



SMALL PLATES

LAKES & OCEAN

COLOSSAL SHRIMP COCKTAIL, HORSERADISH SAUCE 16 | ADD SHRIMP 5 GF

CALAMARI NASWA, HOUSE SPECIALTY, SWEET THAI CHILI SAUCE 18

FRESH MAINE LOBSTER RISOTTO, MAINE LOBSTER, REGGIANO PARMESAN 23 GF

***TUNA**, CHICKPEA SCALLION CRUST, BANG BANG SAUCE, DAIKON SUMMER SLAW 18

FARM & FIELD

ROMA MEATBALLS, ANGUS BEEF, VEAL, PORK, WHIPPED RICOTTA,
REGGIANO PARMESAN, MARINARA 16

PORK DUMPLINGS, BANG BANG SAUCE, SWEET THAI CHILI 14

EGGPLANT ROLLATINI, WHIPPED RICOTTA, MARINARA,
FRESH MOZZARELLA, REGGIANO PARMESAN 15

CAESAR SALAD, HANDMADE CAESAR DRESSING, TOASTED CROUTONS 12

GOLDEN BEET & TOMATO, ARUGULA, HONEY GOAT CHEESE, SCALLION OIL 15

BISTRO SALAD, FIELD GREENS, CRANBERRIES, WALNUTS, CHEDDAR,
NH MAPLE MUSTARD DRESSING 13 GF

MYKONOS, ROMAINE, CHICKPEAS, KALAMATA, PEPPER, FETA, TOMATO,
CUCUMBER, GREEK DRESSING 13 GF

YELLOW HEIRLOOM TOMATO & BURRATA, BLACK GARLIC RICOTTA, SWEET BASIL OIL 16 GF

SALAD ADD-ONS

SALMON 14 | CHICKEN 10 | FILET TIPS 18

BURGERS & SOUPS

PAUGUS BURGER, PINELAND FARMS CHEDDAR, APPLEWOOD SMOKED
BACON, PARMESAN TRUFFLE FRIES 20

NASWA CLAM CHOWDER, HOUSE SPECIALTY, FRESH CLAMS IN HERBED BROTH, DILL 11 GF

LOBSTER BISQUE, SHERRY COGNAC CREAM, MAINE LOBSTER MORSELS 15





BLUE PLATES

NEW ENGLAND FISH PIER

*ALL FISH ARE HAND SELECTED AND INSPECTED BY THE CHEFS
COOKED EVOO*

PAN-SEARED SALMON, JAPANESE EGGPLANT, AVOCADO PUREE, PONZU 30

STUFFED HADDOCK, SHRIMP & CRAB, PARMESAN RISOTTO, SEASONAL VEGETABLES 35

DIVER SCALLOPS, RAINBOW CARROTS, PARSNIP POTATO PUREE, HONEY CITRUS DRIZZLE 36 GF

PAN-SEARED HADDOCK, KALAMATA, FETA, TOMATO & HERBS, RICE PILAF 28 GF

SEAFOOD RISOTTO, FRESH MAINE LOBSTER, SHRIMP, SCALLOPS,
CALAMARI, POMODORO RISOTTO 36

LOBSTER RAVIOLI, LILLY'S HOMEMADE RAVIOLI, FRESH LOBSTER MEAT,
SHERRY COGNAC CREAM 30

LOBSTER

SERVED WITH ASPARAGUS & FINGERLING POTATOES GF

TWIN TAILS 50

TWIN STUFFED TAILS, LOBSTER SHRIMP STUFFING 54

ADD A TAIL TO ANY ITEM 23 OR STUFFED 28



CHARCOAL FIRED GRILL AMERICAN BEEF, POULTRY & PASTA

*ALL USDA PRIME**

***8oz. PRIME FILET**, WILD MUSHROOM CABERNET SAUCE, SCALLOP POTATO, ASPARAGUS 48 GF

***BACON & BLUE FILET**, STILTON BLEU, SCALLOP POTATO, ASPARAGUS, HORSERADISH SAUCE 50 GF

BLUE TIPS, TENDERLOIN, SWEET BOURBON BBQ, YUKON MASH, SEASONAL VEGETABLE 35 GF

***16oz. PRIME DELMONICO STEAK**, GREEN PEPPERCORN SAUCE, ASPARAGUS, YUKON MASH 50 GF

RIGATONI, BROCCOLINI, ROASTED GARLIC, OVEN TOMATOES & SPINACH 25

BOLOGNESE, HOUSEMADE ANGUS VEAL, BEEF, PORK, RIGATONI 26

CHICKEN PICCATA, ARTICHOKE, CAPERS, WHITE WINE SAUCE, LINGUINI 26

CHICKEN PARMESAN, SWEET BASIL & BUFFALO MOZZARELLA,
OVEN-ROASTED BABY TOMATO, RIGATONI 26

GLUTEN FREE PASTA AVAILABLE

SIDES

CREAMED SPINACH 8 | GRILLED ASPARAGUS 8 | PARMESAN RISOTTO 8

PARMESAN TRUFFLE FRIES 12

*Above items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

** Before placing your order, please inform your server if a person in your party has a food allergy.