

SMALL PLATES

LAKES & OCEAN

COLOSSAL SHRIMP COCKTAIL, HORSERADISH SAUCE | ADD SHRIMP GF

CALAMARI NASWA, HOUSE SPECIALTY, SWEET THAI CHILI SAUCE

FRESH MAINE LOBSTER RISOTTO, MAINE LOBSTER, REGGIANO PARMESAN GF

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

FARM & FIELD

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

PORK DUMPLINGS, BANG BANG SAUCE, SWEET THAI CHILI

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

CAESAR SALAD, HANDMADE CAESAR DRESSING, TOASTED CROUTONS

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

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

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

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

SALAD ADD-ONS

SALMON | ORGANIC CHICKEN | PRIME FILET TIPS

BURGERS & SOUPS

LOBSTER BISQUE, SHERRY COGNAC CREAM, MAINE LOBSTER MORSELS

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

PAUGUS BURGER, PINELAND FARMS CHEDDAR, APPLEWOOD SMOKED

BACON, PARMESAN TRUFFLE FRIES





BLUE PLATES

PASTA

CHICKEN PICCATA, ARTICHOKES, CAPERS, WHITE WINE SAUCE, LINGUINI

SHORT RIB MAC & CHEESE, HONEY PORT GLAZE

BOLOGNESE, HOUSEMADE ANGUS VEAL, BEEF, PORK, RIGATONI

CHICKEN PARMESAN, SWEET BASIL, PROVOLONE, MARINARA, LINGUINI

RIGATONI PRIMAVERA, FRESH SPINACH, SUN DRIED & CHERRY TOMATOES, ASPARAGUS, RED ONION, ZUCCHINI, BALSAMIC VEGETABLE BROTH GF | VEGAN

NEW ENGLAND FISH PIER

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

CHILEAN WILD SALMON, DILL CREAM, FRESH SPINACH, RICE PILAF GF

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

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

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

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

LOBSTER

TWIN 6°z LOBSTER TAILS

TWIN STUFFED LOBSTER TAILS, LOBSTER SHRIMP STUFFING

ADD A TAIL TO ANY ITEM 24 OR STUFFED

SERVED WITH ASPARAGUS & FINGERLING POTATOES GF

CHARCOAL FIRED GRILL AMERICAN BEEF, POULTRY & PASTA

ALL USDA PRIME*

*8°z. Prime filet, wild mushroom cabernet sauce, scallop potato, asparagus gf Blue tips, tenderloin, sweet bourbon BBQ, yukon mash, seasonal vegetable gf 14°z. Duroc bone-in pork chop, 21 day dry-aged, apple plum chutney, yukon gold gf *Bacon & blue filet, stilton bleu, scallop potato, asparagus, horseradish sauce gf *16°z. Prime Delmonico Steak, green peppercorn sauce, asparagus, yukon mash gf Filet oscar, jumbo lump crab, asparagus, béarnaise, fingerling potatoes gf

THE BIG KAHUNA

24°^{z.} **PRIME PORTERHOUSE**, WILD MUSHROOM CAVIAR, CAPRESE ASPARAGUS, FINGERLING POTATOES GF

GLUTEN FREE PASTA AVAILABLE

SIDES

CREAMED SPINACH | GRILLED ASPARAGUS | PARMESAN RISOTTO PARMESAN TRUFFLE FRIES

*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.