

DINNER MENU



APPETIZERS

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

BURRATA : HAIRLOOM TOMATOES, BASIL, BALSAMIC GLAZE, EVOO | 18

ONION DIP : POTATO CHIPS | 15 GF/V

BRUSSEL SPROUTS : BALSAMIC GLAZE, PARMESAN CHEESE | 12 GF

BT WINGS : BUFFALO 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

CRAB CAKE : TABASCO SAUCE, MICRO GREENS | 25 GF

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

BUFFALO OCTOPUS : BUFFALO SAUCE, CELERY, CARROTS, RANCH DRESSING | 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, AVOCADO | 20 GF

TOWERS

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

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

SHELLFISH

EAST COAST OYSTER : 4

MIDDLE NECK CLAMS : 2.50

U8 SHRIMP COCKTAIL : 8 EA

LOBSTER COCKTAIL : 28/48

CRAB LOUIE : COLOSSAL CRAB MEAT, ROMA TOMATO, AVOCADO, MICRO GREENS, REMOULADE | 25 GF

SALADS

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

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

APPLE CRANBERRY SALAD : SLICED GRANNY SMITH 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

GREEK SALAD : TOMATO, GREEN PEPPERS, RED ONION, KALAMATA OLIVES, FETA, RED WINE VINAIGRETTE | 16 GF

BURGER AND SANDWICHES

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

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

LOBSTER ROLL : MAINE LOBSTER, CELERY, APPLE, BRIOCHE BUN, FRIES | 34 GF +3

CRAB CAKE SANDWICH : CHIPOTLE MAYO, LETTUCE, TOMATO, ONION, BT FRIES | 32 GF +3

PASTA

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

RIGATONI : BOLOGNESE, MASCARPONE CHEESE | 32 GF +3

LOBSTER MAC & CHEESE : LOBSTER MEAT, CHEESE SAUCE, RIGATONI | 34 GF +3

CHICKEN PARMIGIANA : SPAGHETTI, MARINARA, PARMIGIANA CHEESE, MOZZARELLA | 34

FROM THE GRILL

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

PRIME RIB : 16OZ CUT, 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, BROCCOLI RABE, LEMON VINAIGRETTE | 48 GF

U8 GRILLED SHRIMP : 16 OZ. U8 SHRIMP, BROCCOLI RABE, RISOTTO | 59 GF

FLUKE FRANCESE : MASHED POTATO, MIXED VEGETABLES, FRANCESE SAUCE | 34

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

FAROE ISLAND SALMON : RATATOUILLE, LEMON BUTTER SAUCE | 38 GF

FISH AND CHIPS : WILD ICELANDIC COD, TARTAR SAUCE, FRIES | 30 GF

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

PLATES

EGGPLANT PARMIGIANA : PECORIN, TOMATO, ARUGULA | 28

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

LAZY LOBSTER SCAMPI : 1.5 LBS LOBSTER, GARLIC, OREGANO, PARSLEY, ARUGULA | 48 GF

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

CRAB CAKE : CHIPOTLE SAUCE, COLESLAW, BT FRIES | 60

SIDES

BT FRIES : 8

TRUFFLE FRIES : 12

BROCCOLI RABE : GARLIC, HARISSA | 12

SLAW : 10

WILTED SPINACH : GARLIC CONFIT | 10

SALAD PROTEINS

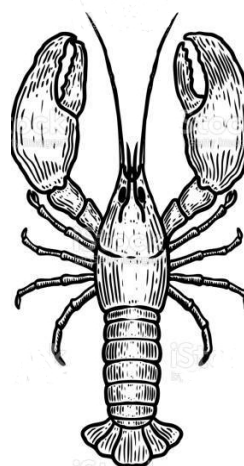
CHICKEN : 8

SHRIMP : 15

SALMON : 18

STEAK : 16

TUNA : 18



****PARTIES 8 OR MORE WILL HAVE 20% GRATUITY ADDED INTO THE CHECK**

*** CONSUMING RAW/ UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF**