

LOCAL 02045

APPETIZERS

NEW ENGLAND CLAM CHOWDER

cup 9 | bowl 13

TRUFFLE FRIES | 13

parsley, truffle oil, parmesan

CHIPS + SALSA | 11

corn tortilla chips, fire-roasted salsa, chipotle crema

SHEET PAN NACHOS | 18

corn tortilla chips, queso, monterey jack, chopped onion, jalapeño, tomato, black beans, sour cream

add ground beef +5 | fried buffalo chicken +8
fried bbq chicken +8

JASE'S CHICKEN DUMPLINGS | 17

seaweed salad, pickled cabbage, ginger-soy dipping sauce

CHICKEN TENDERS or WINGS | 18

celery

select from buffalo | sweet chili | BBQ

choice of bleu cheese or ranch

make it a basket +4

BURRATA | 19

prosciutto, oven-roasted tomato, nut-free pesto, baby arugula, grilled sourdough, evoo, aged balsamic

SHRIMP COCKTAIL 🌿 | 22

dozen shrimp, cocktail sauce, lemon

BUFFALO CHICKEN DIP | 17

corn tortilla chips, celery

CARIBBEAN JERK RIBS | 22

spicy jerk glaze, house slaw, pineapple

CHICKEN QUESADILLA | 18

grilled chicken, monterey jack, roasted bell pepper + onion, fire-roasted salsa, flour tortilla, chipotle aioli

MUSSELS | 19

grilled focaccia

select from

red sauce: diced tomato, marinara, fresh herbs, evoo

white sauce: garlic, white wine, butter, fresh herbs, evoo


PEEL + EAT CAJUN SHRIMP 🌿 | 23

cajun garlic butter, lemon

FISH TACOS 🚢 | 20

crispy fried haddock, monterey jack, pickled cabbage, pico de gallo, lime crema, flour tortillas

feeding the group? full tray | 32

 **Gluten-Friendly**
version available upon request modifications
+ charges may apply

 **Signature Dish**

Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Before placing your order, please inform your server if you or a person in your party has a food allergy.

*Modifications may be needed to accommodate allergy-friendly preparations and upcharges may apply.

 **@LOCAL_02045**

SALADS + BOWLS

add grilled chicken +8 | steak tips +15 | salmon +14 | shrimp +11 | lobster +mkt

CAESAR SALAD 🌿 | 15

romaine, shaved parmesan, garlic croutons, caesar dressing

WEDGE | 18

iceberg, cucumber, tomato, bacon, great hill bleu cheese, crispy onion strings

MEDITERRANEAN BOWL 🌿 🚢 | 19

quinoa, feta, cucumber, cherry tomatoes, olives, artichoke hearts, roasted red pepper, hummus, greek dressing, crispy pita

ROLLS + PLATES

served with fries, coleslaw, tartar sauce, lemon

FRIED

SEAFOOD PLATTER 🚢 feeds two | 62

shrimp, scallops, whole belly clams, haddock, onion rings, french fries

FRIED SCALLOPS roll 24 | plate 38

FRIED WHOLE BELLY CLAMS

roll mkt | plate mkt

SANDWICHES, BURGERS + WRAPS

served with french fries and a pickle **substitute** parmesan truffle fries +4 | gluten free bun 🌿 +3

T.B.L.T. 🌿 | 18

oven-roasted turkey, bacon, lettuce, tomato, mayo, ciabatta **add** avocado +3

FRIED HADDOCK | 20

lettuce, tomato, red onion, brioche, tartar, lemon

GREEK CHICKEN WRAP | 18

grilled marinated chicken, romaine, feta, tomato, cucumber, roasted red pepper, red onion, kalamata olives, greek dressing, flour tortilla
substitute steak tips +7

CAPRESE STACK 🌿 | 17

arugula, sliced tomato, fresh mozzarella, nut-free pesto, balsamic, evoo
add prosciutto +4

CARLOS' FAMOUS BURRITO BOWL 🌿 | 19

mexican rice, avocado, pico de gallo, black beans, corn, bell pepper, shredded lettuce, monterey jack, sour cream, flour tortilla, cilantro, jalapeño ranch

LUKE'S

LOBSTER ROLL 🚢 🌿 | mkt

choice of 1/4lb | 1/2lb | 1lb 🔄 🔄 🔄

lobster, lettuce, shaved celery, citrus mayo, buttered brioche

FRIED SHRIMP roll 18 | plate 26

FRIED HADDOCK plate 28



THE LOCAL SEAFOOD BOIL 🚢 🌿 | 68
feeds two
snow crab clusters, peel + eat shrimp, kielbasa, corn on the cob, baby bliss potatoes, white rice

MAINS

MAC + CHEESE | 19

panko crumb

add lobster +mkt | bacon +4

fried buffalo chicken +8

PASTA ALFREDO | 21

oven-roasted cherry tomatoes, sautéed spinach, classic alfredo sauce, linguini

add lobster +mkt | shrimp +11 | chicken +8

BAKED HADDOCK | 29

buttered crumbs, lobster-sherry cream sauce, rice pilaf, asparagus

GRILLED BBQ RIBS half rack 26 | full rack 44

bourbon bbq glaze, corn on the cob, house slaw, french fries, honey butter, cornbread

BBQ STEAK TIPS | 32

mashed potato, asparagus

SEAFOOD SCAMPI | 36

lobster, shrimp, scallops, mussels, white wine, garlic butter, heirloom tomato, linguini, crostini

TERIYAKI SALMON | 30

jasmine rice, broccolini, pickled cabbage, seaweed salad, teriyaki glaze, lemon

🔥 SIZZLING 🔥 FAJITAS

chicken 24 | steak 27 | shrimp 29

onion, bell pepper, mexican rice, pico de gallo, monterey jack, black beans, jalapeño, sour cream, avocado, flour tortilla, lime



SIGNATURE COCKTAILS

MERMAID LEMONADE | 12

deep eddy lemon, deep eddy grapefruit, pink grapefruit juice, pink lemonade

COCO LOCO | 14

olmeca altos plata, coco lopez, pineapple, lime, lemon, agave, toasted coconut

SUNDAY CRUSH | 13

deep eddy orange, triple sec, orange juice, sprite, crushed ice

MAIN SAIL MARGARITA | 14

herradura silver, house recipe make it strawberry, mango or coconut +2

SAFE HARBOR MULE | 13

new amsterdam mango, muddled lime + mint, ginger beer

SWEET TEA 13 | 44 pitcher

deep eddy sweet tea vodka, deep eddy lemon, pink lemonade, iced tea

HARBOR BERRY SPRITZ | 15

grey goose berry rouge, limoncello, strawberry, prosecco, soda water

ISLAND MULE | 13

corvus grilled pineapple, ginger beer, lime

SALT MARSH | 15

ghost spicy tequila, blood orange puree, triple sec, jalapeño, sugar + salt rim

BLUEBERRY LIME CRUSH | 13

deep eddy lime, muddled blueberries + lime, soda water, crushed ice

JUNGLE BIRD | 14

rumhaven, aperol, pineapple, simple

BLACKBERRY CRUSH | 15

woodford reserve, mint, simple, blackberry, lemon

VACATION 14 | 48 pitcher

bacardi coconut, coconut cream, orange juice, pineapple juice, dark rum float, nutmeg

SANGRIA 13 | 44 pitcher

red or seasonal

MOCKTAILS

BLUEBERRY MINTY | 9

muddled blueberries + mint, lemon, vanilla simple, soda

STRAWBERRY-BASIL

REFRESHER | 9

muddled strawberry, honey, lime, basil, soda

AMALFI SPRITZ | 11

undone no.5 bittersweet aperitif, soda, orange

TIKI PUNCH | 9

tropical juices, soda water, pineapple

MOJITOS + MARTINIS



MOJITO | 14

bacardi, lime, mint, soda water choice of traditional, mango chili, mixed berry, coconut

MELON OVERBOARD | 15

grey goose, watermelon nectar, lime juice, muddled mint

ESPRESSOTINI | 14

vanilla vodka, kahlua, molly's irish cream, espresso, espresso beans

HOT + DIRTY | 15

aspen vodka, olive brine, pepperoncini

FROZEN

PIÑA COLADA | 15

bacardi coconut, piña colada mix, dark rum float, whipped cream

MIAMI VICE | 15

bacardi, piña colada mix, strawberry mix, whipped cream

MUDSLIDE | 15

vanilla vodka, kahlua, molly's irish cream, ice cream mix, chocolate drizzle, whipped cream

MAKE IT OREO!

DIRTY BANANA | 15

vanilla vodka, kahlua, molly's irish cream, crème de banana, ice cream mix, chocolate drizzle, crushed banana, whipped cream

STRAWBERRY DAIQUIRI | 15

bacardi, strawberry mix

CREAMSICLE | 15

deep eddy orange, vanilla vodka, ice cream mix, whipped cream

ON TAP

CISCO ipa | 9

FIDDLEHEAD ipa | 9

OUR CITY OUR BEER | 8.5

rotating seasonal

SEADOG BLUEBERRY | 7.5

wheat ale

SAM ADAMS | 8

seasonal



TRES AGAVES MARGARITA | 14

single-sourced, organic

made from 100% blue agave

BOTTLES + CANS

BLUE MOON | 8

BUD LIGHT | 6.5

BUDWEISER | 6.5

COORS LIGHT | 6.5

CORONA | 7.5

CORONA LIGHT | 7.5

GUINNESS | 8.5

GUINNESS 0 n/a | 7

HEINEKEN | 7

HIGH NOON varying flavors | 10

MICHELOB ULTRA | 7

MILLER LITE | 6.5

NUTRL VODKA SELTZER | 10

varying flavors

RED BULL | 6

classic, sugarfree or white peach

SAM ADAMS boston lager | 8

SAM ADAMS | 6.5

'just the haze' n/a

SAM ADAMS | 8

'wicked hazy' juicy neipa

SUN CRUISER | 10

classic iced tea or blueberry lemonade

SURFSIDE | 10

half + half or strawberry lemonade

WINE

CHLOE | prosecco | italy | 12 glass | 42 bottle

ROSÉ ALL DAY | rosé | france | 13 glass | 49 bottle

CHATEAU SAINTE MARGUERITE | rosé | france | 16 glass | 61 bottle

JEIO | sparkling rosé | italy | 14 glass | 53 bottle

CHLOE | pinot grigio | italy | 12 glass | 42 bottle

SANTA MARGHERITA | pinot grigio | alto adige, italy | 16 glass | 61 bottle

CHLOE | sauvignon blanc | new zealand | 12 glass | 42 bottle

KIM CRAWFORD | sauvignon blanc | new zealand | 13 glass | 50 bottle

WHITEHAVEN | sauvignon blanc | new zealand | 15 glass | 57 bottle

CHLOE | chardonnay | monterey, ca | 12 glass | 42 bottle

LA CREMA | chardonnay | monterey, ca | 14 glass | 54 bottle

CHALK HILL | chardonnay | sonoma coast, ca | 16 glass | 61 bottle

CHLOE | pinot noir | monterey, ca | 12 glass | 42 bottle

JOEL GOTT | pinot noir | santa barbara, ca | 15 glass | 57 bottle

CHLOE | cabernet sauvignon | monterey, ca | 12 glass | 42 bottle

SILVER PALM | cabernet sauvignon | north coast, ca | 14 glass | 54 bottle

PLANNING YOUR
NEXT EVENT?

