

Lunch Menu

Soup

CLAM CHOWDER
Cup 5, Crock 7

Raw Bar

SHRIMP COCKTAIL*
Four 13, Half Dozen 19, Dozen 36
OYSTERS ON THE HALF SHELL*
Each 2.95, Half Dozen 17, Dozen 32
Wellfleet Oysters: Cape Cod, MA
Katama Bay: Martha's Vineyard, MA

Appetizers

TUNA POKE 13
Diced Yellowfin Tuna, avocado, scallions and cilantro in an Asian style sauce.
Served on crispy fried wontons.

CRAB RANGOONS 12

BANG BANG SHRIMP 13
Lightly fried baby shrimp with a spicy sweet Thai chili sauce

FRIED SQUID 13
Classic with marinara sauce, or with sliced cherry peppers & garlic lemon butter

STEAMED MAINE MUSSELS 13
1 lb. of fresh mussels, steamed with garlic and white wine

STEAMED MAINE CLAMS 19
1 lb. with butter and broth.

Sushi

RAINBOW MAKI* 14
Tuna, salmon, avocado, cucumber, cream cheese, rolled inside-out with sesame seeds.

SPICY TUNA ROLL 14
Tuna, cucumber, spicy mayo, wasabi sauce, scallions, brown butter panko, sesame seeds.

VEGETABLE ROLL 10
Avocado, cucumber, asparagus served inside-out with sesame seeds.

SOLE ROLL* 13
Smoked salmon, avocado, cucumber, asparagus, spicy mayo.

TIGER EYE 14
Tuna, salmon, asparagus, tempura fried, topped with scallions,
spicy mayonnaise, eel sauce and masago

FIRECRACKER SUSHI 15
Lobster meat, avocado, fried sweet potato and homemade spicy mayonnaise.
Served inside-out with sesame seeds

BUSTER ROLL 13
Jumbo lump crab meat, spicy mayo, crab stick, cucumber, and scallion,
topped with wasabi sauce and toasted panko crumbs

TUNA CRUNCH 15
Tuna, fried sweet potato, avocado, spicy mayo.

CALIFORNIA SHRIMP ROLL 13
Shrimp, avocado, and cucumber

FRESH BLACKENED TUNA SASHIMI 16
Center cut, Yellowfin tuna blackened, slightly chilled and sliced

Lunch Entrées

OVEN ROASTED CRAB CAKES 15
Over chipotle corn remoulade and arugula with lemon vinaigrette

SALMON WITH TOMATO BASIL * 15
Fresh North Atlantic salmon fillet, grilled and topped with a seasoned tomato basil relish served with roasted fingerling potatoes

PESTO SCALLOPS & SHRIMP 15
Pan seared scallops and gulf shrimp tossed with orecchiette pasta and tomatoes in a pesto cream sauce

AHI TUNA BOWL 14
Chopped fresh Ahi Tuna with a soy marinade over jasmine rice with crisp sweet potatoes and micro cilantro

FISH TACOS 15
Blackened and sliced swordfish with flour tortilla, pico de gallo, red cabbage slaw and chili sour cream accompanied by black bean rice

SHRIMP SCAMPI 14
Shrimp sautéed with white wine, fresh garlic, chopped fresh tomato and basil. Served on linguine and garnished with Parmesan and Romano cheese

SALMON MARSALA 15
Pan seared salmon with shallots, sliced crimini mushrooms and a Marsala demi glaze. Served with mashed potatoes and roasted asparagus

STUFFED SOLE 16
Crab stuffed Sole topped with seasoned bread crumbs and lemon butter. Served over jasmine rice and sautéed spinach

BAKED HADDOCK 15
North Atlantic Haddock fillet topped with seasoned Ritz crumbed and baked. Served with fingerling potatoes and roasted asparagus

FRIED HADDOCK 15
Fried North Atlantic Haddock, served with French fries and coleslaw

FISH & CHIPS 12
Served with French fries and coleslaw

SALMON & SCALLOPS BASILIO 16
Salmon and scallops tossed with spinach, sun-dried tomatoes and penne pasta

QUARTER POUND LOBSTER ROLL 17
Quarter pound of lobster meat in a toasted Brioche roll, served with French fries and coleslaw.
Your choice of traditional (a touch of mayonnaise and lemon juice), or Rhode Island style (butter poached)

Salads

SEAFOOD COBB SALAD * 17
Shrimp, crab, smoked mussels, bacon, avocado, tomatoes, hard boiled egg,
feta cheese, scallion, romaine lettuce and green goddess dressing.

HALF POUND LOBSTER ROLL 29
Half pound of lobster meat in a toasted Brioche roll,
served with French fries and coleslaw.
Your choice of traditional (a touch of mayonnaise and lemon juice),
or Rhode Island style (butter poached). Served with a Wedge Salad

The following items can be added to the Salads below.
Grilled Chicken 7 | Seared Shrimp 7 | Grilled Salmon 9 | Chilled Lobster Meat Salad 10

WEDGE SALAD * 6
Catalina French dressing with bleu cheese crumbles over
iceberg lettuce wedge, cherry tomatoes, sesame seeds.

CAESAR SALAD * 9
Fresh chopped Romaine lettuce with our house made Caesar dressing,
croutons, grated Parmesan cheese and Parmesan crisp

PEAR & WALNUT SALAD 9
Romaine and arugula tossed with a honey tarragon vinaigrette, walnuts,
dried cranberries and Bleu cheese. Topped with red wine poached pears.

BEET & BURRATA SALAD * 9
Red and yellow beets, arugula, mandarin oranges, toasted pistachios, and lemon vinaigrette.

Desserts

BLACK BOTTOM PIE * 10
A generous portion of ice cream atop a crust of crushed Oreos. Our ice cream is
specially made for us by Broadway. Ask your server for the flavor of the day.

CHEESECAKE * 10
Over two inches thick, lightly browned cake flavored with lemon and vanilla,
choice of strawberries

FLOURLESS CHOCOLATE CAKE * 10
Decadent dark chocolate cake, ganache glaze, served with vanilla ice cream.

Wines by the Glass

CHARDONNAY

Josh Cellars, California, 2019.....	10
“Prescription” by Robert Lloyd, California, 2016	11
La Crema, Russian River Valley, 2018.....	12
Ferrari-Carano “Tre Terre”, Sonoma, 2016	13
Rombauer, Carneros, 2018.....	16

SAUVIGNON BLANC

Oyster Bay, New Zealand, 2019.....	10
Silverado “Miller Ranch” Napa, 2018.....	12
La Moussière, Sancerre, 2018.....	13

PINOT GRIGIO

Principato Pinot Grigio, Italy, 2019.....	10
*Montinore Pinot Gris, Willamette Valley, 2017.....	11
Santa Margherita Pinot Grigio, Italy, 2019.....	13

OTHER WHITES

Pavão Branco, Vinho Verde, NV	9
A to Z Riesling, Oregon, 2019.....	10
Pine Ridge Chenin Blanc + Viognier, California, 2018.....	11
Miraval Rosé, Provence, 2019	12

CABERNET SAUVIGNON

Josh Cellars, California, 2018.....	10
Roth Estate, Alexander Valley, 2016	12
Sean Minor, North Coast, 2017	13
Silverado, Napa, 2015, WW 92	16

PINOT NOIR

J. Lohr, Monterey County, 2018.....	10
*Montinore Estate, Willamette Valley, 2017	11
Mer Soleil Reserve, Santa Lucia, 2017	12

MERLOT & MALBEC

Josh Cellars Merlot, California, 2017.....	10
Nieto Senetiner Malbec, Mendoza, 2018, JS 90	10
Catena Malbec, Mendoza, 2017	12

OTHER REDS

Laroque Cabernet Franc, France, 2018.....	10
Tenuta di Arceno, Chianti Classico, 2015	12
Turley “Juvenile” Zinfandel, California, 2017, WS 92	12
The Big Easy, Santa Barbara, 2017.....	13

CHAMPAGNE

Cavas Masachs Mas Fi Brut, Spain, N.V.....	10
Champy Brut, California, NV.....	12
Nicolas Feuillatte Rosé, France, N.V., WS 91	18

HALF BOTTLES

Robert Mondavi, “Private Selection” Chardonnay, Central Coast, 2018	20
Cantina Gabriele Moscato, Italy, 2019.....	21
Mâcon-Villages Chardonnay, Louis Jadot, 2017.....	21
Alexander Valley Merlot, Sonoma, 2017.....	22
Cannonball, Cabernet Sauvignon, Sonoma, 2017.....	22
Dry Creek, Sauvignon Blanc, Sonoma, 2018.....	22
J. Lohr “Riverstone” Chardonnay, Arroyo Seco Monterey, 2017...22	
J. Lohr “Seven Oaks”, Cabernet, Paso Robles, 2017	22
Kim Crawford, Sauvignon Blanc, Marlborough, 2018.....	22
A to Z Pinot Noir, Oregon, 2017.....	23
Canard-Duchêne Champagne, France.....	32
*Grgich Hills “Estate” Chardonnay, Napa, 2017	34

Beer List

DRAUGHT BEERS

Allagash White, 5.2% ABV.....	8
Guinness 20 oz., 4.1% ABV.....	8
Stella Artois, 5% ABV	8
“Woo-Tang IPA” by Flying Dreams, 6.3% ABV.....	8
Pulp Daddy by Greater Good, 13 oz., 8% ABV	10

CRAFT BEERS

Dogfish Head Sea Quench Ale, Session Sour	6.00
Fat Tire Belgium White	6.00
High Noon Sun Sips Seltzer, Grapefruit.....	6.00
High Noon Sun Sips Seltzer, Lime.....	6.00
High Noon Sun Sips Seltzer, Watermelon.....	6.00
Collective Arts “Ransack The Universe”, IPA	7.50
Left Hand Milk Stout Nitro	7.50
Sam Smith Organic Chocolate Stout	7.50
Two Hearted Ale by Bell’s, American IPA.....	7.50
Save the Robots by Radiant Pig, IPA.....	8.00
Spencer Trappist Ale, 11.2 oz.....	8.00
Becky Likes the Smell Double IPA by Baystate, 10% ABV.....	9.00
Finback, IPA.....	9.00
Kelley ² Double N.E. IPA by Baystate, 9.2% ABV	9.00

Wines by the Bottle

CHARDONNAY

Toasted Head, California, 2017	39
Josh Cellars, California, 2019	40
Steele Cuvée, Sonoma, 2016	40
The Atom Half Life, California, 2016	40
“Prescription” by Robert Lloyd, California, 2016.....	42
Stillman St., Sonoma, 2016.....	42
Cross Barn by Paul Hobbs, Sonoma, 2018	44
Butter, California, 2017.....	45
Mer Soleil Silver Unoaked, Santa Lucia, 2017	45
Errazuriz Max Reserva, Chile, 2016.....	46
#61 Cambria, Santa Maria Valley, 2017, WS 91	48
Diora Chardonnay, Monterey, 2018.....	48
La Crema, Russian River Valley, 2018	48
Sonoma Cutrer, Russian River Ranches, 2017	48
Talley, Arroyo Grande Valley Estate, 2016, JS 91	48
Huge Bear, Sonoma, 2016	50
Sixto Uncovered, Washington State, 2015, JD 93	50
Ferrari-Carano “Tre Terre”, Sonoma, 2016	52
Meyer Family Cellars, Anderson Valley, 2016	55
Jordan, Russian River, 2016.....	56
Chablis Premier Cru, Mont de Milieu, 2017	58
Rombauer, Carneros, 2018	64
Domaine Drouhin “Arthur”, Oregon, 2016.....	69
Cakebread, Napa, 2017.....	76
DuMol Estate, Sonoma, 2015.....	90
Far Niente, Napa Valley, 2017	92
Joseph Drouhin, Chassagne-Montracchet, 2017	95
Stonestreet Estate “Upper Barn”, Sonoma, 2015.....	99
Kosta Browne, Russian River, 2017.....	100

SAUVIGNON BLANC

Oyster Bay, New Zealand, 2019.....	40
Silverado “Miller Ranch”, Napa, 2018.....	48
La Moussière, Sancerre, 2018.....	52
Cloudy Bay, Marlborough, 2019.....	55

PINOT GRIGIO

Principato, Italy, 2019.....	40
*Montinore Estate Pinot Gris, Willamette Valley, 2017.....	44
Santa Margherita, Italy, 2019	52

OTHER WHITE VARIETALS

Pavão Branco, Vinho Verde, NV	36
A to Z Riesling, Oregon, 2019.....	40
Pine Ridge Chenin Blanc + Viognier, California, 2018.....	44
Miraval Rosé, Provence, 2019	48
Allende Rioja, Spain, 2015, RP 92	50

CHAMPAGNE & SPARKLING WINE

Champy Brut, California, NV.....	48
Canard-Duchêne, Champagne, N.V.	60
Nicolas Feuillatte Rosé, France, N.V., WS 90	81
Moët Chandon “Imperial”, France, N.V., WS 91	85
Veuve Clicquot Ponsardin Brut (Yellow Label), France, NV, WS 90	105
Dom Perignon, France, 2008	199

CABERNET SAUVIGNON & MERITAGE

Josh Cellars, California, 2018.....	40
Substance Cabernet, Washington, 2017	44
J. Lohr “Seven Oaks”, Paso Robles, 2017.....	46
Borne of Fire, Columbia Valley, 2017, JS 92	48
Errazuriz Max Reserva, Chile, 2016.....	45
Roth Estate, Cabernet, Alexander Valley, 2016	48
Double Canyon, Washington, 2015, WW 91	49
Sean Minor Cabernet, North Coast, 2017.....	52
The Big Easy, Santa Barbara, 2017.....	52
The Counselor, Alexander Valley, 2016	55
J.Lohr “Hilltop”, Paso Robles, 2017.....	60
Laely Cabernet, Napa Valley, 2012.....	60
Silverado Cabernet, Napa, 2015, WW 92	64
Hall Cabernet, Napa Valley, 2014, RP 91	66
Jordan, Sonoma, 2014.....	76
#26 Legit Cabernet, Tuscany, 2013, WS 94	76
Merryvale Cabernet, Napa, 2015, JS 95	80
Cakebread, Napa, 2016	99
Caymus Cabernet, Fairfield, CA, 2018	100
My Favorite Neighbor by Booker, Napa, JD 97 , 2017.....	100
Silverado “Geo”, Coombsville, Napa Valley, 2014, JS 95	100
Silver Oak, Alexander Valley, 2015	120
DuMol Cabernet, Napa, 2016.....	128
M by Michael Mondavi Cabernet, Napa, 2015, JS 95	150
Joseph Phelps “Insignia”, Meritage, Napa, 2015.....	255
Opus One, Meritage, Napa, 2013	275

MERLOT & MALBEC

Josh Cellars, California, 201	40
Nieto Senetiner Malbec, Mendoza, 2018, JS 90	40
Catena Malbec, Mendoza, 2017.....	48
Cuarto Dominio Malbec, Mendoza, 2016.....	75

OTHER REDS

Laroque Cabernet Franc, France, 2018.....	40
Buena Vista “The Count” Red Blend, Sonoma, 2015	44
*Los Frailes, Spain, Organic, 2013.....	44
19 Crimes “The Warden” Red Blend, Australia, 2016	45
Kiona, Columbia Valley, 2014.....	47
Tenuta di Arceno, Chianti Classico, 2015	48
Turley “Juvenile” Zinfandel, California, 2017, WS 92	48
Leviathan, Oakville, CA, 2017	55
Secret de Nos Vignes, Châteauneuf-du-pape, 2016.....	75
Peter Michael, ‘L’Esprit Des Pavotes’, Sonoma, 2015.....	140

PINOT NOIR

J. Lohr, Monterey County, 2018.....	40
*Montinore Estate, Willamette Valley, 2017	44
Mer Soleil Reserve, Santa Lucia, 2017	48
Penner-Ash, Willamette Valley, 2016.....	60
Purple Hands, Yamhill-Carlton, 2017	72
RoseRock “Zépherine”, Amity Hills, 2015, JS 98	80
Caymus, Belle Glos “Dairyman”, Russian River, 2018	82
Kosta Browne, Russian River, 2015, JS 94	125

Sole Cocktails

Seasonal Favorites

GREEN DRAGON \$12
Redemption Rye, Pêche Liqueur,
Chartreuse, Honey Green Tea.

PARIS OF THE 80’s \$12
Bully Boy Amaro, Amontillado, Bourbon Town Branch,
splash apple juice, squeeze of lemon, dash of bitters.

HONEY BEE \$12
Opuhr Gin, Mezcal, honey drizzle, lime, topped with Cava.

THE MAPLECCINO \$12
Boston Harbor Maple Liqueur, Frangelico, Espresso Vodka,
cinnamon simple syrup, splash of milk.

NOR’EASTER \$12
Tito’s Vodka, dash of Velvet Falernum, dash
of cranberry, topped with ginger beer.

Barrel Aged Cocktails

RED OR WHITE SANGRIA \$10
Aged for 6 weeks in used Rum Barrels, our Sangria is
infused with premium liquors. For Two \$18

DAVE’S MAI TAI \$13
Dave’s spin on a classic. Plantation white rum, Gosling dark
rum, almond liqueur, orange and pineapple juices
and splash of crème de noyaux. \$13

NEGRONI \$12
Gin Mare, Bully Boy Amaro Liqueur,
Otto’s Athens Vermouth

SANTORINI \$12
Aperol, Smooth Ambler, Otto’s Athens Vermouth.

Sole Legends

CEO MARTINI \$13
Elyx vodka served up with bleu cheese stuffed olives.

ESPRESSO MARTINI \$12
How do you take yours?
Black - Double Espresso vodka and Tuaca.
With Cream - Double Espresso vodka & Godiva White.

MOJITOS \$12
Mango - Mango rum, mango fruja, mint leaves,
lime juice, soda, sugared rim.

Strawberry - Bacardi Limon, strawberry liqueur, mint, lime
juice, strawberry purée and soda, with a sugared rim.

GENTLEMAN’S SIDECAR \$13
Ketel One vodka, Hennessy, Aromatic Bitters, grapefruit

FLIRTINI \$12
Raspberry vodka, orange liqueur, peach liqueur,
pineapple juice, champagne.

ULTIMATE MARGARITA \$13
Avión tequila, Grand Marnier, Cointreau, orange juice, lime.

SOLE BOWL \$9
Coconut rum, white rum, blue curaçao, and
mixed fresh fruit juices. For Two \$16

HUCKLEBERRY BOWL \$10
Mountain Huckleberry vodka with lemonade and
blueberries, served on the rocks. For Two \$18