

STARTERS

- Maine Lobster Bisque** dill creme fraiche 13
- Steamed Edamame** fine sea salt 14
- Crispy Rice (4) choose one: Ahi Tuna • Lump Crab • Spicy Salmon** avocado, jalapeno, unagi, togarashi 25
- General Tso's Cauliflower** scallion, chilis, toasted sesame seeds 20
- Point Judith Calamari** fried zucchini, cherry peppers, sweet chili mango dipping sauce 22
- Grilled Flatbread** sweet corn, scallions, fresh mozzarella, pesto 22
- Sticky Rock Shrimp** tossed in sweet chili ginger glaze with Thai basil 20

OYSTERS 6 minimum

served with cocktail & mignonette sauce

- Wellfleet (MA)** large, briny, crisp finish 5 each
- Beau Soleil (CAN)** medium, plump & firm, salty taste 5 each

POTSTICKERS 5 pieces

served with ponzu dipping sauce

- Shrimp Scallion** 20 • **Chicken Lemongrass** 18 • **Pork Ginger** 17

SALADS

**add to any salad • grilled organic chicken 12 • tiger shrimp (4) 17 • organic salmon 17 • ahi tuna 18 • crab cake 18 • gorgonzola / goat cheese / feta / mozzarella / parmesan 2*

- Sails Salad** chopped mixed greens, cucumbers, tomatoes, red onions, crumbled blue cheese, sherry shallot vinaigrette 17
- Caesar Salad** kale or romaine lettuce, garlic croutons 16 **add white anchovies 3*
- Chopped Cobb Salad** mixed field greens, applewood smoked bacon, grape tomatoes, Hass avocado, gorgonzola, hard boiled egg, balsamic vinaigrette 23
- Maine Lobster Salad** butter lettuce, avocado, sweet corn, strawberries, smoked bacon, lemon herb vinaigrette, toasted almonds 29
- Super Grain Salad** quinoa, arugula, kale, edamame, avocado, grapes, cucumbers, feta cheese, tarragon vinaigrette, toasted pistachios 24

SUSHI

- La Mere Crunch Roll** shrimp tempura & sweet potato inside | spicy tuna, avocado, and caramelized onions on top | unagi, togarashi 29

ENTREES

- Rigatoni Bolognese** traditional sauce, fresh parsley, herb ricotta 33
- Chatham Cod Beer-Battered Fish & Chips** house-made coleslaw, malt vinegar, tartar sauce 28
- Maine Lobster Roll** hot butter, toasted brioche, truffle parmesan hand-cut fries 37
- Sesame Crusted Ahi Tuna** sushi rice vegetable stir-fry, shiitake mushrooms, cara cara orange sweet chili ginger glaze 39
- Grilled Berkshire Pork Chop (18oz)** mustard spaetzle, asparagus, cherry pepper rosemary demi-glace 37
- Braised Fish** white fish braised in Thai coconut curry, Jasmine rice, wok vegetables 38
- Soft-Shell Crab (2)** soba noodle vegetable sauté, ginger garlic glaze 42
- Organic Chicken Milanese** burrata, baby arugula, red onions, tomatoes, basil oil, balsamic vinaigrette, shaved Reggiano 33
- Faroe Island Salmon Filet** sweet corn succotash, jasmine rice, lemon tomato beurre blanc 38
- Pan Roasted Alaskan Halibut** jasmine rice, haricot vert, mango sweet chili ginger glaze 39
- Seafood Tagliatelle** lobster, shrimp, scallops, chopped clams, spicy pomodoro basil sauce 40
- Roasted Murray's ½ Chicken** mashed potatoes, haricot vert, Meyer lemon rosemary jus 35
- Stir Fry Chicken, Shrimp, Filet, or Vegetables** Jasmine rice - Chicken 29 / Shrimp 30 / Filet 33 / Vegetables 27 **add tofu 3 • choice of Asian sauce: Szechuan | sweet & sour | garlic sesame | duck sauce*
- Filet Mignon Medallions (2) (8oz)** mashed potatoes, asparagus, onion rings, merlot demi-glace 42
- Wagyu NY Strip Steak Frites (14oz)** petite Caesar salad, brandy peppercorn demi-glace 57

FRIES

- Simple** 10 • **Gravy** 11 • **Sweet Potato** 10
- Truffle** 12 • **Spicy** 11

MARKET VEGETABLES 12 each

- Sautéed Garlic Spinach** • **Grilled Asparagus**
- Sautéed Broccoli** • **Haricot Vert**

DESSERTS

- Red Velvet Cake** vanilla ice cream 16
- Coconut Flan** fresh strawberries, toasted almonds 16
- Sails Carrot Cake** crème anglaise, vanilla ice cream 16