

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

Jumbo Lump Crab Cakes | 19

two house made crab cakes, pan seared, lemon-herb aioli, frisée and shaved fennel salad

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

Chilled Lobster & Sweet Corn Salad | 34

chilled fresh lobster claw and knuckle meat gently tossed with lemon aioli, mixed greens, heirloom cherry tomatoes, grilled sweet corn, avocado, pickled fennel, tarragon 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*

House Smoked Baby Back Ribs | 35
full rack of tender ribs, house made onion rings, buttered corn on the cobb, coleslaw, honey buttered cornbread

Pan Roasted Chilean Seabass | 37
crisp-seared wild seabass over a vibrant succotash of sweet corn, edamame, and blistered heirloom tomatoes, with roasted fingerling potatoes, charred leeks, basil beurre blanc

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*

Black & Blue Wagyu Smash Burger | 20

two griddle-blackened smash patties, melted blue cheese, green leaf lettuce, hot house tomatoes, garlic-herb aioli, on a buttery-toasted brioche bun

Spicy Nashville Chicken Sandwich | 17

crisp buttermilk-brined, fried chicken breast glazed with our house Nashville hot oil, layered with cool dill slaw, bread-and-butter pickles, a touch of hot honey on a toasted brioche bun

Pizza Board

Heirloom Tomato & Burrata | 18

crisp artisan crust topped with garlic oil, blistered heirloom tomatoes, fresh burrata, basil pesto, and baby arugula, with lemon zest and aged balsamic drizzle

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.*