

Lunch

Oysters

Harvested Daily

Oysters on the Half Shell* Half Dozen 17.99 Dozen 35.99 Grilled watermelon champagne mignonette, cocktail sauce and fresh lemon

Grilled Parmesan Oysters 12.99 Simply delicious

Japanese Style Oysters* 12.99

Chilled and served with miso glaze and spicy red wakame seaweed

Salt Pond Spectacular* 99.00

One dozen Block Island oysters, topped with caviar, served with a full bottle of Veuve Clicquot Yellow Label Brut

Caesar 10.99

Romaine, creamy dressing, and shaved parmesan cheese with herbed croutons

Fresh Garden Salad 6.99

Seasonal garden vegetables, house vinaigrette

Smoked Fish Dip* 11.99

Served with house made Old Bay tortilla chips

Classic Calamari* 11.99

Fried with banana peppers, served with Norm's own marinara sauce

Lobster Rangoon* 12.99

Classic cream cheese and lobster filling, topped with a Thai chili orange marmalade sauce

Kimberly's Steamed Mussels* 11.99

Steamed with julienne vegetables, finished with white wine garlic butter

Sesame Seared Ahi Tuna* 14.99

Sushi grade tuna, seared rare, served over cucumber daikon slaw with pickled ginger, wasabi, soy sauce and spicy red wakame seaweed

New England Clam Chowder 7.99

More Small Plates

Fried Pickles 6.99

Served with tangy dipping sauce

East West Wings 10.99

Served with sesame soy ginger barbecue sauce

Chicken Potstickers 9.99

Crispy and golden, with Thai chili marmalade dipping sauce

Marina Tacos

All tacos served on soft flour tortillas

Garlic Shrimp Tacos* 12.99

Sauteed shrimp, garlic white wine lemon butter, house slaw, lemon lime aioli

Grilled Chicken Caesar Tacos 9.99

Romaine, creamy dressing, shaved aged Parmesan cheese

Pulled Pork Tacos 9.99

Slow cooked, tender barbecue pulled pork over house slaw

Sesame Seared Tuna Tacos* 14.99

Sushi grade tuna seared rare, cucumber daikon slaw, pickled ginger, soy aioli, and spicy red wakame

New England Lobster Salad Tacos* 18.99

Traditional and delicious, fresh chilled lobster salad with coleslaw

Hand Helds

Chicken Focaccia 10.99

Grilled chicken, roasted red pepper, provolone cheese with pepper parmesan dressing on house made focaccia

Hot Lobster Roll* 21.99

Butter poached lobster on a toasted brioche roll, the best on the Island

Grilled Black Angus Burger* 9.99

Ground Black Angus beef with lettuce and tomato on a bulky roll

New England Lobster Salad Roll* 19.99

Traditional and delicious fresh chilled lobster, tossed with celery and seasoned mayo on a toasted brioche roll

The prices and items listed on our web site are subject to change without notice.