

## LUNCH FEATURES

AVAILABLE UNTIL 4:00PM

### FEATURED DRINKS

#### Lavender Lemon Drop — \$14

Citrus vodka, elderflower liquor, fresh squeezed lemon juice, lavender simple syrup. Served with a sugar rim.

#### Lavender Old Fashioned — \$14

Canadian Club, lavender simple syrup, and bitters

### SOUP DU JOUR

#### Chicken Noodle Soup

Cup- \$5 Bowl- \$7

### VEGGIES OF THE DAY

Broccoli

### APPETIZERS

#### Fried Combo — \$20

Fried Shrimp, Mozzarella Sticks, Chicken Tenders, and Coconut Shrimp.

#### Stuffed Combo — \$18

Clams Casino (2), Oyster Rockefeller (2), Baked Stuffed Clams (2), Clams Oreganata (2)

### LUNCH FEATURES

#### Blackened Burger — \$16

Beef patty topped with blue cheese and bacon, served with chips

#### Blackened Chicken Caesar — \$18

Blackened chicken over crisp romaine tossed in classic Caesar dressing.

#### Corned Beef Reuben — \$16

Tender corned beef with melted cheese, tangy sauerkraut, and Russian dressing served with chips

#### Chicken Scampi — \$16

Sautéed chicken in garlic butter, white wine, and lemon sauce over pasta.

#### Beer-Battered Cod Sandwich — \$16

Crispy beer-battered cod on a toasted brioche bun, served with chips

### ENTRÉES

#### Soft Shell Crab Entrée (2) — \$30

Served fried with your choice of two Smugglers sides

### FRESH CATCH OF THE DAY

#### Salmon — \$19

Lunch (one side)

#### Striped Bass — \$26

Lunch (one side)

#### Halibut — \$26

Lunch (one side)

### LIVE LOBSTERS

#### Market Price

1.25 lb 2.5 lb 3.5lb 4.5lb 5lb 7lb

+ Ask Your Server For Availability and Pricing +

### RAW BAR

#### CT Top Neck Clam — \$1.75

Wild caught off the coast of Connecticut

#### Farm Raised Middle Neck Clam — \$1.50

Raised from the waters of Virginia

#### Saltwater Taffy — \$2.50

(Barnegat Light, NJ) Bright and briny with a taffy sweet finish

#### Beaver Tail — \$3.00

Very clean and deeply cupped. Name comes from the shape of the shell

#### Blackberry Point — \$2.50

(Foxley River, Canada) Tender, plump meat that is sweet and briny.

## DINNER FEATURES

AVAILABLE AFTER 4:00PM

### FEATURED DRINKS

#### Simi Sauvignon Blanc — \$13

From Sonoma County, California, featuring bright acidity with notes of citrus, lime leaf, grapefruit, and crisp green apple.

### SOUP DU JOUR

#### Chicken Noodle Soup

Cup- \$5 Bowl- \$7

### VEGGIES OF THE DAY

Broccoli

### APPETIZERS

#### Fried Combo — \$20

Fried Shrimp, Mozzarella Sticks, Chicken Tenders, and Coconut Shrimp.

#### Stuffed Combo — \$18

Clams Casino (2), Oyster Rockefeller (2), Baked Stuffed Clams (2), Clams Oreganata (2)

### ENTRÉES

#### Soft Shell Crab Entrée (2) — \$30

Served fried with your choice of two Smugglers sides

### FRESH CATCH OF THE DAY

**Salmon — \$26**  
Dinner (two sides)

**Striped Bass — \$35**  
Dinner (two sides)

**Halibut — \$35**  
Dinner (two sides)

### LIVE LOBSTERS

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