Dinner

Block Island Oysters

Harvested Daily

Oysters on the Half Shell* Half Dozen 17.99 Dozen 35.99
Grilled watermelon champagne mignonette, with 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

Small Plates

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
East West Wings 10.99
Served with sesame soy ginger barbecue sauce

Sesame Seared Tuna Tacos* 13.99
Sesame seared rare Ahi tuna, cucumber daikon slaw, pickled ginger soy aioli
and spicy red wakame in a flour tortilla

Sicilian Littlenecks* 11.99
Steamed in a spicy Chianti marinara sauce finished with fresh roasted garlic
butter

Entrees

Miso Glazed Cod 23.99
Served with forbidden rice and roasted corn coconut curry succotash

Seafood Cioppino* 29.99
Littlenecks, mussels, shrimp, fresh fish and lobster steamed with herbs and
roasted garlic in a light white wine tomato broth, served over linguini

Surf & Turf* 29.99
Grilled, teriyaki marinated New York sirloin and jumbo sticky shrimp

Cedar Plank Salmon* 25.99 Seared salmon with a chimichurri a oli

Blackened Chicken Mac & Cheese 21.99
Pan blackened chicken with Julienne vegetables and cavatappi baked in a three
cheese mornay sauce, topped with bread crumbs

Lobster Pot Pie 31.99
Fresh lobster sauteed with Portobello mushroom, fresh, local corn and roasted
fennel, finished with lobster cream, topped with puff pastry

Grilled New York Sirloin* 29.99
Choice New York sirloin cooked to your liking with a merlot demi glaze

Blackened Salmon* 24.99
Topped with jalapeno jelly and goat cheese
Grilled Sticky Shrimp 24.99
Marinated in Thai lemon sauce over forbidden rice

Linguini and White Clam Piccata 24.99
Littlenecks steamed with fresh herbs, garlic and capers, finished in a white wine butter sauce over linguine

Open Face Steak Sandwich* 18.99
Six ounce New York Sirloin served on parmesan bread with french fries

Old School Codfish 21.99
Seasoned with breadcrumbs and white wine lemon butter sauce

Crab Cakes 26.99
With tomato basil lobster sauce

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