



SEAFOOD • COCKTAILS • WATERFRONT
STRATFORD, CT

STARTERS

Coconut Shrimp (6)	15
Served with sweet chili sauce	
Fried Calamari	16
Served with marinara sauce Rhode Island style with hot cherry peppers +2	
Steamed PEI Mussels	18
Garlic, tomato, white wine sauce, toast points	
Buffalo Wings (6)	14
Buffalo sauce, celery, blue cheese	
Fried Mozzarella (6)	13
Marinara sauce	
Nachos	10
Cheddar, Monterey Jack, pico de gallo, jalapeño, guacamole, sour cream. Add chicken 8	
*Tuna Poke Nachos	18
Ahi tuna, avocado salsa, jalapeños, chipotle aioli, scallions, sesame seeds	
Blackened Scallops	22
Gorgonzola cheese, key lime aioli	

SOUPS & SALADS

New England Clam Chowder	9
Lobster Bisque	10
Octopus Salad	18
Cold grilled octopus tossed with celery, fennel, onions, garlic, lemon juice, olive oil	
Garden Salad	12
Mixed greens, tomato, red onion, cucumber, kalamata olives	
Caesar	14
Chopped romaine hearts, shaved parmesan, croutons	
Greek	14
Chopped romaine hearts, tomato, red onion, green pepper, Kalamata olives, Feta cheese, stuffed grape leaf, lemon vinaigrette dressing	
Wedge	13
Quartered iceberg lettuce, chopped tomatoes, red onion, bacon, balsamic glaze, blue cheese dressing	

*Add Protein:

Chicken +8 Shrimp +14 Steak +12
Salmon +14 Scallops +19

Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, Thousand Island, Parmesan Peppercorn, Raspberry Vinaigrette

RAW BAR

*Oysters	3.5
*Clams	3
*Cocktail Shrimp	4.5
Served over ice with cocktail or mignonette sauce, tobasco and lemon wedges	

FRESH FRIED PLATTERS

Served with french fries, coleslaw, tartar, lemon	
Fish N' Chips	25
Oysters	26
Clam Strips	22
Filet of Sole	22
Shrimp	24
Scallops	29
Outriggers Platter	32
Fresh fried shrimp, scallops, sole, clam strips	

HANDHELDS

Served with french fries, coleslaw	
Hot Lobster Roll	MP
New England style, butter, brioche roll	
*Angus Cheeseburger	16
8oz Angus, cheese, lettuce, tomato, onion on a brioche bun	
Yacht Club	20
Marinated grilled chicken, bacon, lettuce, tomato, mayo, avocado on toasted sour dough	
Fried Chicken Sandwich	18
Bacon, cheese, lettuce, tomato, and Thousand Island on brioche bun	
Fried Fish Sandwich	19
Fresh fried filet of sole, toasted sour dough, tartar, lemon	
Cape Cod Reuben	19
Fresh fried cod, Swiss, coleslaw, Thousand Island on Rye	
Baja Fish Tacos	20
3 soft corn tortillas, fried cod, pickled jalapenos, red cabbage, avocado-cilantro aioli	
Blackened Mahi Tacos	20
3 soft corn tortillas, mango salsa, avocado, red cabbage slaw, chipotle aioli	
Mushroom Tacos	20
3 soft corn tortillas, grilled portobello mushrooms, avocado, red cabbage slaw, tahini sauce, cilantro	
GREEK Gyro	19
Sliced gyro meat, tomato, onion, tzatziki sauce, wrapped in pita bread	

ENTREES

*NY Strip Steak	37
12 oz New York Strip, mashed potato, julienne vegetables	
Add: grilled shrimp (3) and lobster sauce +9	
Add: Gorgonzola crust +3	
Linguine With Clams	26
Local little necks, chopped clams, white wine broth, linguine or marinara and red pepper flakes	
Chicken Milanese	24
Thin chicken cutlet topped with arugula, shaved parmesan cheese, and lemon vinaigrette	
Chicken Parmigiana	24
Thin chicken cutlet covered in marinara sauce and melted mozzarella over pasta	
*Atlantic Salmon	28
Broiled or blackened, mashed potato, julienne vegetables	
Stuffed Shrimp	25
Housemade seafood stuffing, white wine, mashed potato, julienne vegetables	
Stuffed Filet of Sole	25
Housemade seafood stuffing, white wine, mashed potato, julienne vegetables	
Broiled Jumbo Scallops	35
White wine, butter, mashed potato, julienne vegetables	
Penne Alla Vodka	20
Penne folded in a vodka cream sauce	
*Tuna Poke Bowl	23
Ahi tuna, Hawaiian poke sauce, red onions, scallions, grilled pineapple, pickled ginger, avocado, seaweed salad, jasmine rice	
Teriyaki Bowl	
Broccoli, red peppers, zucchini, red onion, jasmine rice	
chicken 22 salmon 26 mushroom 21	

SIDES

French Fries	6
Onion Rings	8
Jasmine Rice	5
Mashed Potatoes	6
Sweet Potato Fries	8
Baked Potato	6
Garlic Broccoli	6
Side Garden Salad	8

** Gratuity added to parties of 6 or more.



(203) 377-8815



555 BROAD STREET, STRATFORD, CT 06615



*These foods are cooked to order and may be served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order inform your server if a person in your party has a food allergy.



WINES

HOUSE WINES \$8

Bogle Cabernet Sauvignon
CK Mondavi Chardonnay
Canyon Road Merlot
Canyon Road Sauvignon Blanc
Vicolo Pinot Grigio

GL BT

SPARKLING & ROSÉ

Prosecco, Prima Perla - Italy	9	
Prosecco, La Marca - Italy		30
Rosé, Hampton Water - France	10	38

WHITES

Pinot Grigio, Mezzacorona - Italy	10	38
Sauvignon Blanc, Hay Maker - New Zealand	12	46
Sauvignon Blanc, Whitehaven - New Zealand	14	54
Sancerre, Domaine Jean-Paul Balland - France		60
Chardonnay, Kendall-Jackson - California	12	46
Riesling, Relax - Germany	9	34

REDS

Pinot Noir, Angeline - California	10	38
Malbec, Alamos - Argentina	10	38
Cabernet Sauvignon, Josh - California	11	42
Cabernet Sauvignon, Bonanza - California	13	50
Cabernet Sauvignon, Quilt - Napa Valley		60
Cabernet Sauvignon, Caymus - Napa Valley		165
Red Blend, Ö-61 - Chile	12	46

COCKTAILS \$13

PAINKILLER

Planteray Dark Rum, pineapple and orange juice, cream of coconut, nutmeg

CHERRY BULLEIT

Bulleit bourbon, Campari, sweet vermouth, bitters, cherry syrup

BLOOD ORANGE MARGARITA

1800 Blanco Tequila, blood orange liqueur,  Margarita

COCONUT MARGARITA

1800 Coconut Tequila, coconut, pineapple juice,  Margarita, toasted coconut flakes

MOJITO

Planteray White Rum,  Mojito, mint, soda water
⚓ Available flavors: Strawberry, Mango, Coconut, Blood Orange

FIG FASHIONED

Maker's Mark Bourbon, fig puree, dash of bitters

HUGO SPRITZ

Tito's Handmade Vodka, Edlerflower liqueur,  Mojito, sparkling wine, mint

PALOMA

Patron Silver Tequila,  Paloma

MARTINIS \$14

ESPRESSO

Three Olives Vanilla Vodka, Mr. Black coffee liquor, espresso
⚓ Bailey's added upon request
⚓ White chocolate espresso option

PINEAPPLE COSMO

Absolut Vodka,  Cosmo

TITO LEMONDROP

Tito's Handmade Vodka,  Lemon sour, limoncello liqueur, orange liqueur

HOT & DIRTY!

Aspen Vodka, olive brine, dash of Tabasco

PEAR

Grey Goose Pear Vodka, pear purée, elderflower liqueur, sparkling floater

FRENCH FIG

Grey Goose Vodka, fig puree, Chambord, pineapple juice

READY-TO-DRINK & SANGRIA \$9

SURFSIDE | SUN CRUISER
HAPPY DAD | HIGH NOON
LUCKY ONE

SANGRIA Red or White \$9
PITCHER \$32

ZERO PROOF \$7

FIG FIZZ

 Margarita, fig puree, club soda

MANGO MOJITO

Mango puree,  Mojito, mint, club soda

ATHLETIC IPA

HEINEKEN 0.0

FROZEN COCKTAILS \$14

MARGARITA Available flavors: Strawberry, Mango, Coconut, Blood Orange, Passion Fruit
Add a Patron Kicker + \$3

MOJITO ⚓ COSMO ⚓ PINA ⚓ STRAWBERRY ⚓ ESPRESSO ⚓ FROSÉ ⚓ MUDSLIDE
COLADA DAIQUIRI MARTINI

