

Starters

Today's Soup | 4 Cup | 5 Bowl

N.E. Clam Chowder | 6 Cup | 8 Bowl

French Onion Soup | 8

Crispy Chicken Wings | 14

Boneless Chicken Fingers | 13

served Buffalo style, BBQ or plain with celery and carrot sticks

Chicken or Steak Quesadilla | 14

cheddar cheese, grilled onions and peppers, served on a whole wheat tortilla

Deconstructed Spicy Tuna Roll | 17

Jasmine rice, Sriracha mayonnaise, seaweed salad

Szechuan Shrimp | 17

sautéed jumbo shrimp over a rice noodle salad with fresh vegetables and Szechuan sauce

Pub Cheese and Crackers | 4

house-made cheese spread with assorted crackers

Crispy Brussels Sprouts | 13

garlic, candied pecans, sweet and spicy maple aioli

Gulf Shrimp Cocktail | 4 each

jumbo shrimp served with cocktail sauce and lemon

Crispy Chicken Nachos | 15

corn tortilla chips layered with cheddar cheese, BBQ or buffalo crispy chicken, topped with diced tomatoes, shredded lettuce, black olives and scallions

Loaded Skillet Skins | 13

fried potato coins layered with blended cheeses, bacon and scallions with sour cream

Chicken and lemongrass Dumplings | 14

pan fried dumplings with ginger soy sauce

Lobster-Corn Arancini | 19

crispy fried to order Sicilian rice balls, knuckle and claw lobster, local corn, old bay seasoned remoulade sauce

Salads

Add Protein

Grilled Chicken | 7 Sesame Chicken | 7 Steak Tips | 10 Shrimp | 9 Sesame Tuna | 11 Grilled Salmon | 10

Asian Salad | 11 Full | 9 Small

mixed field greens, scallions, tomatoes, Chow Mein noodles, mandarin oranges, and peanuts with ginger vinaigrette

Classic Wedge Salad | 10

iceberg lettuce with blue cheese crumbles, bacon bits and red onion with blue cheese dressing

Traditional Caesar Salad | 11 Full | 9 Small

crisp romaine, croutons and Parmesan cheese with NCC's Caesar dressing

Cobb Salad | 11 Full | 9 Small

mixed field greens, diced egg, bacon, Gorgonzola, tomatoes and avocado with Brown Derby vinaigrette

Greek Salad | 11

mixed field greens, grape tomatoes, Kalamata olives, red onions, celery, cucumbers, feta cheese with lemon-oregano vinaigrette

Blueberry-Quinoa Summer Salad | 14

Little Leaf mixed greens, wild blueberries, tri-color quinoa, crumbled feta, sliced radish, candied walnuts, pickled cucumbers, sliced scallions, white balsamic vinaigrette

Club Classics

includes choice of two sides

Gorgonzola-Crusted Filet Mignon | 37
roasted garlic crostini, red wine demi-glaze

Hand-Cut Ribeye Steak | 37
dusted with Himalayan pink salt and grilled to your liking with cowboy butter
**Try it blackened*

Cedar-Plank Grilled Salmon | 29
with sweet potato mash and maple butter

New England Style Baked Haddock | 28
**small portion* | 24
baked with lemon-butter and white wine, finished with buttered crumbs

Point Judith, RI Jumbo Scallops | 32
baked with lemon-butter and white wine, finished with buttered crumbs

Chicken Florentine | 26
pan-fried breaded chicken breast, sautéed spinach, lemon beurre-blanc sauce

Slow-Roasted Prime Rib of Beef | 35
slow-roasted and served with Au jus, herbed popover
**Offered on Friday only Try it Blackened*

Thai Basil Chicken Bowl | 28

marinated chicken pieces sautéed with green beans, red peppers, garlic, and Thai chiles, simmered in an Asian broth, finished with Thai basil, over jasmine rice

Char-Grilled Swordfish | 32

herb marinated swordfish steak, brown butter sweet corn puree, roasted garden zucchini and grape tomatoes, roasted scallion-coriander butter

Healthier Options

Pan-Seared Tenderloin Medallions | 31
warm Mediterranean couscous salad, roasted vegetables and grilled scallion oil

Ahi Tuna Poke Bowl | 24
bamboo rice, pickled cucumber, radish, avocado aioli and a sweet chili-Sriracha

Shrimp Pad Mee | 28
sautéed shrimp, sesame fried egg, rice noodle, red pepper, green onion, napa cabbage and carrots, all stir fried with ginger tamari broth

Pastas

Chicken or Veal Gnocchi | 25 | 26
breaded pan-fried cutlet, roasted grape tomatoes and shallots in a creamy ala-vodka sauce with pan fried potato dumplings

Chicken or Veal Parmesan | 25 | 26
pan-seared breaded chicken with marinara and Provolone served over linguini

Sides

French Fries

Hand-Cut Fries | 2

Sweet potato fries | 1

House Chips

Cole Slaw

Fruit

Baked Potato

Loaded Baked Potato | 2

Mashed Potato

Rice Pilaf

Carrots

Broccoli

Onion Rings | 2

Asparagus | 1

Spinach | 1

Sandwiches

Davey Jones | 15

fried fillet of fresh haddock served with lettuce, tomato and tartar sauce on a brioche roll

Hand-Crafted Angus Burger | 15

Brioche roll with lettuce, tomato and onion

**Add cheese | 1 *Add bacon | 1*

Chicken Cordon Bleu | 16

buttermilk-fried chicken, apple-wood smoked ham, Swiss cheese, green leaf lettuce and sliced tomatoes on a grilled brioche roll with maple Dijonnaise

California Blackened Chicken | 15

avocado relish, pepper-jack cheese, hot-house tomato, green leaf, on a grilled brioche roll

Twin Fish Tacos | 15

grilled flour tortillas, fried haddock, shredded lettuce, pico de gallo, chipotle-lime aioli

**Try it blackened*

Steak and Cheese Bomb | 15

shredded steak, onions and peppers, pepperoni, cheddar cheese on a wheat wrap

**Also available on a baguette*

Classic French Dip | 16

roasted shaved prime rib, Swiss cheese and griddled white onions on a French baguette with Au jus dipping sauce

Caprese Panini | 14

vine-ripened tomatoes, fresh mozzarella cheese, basil-pesto and balsamic glaze on a baguette

NCC Classic Club | 15

triple-decker house favorite with your choice of roasted turkey, or ham, with apple-wood smoked bacon, lettuce, tomato and mayonnaise

New England Style Lobster Roll | 34

grilled hot dog roll, fresh lobster salad, shredded lettuce, coleslaw

**Try it hot buttered*

Korean BBQ Wagyu Smash Burger | 20

two griddled-seasoned smash patties, American cheese, pickled cucumbers, toasted sesame seeds, quick kimchi slaw, sliced scallions, and Korean BBQ Aioli on a buttery-toasted brioche bun

Curried Chicken Salad Wrap | 17

roasted chicken breast with golden raisins, scallions, celery, and curry seasoned mayo on a garlic wrap with green leaf lettuce

Pizza Board

Prosciutto & Grilled Peach | 18

roasted garlic crème fraîche, mozzarella, grilled local peaches, prosciutto di Parma, and arugula tossed in lemon oil, with aged balsamic and shredded Parmigiano-Reggiano

Cheese | 15

Pepperoni | 17

Meat Lovers | 18

Margherita | 16

Build Your Own

Meats | \$2 each Veggies | \$1 each

Sausage	Onions
Bacon	Peppers
Ham	Mushrooms
Pepperoni	Tomatoes
Hamburger	Black Olives

**Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. More information about the safety of consuming raw food is available upon request. Please note: Before placing your order, please inform your server if a person in your party has a food allergy.*