

# RAW BAR

- JUMBO SHRIMP COCKTAIL**  
Min. (4) \$16 (1/2 DOZ) \$22 Dozen \$41
- SPEARPOINT OYSTERS**  
Min. (4) \$16 1/2 Doz. \$22 Dozen \$41
- LITTLENECKS**  
1/2 Doz. \$13 Dozen \$22
- RAW BAR SAMPLER**  
2 Jumbo Shrimp, 2 Littlenecks, 2 Oysters \$20

# CHOWDER & BISQUE

- NEW ENGLAND CLAM CHOWDER** Bowl - 12
- CREAMY LOBSTER BISQUE** Bowl - 15  
w/ fresh lobster meat added

# APPETIZERS

- FRENCH FRIES** 13  
*Cajun Style w/ Blue Cheese* 14
- SWEET POTATO FRIES BASKET** 14  
w/ Honey Mustard 15
- HOUSE MADE CHIPS** 12  
w/ Ranch Dressing 13
- BREADED CHICKEN WINGS** 20  
*Habanero Mango Sauce - 21*  
*Buffalo Style w/ Blue Cheese - 22*
- FRESH BREADED CHICKEN FINGERS** 19  
*Habanero Mango Style 20*  
*Buffalo Style w/ Blue Cheese - 21*
- STEAK SKEWERS** 22  
Marinated in a Jack Daniels Hoisin Sauce & served w/ Horseradish Cream Sauce
- CRAB CAKES** 22  
House made w/ a Spicy Mango Salsa
- FRIED CALAMARI** 19  
Sweet & Spicy chili sauce w/ mild banana peppers
- POPCORN SHRIMP** 19  
Breaded & fried w/ tartar sauce  
*Buffalo Style w/ Blue Cheese Dressing - 20*
- FRIED WHOLE BELLY CLAMS** Market Price  
Fresh, battered & deep fried w/ tartar sauce
- CLAM STRIPS** Market Price  
Fresh, battered & deep-fried w/ tartar sauce
- COCONUT SHRIMP** 20  
w/ Orange Horseradish Marmalade Sauce
- FISH BITES** 15  
Beer Battered w/ tartar sauce
- SNOW CRAB CLUSTER** Market Price  
w/ butter (Chose 1 or 2 clusters)
- SAUTEED MUSSELS** 20  
1 lb. w/ Garlic, Lemon, Butter, White Wine & Thyme
- COCONUT CURRY MUSSELS** 22  
w/ Coconut/Curry Broth
- FRIED CAJUN OYSTERS** Market Price  
w/ Spicy Aioli
- STEAMERS** Market Price  
w/ Broth & Butter

# SALADS

W/ CHOICE OF DRESSING

- CAESAR SALAD** 16  
Hearts of Romaine tossed in our homemade dressing w/ shaved Parmesan & Garlic Croutons
- COBB SALAD** 24 / 18 w/out Chicken  
Mixed greens, Bacon Bits, Blue Cheese Crumbles, Avocado, Black Olives, Sliced Egg & Tomato
- CLUB HOUSE SALAD** 21  
Mixed Greens, Tomato, Cucumber, Red Onion, Ham, Turkey, Swiss Cheese & Crispy Chicken Tenders
- SPINACH SALAD** 20  
Baby Spinach, Green Apples, Warm Goat Cheese, Cranberries, Walnut & Egg
- GARDEN SALAD** 15  
Mixed Greens, Cucumbers, Tomato, Carrots, Green Pepper & Red Onion w/ choice of dressing
- LOOKOUT SUMMER SALAD** 18  
Mixed Greens, Tomato, Watermelon, Feta Cheese & Radishes w/ choice of dressing

### \*DRESSINGS

GOLDEN ITALIAN, RANCH, HONEY MUSTARD, BLUE CHEESE & CAESAR

### \*VINAIGRETTE'S

FAT FREE RASPBERRY, BALSAMIC, HONEY LIME

# SALAD ADD ONS

- |                                     |                          |
|-------------------------------------|--------------------------|
| <b>LOBSTER SALAD</b> 21             | <b>GRILLED SALMON</b> 13 |
| <b>GRILLED CHICKEN</b> 11           | <b>GRILLED TUNA</b> 14   |
| <b>CRAN-WALNUT CHICKEN SALAD</b> 10 | <b>CAJUN MAHI</b> 12     |
| <b>GRILLED SIRLOIN TIPS</b> 16      | <b>TUNA SALAD</b> 10     |
| <b>GRILLED JUMBO SHRIMP (4)</b> 13  | <b>TRY CAJUN STYLE</b> 2 |

\*Please be advised that food prepared in this establishment may contain, wheat, fish, shellfish, eggs, soy, nut or dairy products.

Consuming raw or undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.



# VOTED BEST LOBSTER ROLLS

2012 2013 2014 2015 2016 2017 2018 2019 2020 2021 2022 2023 2024

# LOBSTER ROLLS

- VOTED BEST OF THE VINEYARD -  
Served on a Buttered & Grilled Brioche Roll w/ House Chips

## JUMBO TAVERN LOBSTER ROLL

Claw & Knuckle Meat w/ a touch of Mayo 36

## JUMBO SAUTEED LOBSTER ROLL

Claw & Knuckle Meat sautéed in butter & served warm 38

## LOBSTER BLT

Claw & Knuckle Meat w/ a touch of Mayo w/ Lettuce, Tomato & Bacon on a Toasted Buttered Potato Roll 39

## LOBSTER DINNER

MARKET  
1.5 lb Lobster Steamed served w/ Broccoli Slaw, Fries & Drawn Butter

# BATTERED & FRIED

Served w/ fries, broccoli slaw & tartar sauce

- |                                          |                                  |                                                               |
|------------------------------------------|----------------------------------|---------------------------------------------------------------|
| <b>BEER BATTERED FISH &amp; CHIPS</b> 25 | <b>WHOLE BELLY CLAMS</b> MARKET  | <b>FISHERMAN'S PLATTER</b> MARKET                             |
| <b>SCALLOP PLATE</b> 34                  | <b>CLAM STRIP PLATE</b> MARKET   | <b>WHOLE BELLY CLAMS, Haddock, Scallops, Shrimp</b>           |
| <b>SHRIMP PLATE</b> 26                   | <b>FRIED OYSTER PLATE</b> MARKET | <b>COMBO PLATE</b>                                            |
|                                          |                                  | Combine any two plate items....add \$5 to higher priced item. |

# BURGERS

Fresh, Lean Angus Beef on a Potato Roll w/ Lettuce, Tomato, Onion & Pickle (\*except where noted) w/ Fries Add Gluten Free Bun - \$2

- CHEESEBURGER** w/ Swiss, Provolone, American or Cheddar 20
- TEXAS BURGER** w/ Cheddar, BBQ Sauce & Fried Onions 22
- B.B. KING** w/ Smoked Bacon & Blue Cheese 23
- HONEY MUSTARD** w/ Smoked Bacon, Honey Mustard & Provolone Cheese 22
- \*PATTY MELT** Caramelized Onions, Melted Swiss, 1,000 Island Dressing on Marble Rye 21
- \*SURF N TURF** Topped w/ Lobster Salad, Mixed Greens & Avocado 30
- \*BEYOND BURGER** 6 oz. Plant based burger made w/ beets, peas, beans, rice, w/ pomegranate, lemon & apple extracts w/ avocado 22
- \*ITALIAN CAPRESE** Tomato, sliced mozzarella, pesto w/ a balsamic glaze served on a ciabatta roll 23
- MIKES BURGER** Owner's Favorite! w/ Boursin Cheese, fried egg & capers 26

# CHEF SPECIALTIES

Choose (2) items from the substitution list below (\*except where noted)

- |                                                    |                                                                                                                                                              |                                                                                                        |
|----------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|
| <b>SIRLOIN TIPS</b> 32<br>Balsamic House Marinade  | <b>GRILLED JUMBO SHRIMP (6)</b> 27<br>Honey Lime Marinade                                                                                                    | <b>*MAC &amp; CHEESE</b> 25<br>Baked w/ Buttered Crumb Topping & Jalapeno Bacon served w/ Garlic Bread |
| <b>CAJUN MAHI MAHI</b> 26<br>Topped w/ Mango Salsa | <b>*GUAVA BBQ RIBS</b> 33<br>St. Louis Style, 1/2 Rack Ribs slow cooked & grilled, served w/ fries, Broccoli Slaw & Corn Bread<br>-Additional 1/2 Rack: \$14 | <b>*LOBSTER MAC &amp; CHEESE</b> 38<br>Served w/ Garlic Bread                                          |
| <b>GRILLED SALMON</b> 29<br>w/ a Sweet Chili Sauce |                                                                                                                                                              | <b>*BUFFALO CHICKEN MAC &amp; CHEESE</b> 30<br>Served w/ Garlic Bread                                  |

# TACOS

(2) Served w/ house made chips - choose soft corn or soft flour tortilla

- |                                                                                                           |                                                                                                                          |
|-----------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|
| <b>CHICKEN</b> 20<br>Smoked Poblano Aioli, Sautéed Onions, Peppers, Cheddar Jack & Cabbage                | <b>FISH</b> 18<br>Fried Haddock w/ roasted Corn Salsa, Cabbage, Smoked Poblano Aioli                                     |
| <b>MAHI MAHI</b> 21<br>Grilled Blackened Mahi, Mango Salsa, Cabbage & Smoked Poblano Aioli                | <b>LOBSTER</b> 30<br>Sweet Lobster Meat sautéed in butter & topped w/ Roasted Corn Salsa, Cabbage & Smoked Poblano Aioli |
| <b>TUNA</b> 21<br>w/ Edamame Rice Noodle Salad & Wasabi-Ginger Mayo                                       | <b>CAJUN SHRIMP</b> 20<br>Roasted Corn Salsa, Cabbage & Smoked Poblano Aioli                                             |
| <b>STEAK</b> 22<br>Grilled Sirloin, Smoked Poblano Aioli, sautéed Onions, Peppers, Cheddar Jack & Cabbage | <b>VEGGIE</b> 19<br>Plant Based Beyond Burger w/ Roasted Corn Salsa, Cabbage, Sliced Avocado & Smoked Poblano Aioli      |

# SANDWICHES

Served w/ lettuce, tomato, pickles, onions & house made chips - Add Gluten free bun -\$2

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|--------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| <b>FISH SANDWICH</b> 18<br>Beer Battered Fried Haddock w/ American Cheese & tartar sauce on Potato Roll                              | <b>GRILLED CHICKEN CLUB</b> 21<br>Swiss, Avocado, Smoked Bacon, Lettuce, Tomato & Mayo on Ciabatta Roll                               |
| <b>GRILLED YELLOWFIN TUNA</b> 22<br>Brushed w/ Sesame Soy Sauce & Topped w/ Wasabi-Ginger Mayo on a Ciabatta Roll                    | <b>GRILLED CHICKEN BREAST</b> 18<br>on a Potato Roll w/ Lettuce, Tomato, Onion & Mayo                                                 |
| <b>GRILLED SALMON BLT</b> 23<br>Served on Ciabatta Roll w/ Lettuce, Tomato, Applewood Smoked Bacon w/ spicy mayo                     | <b>BUTTERMILK CRISPY FRIED CHICKEN BREAST</b> 20<br>on a Potato Roll w/ Ranch Dressing                                                |
| <b>GRILLED JUMBO HOT DOG</b> 17<br>Dietz & Watson mild all beef hot dog served on a buttered & grilled brioche hot dog roll w/ fries | <b>CHICKEN IN PARADISE</b> 22<br>Grilled Jamaican Jerk Chicken, Cheddar, Bacon, Avocado & Coconut Curry Mayo on a Ciabatta Roll       |
| <b>GRILLED REUBEN</b> 18<br>Corned Beef, Sauerkraut, Swiss, 1,000 Island Dressing on Rye                                             | <b>GRILLED PORTABELLA MUSHROOM</b> 21<br>Roasted Red Peppers, Goat Cheese & Spinach finished w/ a Balsamic Glaze on a Ciabatta Roll   |
| <b>CALIFORNIA TURKEY</b> 18<br>w/ Avocado, Tomato, Swiss & Mayo on Whole Wheat Berry Bread                                           | <b>CRANBERRY-WALNUT CHICKEN SALAD</b> 18<br>Fresh chicken breast, cranberries & walnuts w/ a touch of mayo on Whole Wheat Berry bread |
|                                                                                                                                      | <b>GRILLED CAJUN MAHI</b> 21<br>Lettuce, Tomato & Mango Sauce on Ciabatta Roll                                                        |

# PANINI

Served on Pressed Panini Bread w/ House made Chips (\*Except where noted)

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|---------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|
| <b>TUNA MELT</b> 18<br>Tuna Salad w/ Tomato & Swiss Cheese<br>-Add Banana Peppers & Bacon 20                                                                  | <b>*TURKEY FLATBREAD</b> 18<br>Sliced Turkey Breast, Cheddar, Lettuce, Tomato, Avocado & Wasabi Mayo wrapped in Naan Bread |
| <b>CHICKEN PESTO</b> 20<br>Grilled Chicken Breast, Provolone, Pesto Sauce & Tomato                                                                            | <b>CAPRESE</b> 20<br>Fresh Mozzarella, Tomato & Pesto Sauce w/ a Balsamic Reduction                                        |
| <b>ITALIAN</b> 22<br>Genoa Salami, Mortadella, Capicola, Provolone, Olive Oil & Oregano & Hot Pepper Relish (Favorite from our sister restaurant - Fishbones) |                                                                                                                            |



**SUBSTITUTIONS:** BROCCOLI SLAW \$3 / SHOESTRING FRENCH FRIES \$4 / SWEET POTATO FRIES \$5 / SIDE SALAD \$4  
**DESSERT:** GODIVA CHOCOLATE CHEESECAKE - 15



# LOOKOUT TAVERN

# SUSHI MENU

## SUSHI CHEF TONI NI



# VOTED BEST SUSHI

2012 2013 2014 2015 2016 2017 2018 2019 2020 2021 2022 2023 2024

\*\*\*\*\* Best of the Vineyard \*\*\*\*\*

### \*APPETIZERS

- Sushi** five piece assorted Nigiri
- Sashimi** six pieces assorted Sashimi
- Edamame** steamed salted soybeans
- Shumai** Shrimp Dumpling (steamed or fried)
- Gyoza** Pork dumpling (steamed or fried)
- Seaweed Salad**
- Miso Soup**
- Sushi Rice** w/ Sesame Seeds
- Seared Tuna** Peppered w/ wasabi sauce & tobiko
- Spicy Tuna Salad** w/ mixed veggies & tempura crunch
- Kani Salad** crab stick & cucumber w/ ponzu
- Yellowtail Jalapeno** Yellowtail Sashimi, sliced Jalapeño, cucumber, Ponzu & Siracha

### \*NIGIRI OR SASHIMI - 2 PIECES PER ORDER

- |                            |    |                           |    |
|----------------------------|----|---------------------------|----|
| <b>Tuna/Maguro</b>         | 10 | <b>Squid/Ika</b>          | 10 |
| <b>Yellowtail/Hamachi</b>  | 10 | <b>Smelt Roe /Masago</b>  | 10 |
| <b>White Tuna Albacore</b> | 10 | <b>Salmon Roe/Ikura</b>   | 10 |
| <b>Salmon/Sake</b>         | 10 | <b>Octopus/Tako</b>       | 10 |
| <b>Sea Scallop/Hotate</b>  | 10 | <b>Eel/Unagi</b>          | 10 |
| <b>Shrimp/Ebi</b>          | 9  | <b>Egg Cake /Tamago</b>   | 8  |
|                            |    | <b>Red Clam /Hokkigai</b> | 10 |

### \*SPECIAL SUSHI PLATES SERVED W/ MISO SOUP & SEAWEED SALAD

- Sushi Regular** 7 piece assorted nigiri and 1 California roll 29
- Sushi Deluxe** 9 piece assorted nigiri & 1 Tekka maki 35
- Sashimi Regular** our Chef's 10 piece assortment 36
- Sashimi Deluxe** our Chef's 16 piece assortment 40
- Sushi & Sashimi** for one - 5 assorted pieces nigiri, 6 sashimi & 1 California roll 45
- Lookout Special Sushi** for two - 14 piece assorted Nigiri & (1) Rainbow Roll 66
- Islander** Sushi & sashimi for two - 10 piece assorted Nigiri, 10 piece assorted Sashimi & choice of 1 Chef's special roll & 1 Rainbow Roll 99

### \*VEGETABLE MAKI

- |                                                              |                                                        |
|--------------------------------------------------------------|--------------------------------------------------------|
| <b>Avocado Roll</b> 10                                       | <b>Cucumber Roll</b> 10                                |
| <b>House Vegetable Roll</b> 12<br>avocado, cucumber & carrot | <b>Fried Sweet Potato Roll</b> 14<br>w/ kabayaki sauce |

### \*SPECIAL MAKI COMBOS - 3 ROLLS PER ORDER

- Veggie** Avocado roll, cucumber roll, asparagus roll 26
- Classic** Tuna avocado roll, salmon cucumber roll, California roll 36
- Spicy Trio** Spicy tuna avocado roll, spicy salmon cucumber roll, spicy white tuna crunch roll 36
- Cooked Combo** Unagi roll, Philly roll, tempura shrimp roll 39

### \*SUBSTITUTE BROWN RICE - \$2

### \*REGULAR MAKI

- 18 **California Roll** crab stick, avocado & cucumber 13
- 18 **Rainbow Roll** Tuna, salmon, yellowtail & whitefish over Calif. roll 20
- 12 **Spicy Tuna Roll** 14
- 14 **Alaska Roll** Salmon, Cucumber & Avocado 13
- 14 **Hamachi Negi** Yellowtail & scallion 13
- 12 **Tekka Roll** 13
- 6 **Yellowtail Crunch Roll** Spicy yellowtail, apple & crunch 15
- 8 **Spicy Salmon Roll** Spicy salmon & avocado 14

### \*COOKED MAKI

- 18 **Spider Roll** Deep fried soft shell crab, cucumber & avocado 20
- 18 **Shrimp Tempura Roll** Deep fried shrimp, cucumber & avocado w/ kabayaki sauce 16
- 19 **Dragon Roll** Shrimp tempura inside w/ sliced avocado, kabayaki sauce & sesame seeds on outside 18
- 16 **Unagi Roll** Broiled eel & avocado w/ kabayaki sauce 14
- 18 **Philadelphia Roll** Smoked salmon, cream cheese & avocado 14

### \*CHEF'S SPECIAL MAKI

- Tashmoo** Spicy Tuna, salmon, avocado, crab stick & scallion 18
- Volcano Roll** Spicy Tuna, cucumber, avocado, tempura crunch inside w/ kabayaki sauce, spicy mayo, wasabi mayo & tobiko 28
- South Beach Roll** Thinly sliced tuna over crab meat, shrimp & flying fish roe 26
- MV Roll** Shrimp tempura inside, outside spicy tuna topped w/ tempura crunch & kabayaki sauce 24
- Crystal Roll** Spicy Tuna & avocado inside, topped w/ spicy scallop & tobiko 26
- Steve's Special Roll** Spicy tuna & tempura crunch inside, outside avocado, salmon, tuna, eel, albacore & yellowtail 28
- Mango Tango Roll** Spicy tuna & avocado w/ mango, tobiko w/ yuzu sauce 28
- Shawn's Special Roll** Salmon, cucumber, mango inside, outside yellowtail, avocado, scallion w/ kabayaki sauce 26
- Tiger Roll** Shrimp tempura inside, topped w/ avocado & salmon 24
- Tuna Tuna Tuna Roll** Seared black pepper tuna & avocado inside, tuna & white tuna layered on top 28
- Angry Bird Roll** Inside shrimp tempura & spicy tuna topped w/ steamed shrimp, avocado, kabayaki sauce, spicy mayo & topped w/ tobiko 28
- Snow Mt. Roll** Shrimp tempura inside, spicy crab meat salad on top 24
- OB Roll** Fresh salmon, tuna, yellowtail, scallion, cucumber, avocado, masago 28
- Summer Roll** Black peppered tuna & asparagus inside w/ white tuna, tobiko & scallion on top served w/ wasabi mayo 26
- Super Roll** Spicy lobster, shrimp tempura & fried banana wrapped w/ soy paper served w/ ponzu sauce 30
- Vineyard Roll** Tempura shrimp, cucumber, crab salad & mayo inside topped w/ tobiko 28
- Fantasy Roll** Spicy crab stick & cucumber inside topped with broiled BBQ eel & avocado 28
- Sumo Roll** Thinly sliced cucumber rolled w/ tuna, white tuna, salmon, avocado, scallion & tobiko w/ ponzu sauce 26
- Mike's Special Roll** Black peppered tuna, cucumber & jalapeño inside topped w/ tuna, avocado, spicy mayo & wasabi mayo 28
- Tony's Special Roll** Shrimp tempura & cream cheese inside, topped w/ white tuna, eel sauce, spicy mayo & masago 24
- Coco Maki** Shrimp tempura, avocado & cucumber inside - Coconut flakes, eel sauce & sweet chili sauce outside 28