

For STARTERS

DEAD eye DICK'S

- FRESH BAKED PARKER HOUSE ROLLS 6
honey butter & pepper jelly
- HONEY SOY EDAMAME ^{GF} 8
sea salt, sesame, honey-soy dipping sauce
- SALT & PEPPER CALAMARI 14
dusted in Chef's special flour mix, flash fried with cherry peppers, wasabi aioli drizzle, sweet chili sauce
- CRAB CAKES 17
light on the cake, heavy on the crab. Pan-seared with green chili aioli
- CHEESY FRIES 8
a house favorite! melted Vermont cheddar bechamel | add bacon 2.50
- 'HI NEIGHBOR' MUSSELS 16
Narragansett lager-steamed with chorizo, white bean, fennel, lemon, cilantro, dipping bread
- SWORDFISH BITES 12
your choice: ➡ beer-battered with honey mustard ➡ blackened with chive sour cream
- SMOKED BLUEFISH DIP 14
saltines, variety of house pickles
- SCALLOP TOSTADAS 17
blackened scallops, avocado, arugula, pickled red onion, agave-chili glaze, scallion pancake
- TUNA TARTAR* ^{GF} 16
diced fresh tuna in citrus soy marinade, mango, cucumber, hijiki seaweed, sushi rice

SOUPS *on*

- RHODE ISLAND CLAM CHOWDER ^{GF} 7
loaded with clams in a RI-style clear broth
- NEW ENGLAND CLAM CHOWDER 8
our version of the classic, creamy favorite

SALADS

- CLASSIC CAESAR 11
chopped romaine, house-made dressing, asiago cheese, seasoned croutons
- WEDGE ^{GF} 12
iceberg, carrot, cucumbers, tomatoes, red onion, crispy prosciutto, house-made blue cheese dressing
- WATERMELON & MOZZARELLA ^{GF} 12
arugula, watermelon, cucumber, baby mozzarella, onion-citrus vinaigrette
- SUMMER SHRIMP SALAD ^{GF} 20
grilled shrimp, arugula, cucumber, mango, tomatoes, red onion, grilled corn, apple cider vinaigrette

ADDITIONS

- Chicken 5 Steak* 12 Lobster Salad 19
 Shrimp. 10 Salmon. 10



Raw BAR

CHILLED LOBSTER TAIL ^{GF}
cocktail sauce & lemon

◆ \$18 ◆

LITTLENECK CLAMS* ^{GF}
raw or steamed
\$2.50/PIECE ◆ \$25/DOZEN

DAILY SELECTION
 OF OYSTERS* ^{GF}
raw, cocktail sauce, house mignonette
\$3/PIECE ◆ \$30/DOZEN

JUMBO SHRIMP
 COCKTAIL ^{GF}
cocktail sauce & lemon
◆ \$3.50 EACH ◆

PEEL & EAT SHRIMP ^{GF}
old bay tossed, cocktail sauce
◆ \$12 / HALF LB. ◆

HARBOR PLATTER* ^{GF}
*2 oysters, 2 clams,
 2 jumbo shrimp,
 2 lobster claws with
 spicy cocktail sauce
 & house mignonette*
◆ \$24 ◆

SALT POND PLATTER* ^{GF}
*dozen oysters, 1/2 dozen
 clams, 6 jumbo shrimp,
 lobster tail with spicy
 cocktail sauce, remoulade
 & house mignonette*
◆ \$85 ◆

DRESSINGS



- Apple Cider Vinaigrette
- Onion Citrus Vinaigrette
- Balsamic Vinegar & Olive Oil
- Blue Cheese
- Caesar
- Ranch
- Thousand Island

Substitutions may incur charges. Sub Salad \$2

Please inform server of any food allergies

^{GF} Gluten Free

* WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of food-borne illness.

Let's do LUNCH

SWORDFISH REUBEN	14
<i>grilled with slaw, Thousand Island dressing, melted swiss on marble rye.</i>	
FISH TACOS	14
<i>crispy fried Cod, avocado, red cabbage slaw, sriracha cream sauce</i>	
PO' BOY	
<i>shredded lettuce, tomato, pickles, cajun remoulade, hoagie roll, choice of:</i>	
fish	14
shrimp	15
scallops	19
oysters	16
CLASSIC FISH SANDWICH	14
<i>battered Cod, tartar, lettuce, tomato, onion on brioche bun</i>	
LOBSTER AVOCADO BLT	25
<i>fresh lobster, smoked applewood bacon, lettuce, tomato, avocado, roasted garlic mayo</i>	
HOT OR COLD LOBSTER ROLL	24
<i>heaps of hot buttery lobster or cold lobster salad on brioche bun</i>	
LOBSTER PIMENTO GRILLED CHEESE	24
<i>fresh lobster, Chef's pimento cheese, country white</i>	
FRESH TUNA MELT	15
<i>tuna salad made with fresh, seared sesame and wasabi crusted tuna, swiss, marble rye</i>	
BUILD A BURGER*	14
<i>build it the way you like it! hand-formed 1/2 lb. prime angus beef with lettuce, tomato, onion, brioche bun</i>	
<i>add cheese { swiss, cheddar, american } 1 add bacon 2.50 add mushrooms or onions 2</i>	
DEAD EYE'S BURGER*	18
<i>hand-formed 1/2 lb. prime angus beef topped with fried oysters, VT cheddar, roasted garlic mayo, relish on brioche bun</i>	
PULLED PORTABELLO	12
<i>BBQ-marinated sliced portabello mushroom, slaw, caramelized onion, brioche bun</i>	
TURKEY PESTO	13
<i>fresh sliced turkey, applewood smoked bacon, sundried tomato pesto, mozzarella, arugula, tomato</i>	
CLASSIC CHICKEN SANDWICH	13
<i>grilled chicken, roasted garlic mayo, lettuce, tomato, onion on brioche bun</i>	
FISH <i>and</i> CHIPS	20
<i>pub-style with beer batter and crispy panko crust, fries, red cabbage slaw</i>	
STEAMED LOBSTER	MKT
<i>1 1/4 pound lobster steamed with fries and corn on the cob</i>	

ALL SANDWICHES SERVED  FRIES

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Gluten-free bread available \$2



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