

# LUNCH MENU



## APPETIZERS

NEW ENGLAND CLAM CHOWDER : CLAMS, BACON, POTATOES, THYME, CRACKERS | 12 GF

FRENCH ONION SOUP : GRUYERE CHEESE, BAGUETTE | 12

ONION DIP : A MIX OF CHIPS | 15 GF/V

BRUSSEL SPROUTS : BALSAMIC GLAZE, PARMESAN CHEESE | 12

BT WINGS : BT SAUCE | 14

CHICKEN EMPANADAS : CHICKEN AND CHORIZO, CILANTRO MAYO | 12

GARLIC CLAMS : LITTLE NECK CLAMS, LEMON, WHITE WINE, FRESH GARLIC, PARSLEY, CLAM JUICE | 18 GF

FRIED CAULIFLOWER : RANCH, CRISPY ONION, POMEGRANATE | 16 GF/V

TUNA TATAKI : YELLOW FIN TUNA LOIN, COMPRESSED WATERMELON, FINGERLIME, SRIRACHA, AIOLI | 24 GF

MEDITERRANEAN OCTOPUS : KALAMATA OLIVES, PICKLED ONION, ARUGULA, PURPLE POTATO, SAFFRON AIOLI | 24 GF

TARO TUNA TACO : SPICY TUNA, AVOCADO, PICO DE GALLO, CRISPY TARO TORTILLA | 18 GF

STEAMED MUSSELS : MUSSELS, LEEKS, CIDER, GARLIC, THYME, PARSLEY, HOUSE BREAD | 18

CALAMARI : SPICY GARLIC MARINARA | 18 GF

SHRIMP CEVICHE : CITRUS, PICKLED ONION, MANGO, CILANTRO, CORN | 20 GF

## TOWERS

THE YACHT : 12 OYSTERS, 12 SHRIMP, 12 CLAMS, 12 MUSSELS, WHOLE LOBSTER, A BOTTLE OF PROSECCO | 199

THE SKIFF : 6 OYSTERS, 6 SHRIMP, 6 CLAMS, 6 MUSSELS, HALF LOBSTER | 99

## SHELLFISH

EAST/WEST OYSTERS : 4/4.5

MIDDLE NECK CLAMS : 2.50

U8 SHRIMP COCKTAIL : 7 EA

LOBSTER COCKTAIL : 28/48

KING CRAB : 95

## SALAD

CEASAR : GEM LETTUCE, GRANA PADANO, PANGRATTATO, CRISPY ANCHOVY | 16

TAVERN SALAD : NEUSKI BACON, TOMATO, PICKLED ONIONS, RADISH, BUTTERMILK RANCH | 18 GF

APPLE CRANBERRY SALAD : SLICED APPLE, CRANBERRIES, CARAMELIZED WALNUTS, ARUGULA, GOAT CHEESE, BALSAMIC VINAIGRETTE | 16 GF

TUNA NICOISE : SEASONED RARE TUNA, SOFT EGG, HARICOT VERT, POTATO, OLIVES, RADISH, CHERRY TOMATO, CIDER VINAIGRETTE | 24 GF

## SALAD PROTEINS

CHICKEN : 9

SALMON : 16

STEAK : 16

SHRIMP : 15

TUNA : 18

## BURGERS AND SANDWICHES

BT BURGER : CHEDDAR, SWISS, OR MOZZARELLA, LETTUCE, TOMATO, PICKLE, SESAME BUN, FRIES ADD BACON+2 | 19 GF +3

TUNA BURGER : 6 OZ. YELLOW FIN TUNA LOIN, LETTUCE, TOMATO, HARISSA AIOLI, SESAME BUN, FRIES | 24 GF +3

LOBSTER ROLL : MAINE LOBSTER, CELERY, APPLE, BRIOCHE BUN, FRIES | 32 GF+3

GROUPER REUBEN SANDWICH : RYE BREAD, SWISS CHEESE, COLESLAW, THOUSAND ISLAND DRESSING | 22 GF+3

GRILLED CHICKEN CLUB : HERB MAYO, LETTUCE, TOMATO, BACON, BRIOCHE TOAST, FRIES | 18 GF+3

FRENCH DIP : PETITE FILET, SWISS CHEESE, CARMELIZED ONIONS, AU JUS, ON A FRENCH BAGUETTE | 22 GF+3

## PASTA AND PIZZA

SPAGHETTI VONGOLE : LITTLE NECK CLAMS, FRESH GARLIC, WINE, PARSLEY | 34 GF +3

RIGATONI : BOLOGNESE, MASCARPONE CHEESE | 32 GF +3

LOBSTER MAC AND CHEESE : LOBSTER MEAT, 5 CHEESE AU GRATIN | 32

MARGHERITA PIZZA : TOMATO SAUCE, FRESH MOZZARELLA, BASIL | 19

CLAM PIZZA : LEEK, GARLIC, PARSLEY, LEMON | 22

PEPPERONI PIZZA : HOT HONEY, MOZZARELLA | 22

MUSHROOM PIZZA : FONTINA, SHIITAKE & CREMINI MUSHROOMS, ARUGULA, TRUFFLE OIL | 22

## FROM THE GRILL

FILET MIGNON : 8 OZ. FILET, MUSHROOM PUREE, ASPARAGUS, MASHED POTATO | 62 GF

16 OZ. PRIME RIBEYE : MUSHROOM PUREE, TRUFFLE FRIES, GARLIC SPINACH | 65 GF

STEAK FRITES : 16 OZ. PRIME NY STRIP, GARLIC SPINACH, FRIES | 58 GF

PORK CHOP : 14 OZ. PORK CHOP, MIXED VEGETABLES, ROASTED POTATOES, CHERRY PEPPER SAUCE | 42 GF

## FROM THE VALLEY OF THE SEA

BRANZINO : GRILLED BRANZINO, BROCCOLINI, LEMON CAPER SAUCE, FINGERLING POTATOES | 48 GF

U8 GRILLED SHRIMP : 16 OZ. U8 SHRIMP, BROCCOLINI, BUTTERNUT SQUASH PUREE | 58 GF

HALIBUT : CORN CHOWDER, FINGERLING POTATOES | 38 GF

FLUKE MILANESE : ARUGULA, ROASTED PEPPER, HAZELNUT MEUNIÈRE | 34

FAROE ISLAND SALMON : BROCCOLINI, FINGERLING POTATOES, LEMON BUTTER SAUCE | 38 GF

FISH AND CHIPS : WILD ICELANDIC COD, TARTAR SAUCE, STEAK FRIES | 28 GF

GROUPER SANTORINI : TZATZIKI SAUCE, CHICKPEAS, RISOTTO, BEETROOT, ARUGULA SALAD | 34 GF

## PLATES

EGGPLANT PARMIGIANA : PECORINO, TOMATO, ARUGULA | 28

PORK CHOP MILANESE : BREADED, ARUGULA, FRISÉE, CHERRY TOMATO, GRANA PADANO | 38

LAZY LOBSTER SCAMPI : 1.5 LB. LOBSTER, GARLIC, OREGANO, PARSLEY, ARUGULA, STEAK FRIES | 48 GF

CHICKEN PAILLARD : GRILLED CHICKEN, ARUGULA, TOMATO, PICKLED ONION, BLUE CHEESE | 30

FRIED CHICKEN : HOT HONEY, SLAW, CHEDDAR BISCUIT | 29

## SIDES

BT FRIES : 8

STEAK FRIES : 9

TRUFFLE FRIES : STEAK FRIES, PARMESAN CHEESE, TRUFFLE OIL | 12

BROCCOLINI : GARLIC, HARISSA | 10

SLAW : 10

WILTED SPINACH : GARLIC CONFIT | 10

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## COCKTAILS

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SMOKEY MAMACITA : DON JULIO BLANCO TEQUILA, XICARU MEZCAL, AGAVE, FRESH LIME JUICE | 16

BERRY BERRY SPICY : CASAMIGOS BLANCO TEQUILA, COINTREAU, JALAPENO, BLUEBERRY, FRESH LIME | 16

PEACH TAVERN : 360 PEACH VODKA, PINEAPPLE, PEACH PUREE, PROSECCO | 16

SPICED PEAR : MEXIGIN, PEAR LIQUER, FRESH LEMON, PEAR PUREE, CINNAMON | 16

RASPBERRY LYCHEE MARTINI : CASMIGOS BLANCO, YUZU JAPANESE CRAFT SAKE, LYCHEE, RASPBERRY | 16

BOULEGRONI : PENELOPE BOURBON, APEROL, CARPANO, SWEET VERMOUTH | 16

FLOWER GRANATE : GREY GOOSE, POMEGRANATE, ELDERFLOWER, LEMON | 16

SUNRISE SANGRIA : WHITE WINE, PEACH, ORANGE, LEMON, MANGO, GRAPEFRUIT | 16

SUNSET SANGRIA : RED WINE, PEACH, MANGO, CINNAMON, ANISE, BLACKBERRY | 16

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## DRAFT BEER

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COORS LIGHT : GOLDEN, CO | 7

MILLER LIGHT : MILWAUKEE, WI | 7

STELLA ARTOIS : BELGIUM | 9

SEA DRAGON IPA : ASBURY PARK, NJ | 9

NARRAGANSETT LAGER : CRANSTON, RI | 9

YUENGLING LAGER : POTTSVILLE, PA | 8

GUINNESS : DUBLIN, IRELAND | 10

CARTON BOAT : ATLANTIC HIGHLANDS, NJ | 9

BROOKLYN IPA : BROOKLYN, NY | 10

VON TRAPP DUNKEL : STOWE, VT | 8

KANE HEAD HIGH IPA : OCEAN TOWNSHIP, NJ | 10

SAPPORO RICE LAGER 5% ABV : JAPAN | 10

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## BOTTLED BEER

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HEINEKEN : NETHERLANDS | 8

CORONA EXTRA : MEXICO | 8

HIGH NOON : MANGO, WATERMELON, PINEAPPLE | 6

GLUTENBERG : MONTREAL, CANADA | GF 7

HEINEKEN 00 : NETHERLANDS | 7

DOGFISH HEAD SIXTY MINUTE IPA : MILTON, DE | 10

AMSTEL LIGHT : NETHERLANDS | 8

MICHELOB ULTRA : ST. LOUIS, MO | 7

BUDWEISER : ST. LOUIS, MO | 7

BLUE MOON : DENVER, CO | 6

CHIMAY RED : BELGIUM | 14

DUVEL BELGIAN STRONG BLAND : PUURS, BELGIUM | 16

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## HOUSE WINES

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ROSE, SPARKLING, & CHAMPAGNE

GLASS/BOTTLE

LAMBERTI PROSECCO DOC : VENETO, ITALY | 11/ 42

SPARKLING ROSE : VARICHON & CLERC | SAVOY, FRANCE | 13/46

ROSE : LIONEL OSMIN | SOUTHWEST FRANCE | 12/ 44

ROSE : HECHT & BONNIER | PROVENCE, FRANCE | 14/48

WHITE

GLASS/BOTTLE

PINOT GRIGIO : CA'DONINI | ALTO ADIGE, ITALY | 12/44

GRUNER VELTLINER : PRATSCH | NIEDERÖSTERREICH, AUSTRIA | 13/ 46

SAUVIGNON BLANC : SQUEALING PIG | MARLBOROUGH, NZ | 13/48

SAUVIGNON BLANC : PASCAL JOLIVET | LOIRE VALLEY, FRANCE | 16/65

BOURGOGNE CHARDONNAY : MAISON CHAMPY, 'CUVEE EME' | BURGUNDY | 14/48

CHARDONNAY : STAGS LEAP | NAPA | 17/56

CHABLIS : DROUHIN VAUDON | BURGUNDY | 17/56

RIESLING : TATTOO GIRL | COLUMBIA VALLEY | 13/47

RIESLING : KUNGFU GIRL | WASHINGTON STATE | 13/47

RED

GLASS/BOTTLE

PINOT NOIR : IRIS VINEYARDS | WILLAMETTE VALLEY, OR | 15/48

BOURGOGNE ROUGE : JOSEPH FAIVELEY | BURGUNDY, FRANCE | 16/54

NEBBIOLO : CANTINE POVERO | BARBARESCO, ITALY | 15/54

CHIANTI CLASSICO : LORNANO | TUSCANY, ITALY | 15/54

CABERNET SAUVIGNON : TREANA | PASO ROBLES, CA | 14/52

CABERNET SAUVIGNON : OBERON | NAPA VALLEY, CA | 17/58

MALBEC : SUSANA BALBO | MENDOZA, ARGENTINA | 15/54

