



APPETIZERS

CLAM CHOWDER little neck clams, diced potatoes, cream \$13 CLAUDIO'S BAKED CLAMS local clams, mushrooms, breadcrumbs \$17 SHRIMP COCKTAIL cocktail sauce, shallots mignonette, lemon \$22 LOBSTER CRISPY RICE spicy mayo, shisho, tobiko \$29

SALADS ammunimum

CAESAR croutons, parmesan, caesar dressing* \$16
BABY KALE roasted squash, tomato, currants, pine-nuts, white balsamic \$17
ICEBERG WEDGE roasted cherry tomatoes, bacon, blue cheese \$16

Salad toppings: shrimp \$14, pulled rotisserie chicken \$8, sliced steak \$12

HAND HELDS

Served with fries or small house salad

BLACKENED FISH SANDWICH lime aioli, baby arugula on chia butter \$26 KOBE BURGER iceberg, tomatoes, secret sauce \$25 LOBSTER ROLL Claudio's, Cajun or Connecticut style \$32

ENTREES

EGGS BENEDICT ham, hollandaise, English muffin \$22
CRAB OMELETTE shallots, creme fraiche, spinach \$26
FRENCH TOAST whipped mascarpone, fresh berries \$19
STEAK AND EGGS 2 eggs any style \$27
FLUKE OREGANATA herbed bread crumbs, arugula, picante sauce \$34
AMISH CHICKEN mashed potato, garlic apricot glaze, pan jus \$28
STEAK FRITES skirt steak, French fries, chimichurri \$32

PASTA

LOBSTER SPAGHETTI ginger, lemongrass, chili, lobster butter sauce \$36 RIGATONI ALLA VODKA plum tomato sauce, cream, chili \$25

HOME FRIES
BACON
SMALL SALAD
FRENCH FRIES
CLAUDIO'S SLAW

CHICKEN APPLE SAUSAGE 2 EGGS ANY STYLE FRENCH FRUIT BOWL SHAKSHUKA pepper, onions, tomato sauce, poached eggs

TABLE SNACKS

BREAD PLATE honey butter \$6

DEVILED EGGS chorizo egg salad \$13



SWEETS

APPLE COBBLER vanilla ice cream \$14

BROWNIE A LA MODE

vanilla ice cream chocolate sauce \$14

GELATO / SORBET seasonal flavors \$12