops, Mussels over Linguine with Pesto Marinara Sauce</i>	
Shrimp Scampi	\$21.
<i>Colossal shrimp, lemon and garlic over linguine</i>	

Main Plates

1/2 Herb Roasted Chicken	\$18.
<i>Mashed potatoes and vegetables</i>	
Chicken and Broccoli Penne	\$18.
<i>Choice of white wine and olive oil or pesto marinara</i>	
Double-Cut Pork Chop <i>Grilled, balsamic</i>	\$20.
<i>soy glaze, pear ginger compote, mashed potatoes</i>	
Black Diamond Steak	\$21.
<i>Marinated, mashed potatoes, vegetables, and crispy onions</i>	
New York Strip	\$27.
<i>Grilled certified angus beef, baked potato and crispy onions</i>	
Ribeye <i>Grilled certified angus beef, specialty mashed</i>	\$26.
<i>potatoes, creamed spinach and crispy onions</i>	
Filet Mignon	\$29.
<i>Cabernet Demi Glaze, gorgonzola, potatoes and crispy onions</i>	
Twin Filet Mignon topped with Lobster Bucciero <i>Mashed potatoes and vegetables</i>	\$34.

Add a broiled Lobster Tail to any entree \$16 • Add a petite house or Caesar salad to any entree \$3.5

Blue Plate Special

"Home-Style Cooking" Changes Daily

Ask your server for today's selection

Kids Menu

Burger, Chicken Fingers, Grilled Cheese,
Pasta with Sauce
\$6. each

18% gratuity added to parties of 6 or more.

Warning: There is a risk associated with consuming raw oysters. If you have immune disorders, chronic illness of the liver, stomach or blood, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Consuming raw or undercooked fish, beef, egg, or poultry may be a health risk.