

STARTERS

HUMMUS 11 
pita, cucumbers, extra pita +1.50

GUACAMOLE 11  
tortilla chips, extra chips +1.50

PRETZEL STICKS 11 
cheese sauce

SPINACH & ARTICHOKE DIP 14 
grilled pita, extra pita +1.50


BAKED CLAMS 9/16
six or twelve

LOADED FRIES 10
fries, cheese sauce, gravy, bacon

CHICKEN WINGS 12 
bbq, thai, buffalo

MAC & CHEESE BALLS 12 
marinara sauce

FRIED CALAMARI 13
marinara, buffalo, or thai

FISH TACOS (2) 12 
striped bass, corn tortilla, mango
pico de gallo, coleslaw, chipotle aioli

CHICKEN QUESADILLA 13
topped with sour cream,
pico de gallo, jalapeño

SHISHITO PEPPERS 10 
sherry vinegar honey, sesame oil

CAULIFLOWER STEAK 10 
pine nuts, charmoula


MUSSELS 12
marinara or white wine

EAST COAST OYSTERS 15/30 
half dozen or one dozen

**LITTLE NECK & TOP NECK
CLAMS 9 / 16** 
half dozen or one dozen

SHRIMP COCKTAIL (5) 15 

SEARED TUNA 16
3 oz. tuna served rare, ponzu tahini
sauce, cucumber avocado ginger
pickles

THE DOCK 70 
lobster tail, 4 shrimp, 8 mussel,
4 little neck, 4 top neck, 4 oyster


SOUPS, SALADS & BOWLS

ADD-ONS CHICKEN 5 - SEARED TUNA 10 - SALMON 12 - SHRIMP 10



LOBSTER BISQUE 9

NEW ENGLAND CLAM CHOWDER 7



CAESAR SALAD 10

SUMMER SALAD 14 
shredded cabbage, julienne red peppers,
cucumbers, carrots, cilantro, scallions,
wontons, sesame seeds, tahini, soy
vinaigrette

WATERMELON SALAD 14  
arugula, tomato, feta, red onion,
basil, pepitos, citrus vinaigrette

BUNGALOW BOWL 14  
grilled poblano peppers, grilled corn,
tomatoes, onion, red beans, avocado,
queso fresco, cilantro, lemon truffle
vinaigrette

COLD SEAFOOD SALAD 19 
shrimp, scallops, calamari, market
fish, red onion, roasted red peppers,
olives, lemon vinaigrette

AVOCADO QUINOA BOWL 14  
avocado, roasted corn, grilled
zucchini, tomatoes, roasted cauliflower,
scallions, house dressing, on bed of
quinoa

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

FRIENDLY REMINDER

Checks may be split by a maximum of 2

ENTREES

GRILLED WILD SALMON 27 GF
grilled asparagus, scallions, roasted new potatoes, charmoula sauce

LOBSTER BOIL 38 GF
1 1/4 lb. lobster, mussels, clams, corn the cob, boiled potatoes, drawn butter

ROASTED RED SNAPPER 30 GF
filet, crispy skin, lemon butter, sautéed beans, cilantro lime rice

SEARED DIVER SCALLOPS 28 GF
over bacon & pea risotto

SURF AND TURF 42 GF
6oz filet mignon, fresh lobster tail, mashed potatoes, sautéed greens

BAR STEAK 23
hanger, arugula, gravy, french fries

RIB EYE STEAK 42 GF
16oz boneless, mashed potatoes, asparagus

BBQ RIBS 18
1/2 rack, french fries, cole slaw

SEAFOOD PASTA 22
clams, mussels, garlic, herbs, spaghetti, white wine, olive oil

PENNE ALLA VODKA 12 V
add grilled chicken 5
salmon 12 • shrimp 10

ZUCCHINI "PASTA" 14 GF
carrots, yellow squash, marinara
add grilled chicken 5
salmon 12 • shrimp 10

BURGERS & SANDWICHES

SANDWICHES SERVED WITH POTATO CHIPS (SUBSTITUTE FOR FRIES +2), BURGERS SERVED WITH FRIES & PICKLE

IN AN EFFORT TO KEEP FOOD WASTE DOWN, LETTUCE & TOMATO ARE SERVED UPON REQUEST

THE SIGNATURE BURGER 14
currans superior meats 8 oz. ground beef, bacon, caramelized onion, blue cheese, chipotle mayo, brioche

LOBSTER ROLL 20
fresh lobster meat, warm butter, hot dog bun, slaw served cold

CLASSIC BURGER 12
currans superior meats 8 oz. ground beef, brioche bun

PORTOBELLO BURGER 15 V
panko crusted portobello, mozzarella, pesto mayo, brioche bun

FRIED CHICKEN SANDWICH 12
boneless chicken thigh, vinegar slaw, pickles, hot honey, bacon butter, brioche bread

FRENCH DIP 16
thinly sliced filet mignon, melted swiss, house-made gravy

FISH SANDWICH 14
panko crusted cod, cole slaw, chipotle mayo, brioche bun

TOPPINGS: AMERICAN CHEESE 1.50 - CHEDDAR 1.50 - BACON 1.50 - AVOCADO 2.50

KIDS MENU

KID'S PIZZA 8
CHICKEN FINGERS & FRIES 10

BURGER 10
PASTA marinara or butter 8

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