

Starters

SLIDERS!

• Served on warm toasted slider buns

Angus Burger • Melted Cheddar, Spicy Caramelized Onions, Roasted Garlic Aioli, Smoky Bacon..... \$8.99 for 3

Lobster Salad • Fresh Shucked Local Lobster with just a touch of mayonnaise and fresh celery..... \$14.99 for 3

Pulled Pork • Tender Braised Pulled Pork, Sweet-Spicy Barbecue Sauce, Creamy Slaw..... \$7.99 for 3

Crispy Calamari

• Baby Arugula, Tomato, Peppers, Banana Peppers, Lemon, Extra Virgin Olive Oil..... \$9.99

Maine Crab Cake

• Crispy House Made Crab Cake with Grainy Mustard-Horseradish Aioli, Baby Greens, Lemon Vinaigrette.....\$8.99

Handmade Butternut Squash Ravioli

• Amaretti, Brown Butter, Sage, Parmesan, Armagnac Cranberries, Toasted Walnuts..... \$8.99

Chicken Wings or Tenders

• Your Choice of Crispy Chicken Tenders or Jumbo Bone-in Wings tossed in a Classic Buffalo Sauce,

Mild, Medium, Hot or Sweet-Spicy Barbecue with House Made Blue Cheese, Carrots and Celery.... \$7.99

Gnocchi Gratin

Handmade Potato Gnocchi tossed with Gorgonzola Fonduta, Prosciutto, Fresh Sage, Radicchio and Parmesan. Lightly dusted with Buttered Crumb and broiled until Golden Brown.....\$9.99

Sautéed PEI Mussels choose from:

• Garlic, Shallot, Fennel, White Wine, Fresh Thyme and Diced Tomato with Garlic Bread. \$10.99

• Lobster Veloute Sauce, Garlic, White Wine, Diced Tomato and Scallion with Garlic Bread. \$10.99

Crab Stuffed Mushrooms

• Jumbo Mushrooms filled with a delicate crab stuffing, broiled, topped with Lobster Sauce..... \$8.99

Quesadilla

• Flour Tortilla Stuffed with Monterey Jack and Cheddar Cheeses, Black Beans, Diced Tomato and Fresh Cilantro served with Pico de Gallo and Sour Cream..... \$7.99

Add Chicken Fajita \$2.50.. Carnitas (pulled pork) \$2.50.. Lobster \$10.99 ... Pulled Beef Short Ribs..\$2.50

Ultimate Nachos

• Crisp Tortilla Chips topped with Black Beans, Jalapeños, Black Olives and Monterey Jack Cheeses topped with Lettuce and Sour Cream, House made Pico de Gallo..... \$10.99

Add Chicken Fajita \$2.50, Carnitas (pulled pork) \$2.50 or Pulled Beef Short Ribs \$2.50 ... Add Guacamole \$1.50

Raw Bar

Fresh Lemon, Classic Cocktail Sauce, Mango Lime Hot Sauce, Ginger-Ponzu

Oysters

• Ask Your Server for Today's Fresh Catch..... \$2.25 Each/Half Dozen \$13

Littlenecks \$1.50 Each/Half Dozen \$8

Shrimp Cocktail..... \$3.00 Each/Half Dozen \$17

Soups

New England Clam Chowder with Oyster Crackers \$3.99 Cup \$5.99 Bowl

Soup of the Day \$ Cup or Bowl

Salads

House Garden

• Tossed Greens with Baby Tomatoes, Cucumbers, Carrots and Red Onion

Choice of our House Made Dressings: Cranberry-Balsamic Vinaigrette, Blue Cheese, Caesar, Greek, 1000 Island or Garlic Ranch

\$4.99 Small \$6.99 Large

Caesar

• Crisp Romaine with House Made Caesar Dressing, Garlic-Parmesan Croutons and Shredded

Parmesan..... \$5.99 Small \$7.99 Large

Greek

• Crisp Romaine, Kalamata Olives, Feta Cheese, Tomatoes, Cucumbers, Red Onion and

Banana Peppers with Greek Vinaigrette..... \$6.99 Small \$9.99 Large

Baby Spinach Salad

• Baby Spinach Tossed with Ripe Pears, Roasted Pumpkin Seeds, Dried Cranberries, Toasted Walnuts and

Goat Cheese, Cranberry-Balsamic Vinaigrette..... \$6.99 Small \$9.99 Large

Add to the above salads

• The Grill - Chicken 5.99 Salmon 8.99 Sea Scallops 10.99 Shrimp 10.99 Steak Tips 9.99 or Fried Clams 9.99

Sautéed Calamari 7.99

Sandwiches, Panini and Wraps

All sandwiches and tacos served with Pickles and your choice of French Fries, House Made Potato Chips, or Tuscan White Bean Salad, Sub Sweet Potato Fries or Onions Rings 2.50 each

Cuban Panini

• Braised Pulled Pork, Ham, Melted Swiss, Pickles and Mustard on Warm pressed Panini Bread..... \$8.99

Lobster Panini

• Fresh Shucked Lobster, Melted Provolone, Roasted Red Peppers and Grilled Red Onions, Roasted Garlic Aioli on Warm pressed Panini Bread..... \$13.99

Grilled Salmon Wrap

• Grilled Salmon with Lemon-Dill Aioli on your choice of White or Whole Wheat Wrap with Cucumber, Arugula, Sprouts and Tomato..... \$10.99

French Dip

Shaved Beef Rib Eye on a Toasted Baguette with Sautéed Peppers, Onions and Melted Provolone served with Au Jus. \$8.99

Grilled Veggie Wrap

• Your choice of White or Whole Wheat Wrap with Hummus, Grilled Eggplant, Zucchini, Red Peppers, Red Onion, Feta and Olives..... \$7.99

Fish Sandwich

• Crispy Cod served on a Bulkje Roll with Tartar Sauce, Lettuce and Tomato (Add Cheese 1.00) . . . \$10.99

New England Lobster Roll

• 9 oz of Fresh Shucked Lobster Salad with just a touch of Mayonnaise and Fresh Celery served on a Warm Butter Griddled Jumbo Hot Dog Roll..... \$19.99

California Lobster, Grilled Chicken or Turkey Club

• Fresh Shucked Lobster, Grilled Chicken or Roast Turkey, Crispy Bacon, Avocado, Roasted Garlic Aioli, Lettuce and Tomato on choice of White, Wheat or Sour Dough. . . \$13.99 Lobster \$8.99 Chicken/Turkey

Chicken Caesar Wrap

• Crispy Romaine tossed with Warm Grilled Chicken, House Made Caesar Dressing and Parmesan Cheese with your choice of White or Whole Wheat Wrap..... \$8.99

Taqueria Two Grilled Flour Tortillas filled with your choice:

All sandwiches and tacos served with Pickles and your choice of French Fries, House Made Potato Chips, or Tuscan White Bean Salad, Sub Sweet Potato Fries or Onions Rings 2.50 each

Baja Fish Tacos

• Crisp Flash Fried Cod, Lime Crema, Cilantro Slaw and House Made Pico de Gallo..... \$9.99

Pulled Pork Tacos

• Tender Pulled Pork, Salsa Roja, Black Beans, Melted Cheddar and Jack Cheeses and Grilled Red Onion topped with Lime Crema and Pico de Gallo.....\$7.99

Lobster Tacos

• Warm Shucked Lobster, Cilantro Slaw, Avocado-Mango Salsa topped with Lime Crema.....\$13.99

Beef Short Rib Tacos

• Tender Pulled Short Ribs, Salsa Roja, Black Beans, Melted Cheddar and Jack Cheeses and Grilled Red Onion topped with Lime Crema and Pico de Gallo.....\$8.99

10oz. Black Angus Burgers

All Burgers served on a Toasted Bulkie Roll with Lettuce, Tomato, Pickles and choice of French Fries, House Made Potato Chips, Tuscan White Bean Salad or Sub Sweet Potato Fries or Onion Rings 2.50 each

Red Parrot Burger

• Melted Cheddar, Spicy Caramelized Onions, Roasted Garlic Aioli and Smoky Bacon..... \$10.99

Nantasket Shores Burger

• Black Pepper Crusted Burger topped with Melted Blue Cheese, Spicy Caramelized Onions, Roasted Red Peppers and Sautéed Mushrooms, Garlic Ranch Sauce..... \$11.99

The Basic Burger

• Grilled to your liking with Lettuce and Tomato, add as many toppings as you wish..... \$8.99

Add On's:

• Smoky Bacon, Cheddar, Swiss, Provolone, American, Blue Cheese, Feta, Pepper Jack 1.00 each
Sautéed Mushrooms, Caramelized Onions, Red Onion, Roasted Red Pepper .50 each

Pizza

BBQ Pulled Pork

- Tender Pulled Pork, Sweet and Spicy Barbecue Sauce, Red Onion, Red Pepper, Jack & Cheddar Cheeses \$10.99

Pizza a la Grecque

- Artichoke Hearts, Kalamata Olives, Sun Dried Tomatoes, Roasted Red Peppers, Banana Peppers and Feta and Mozzarella Cheeses..... \$10.99

Chicken Fajita

- Fajita Chicken, Sweet Red Peppers and Onions, Jack and Cheddar Cheeses, Fresh Cilantro, Black Beans and Pico de Gallo..... \$11.99

Salsicce

- Sweet Italian Sausage, Marinara Sauce, Roasted Red Peppers, Caramelized Onions, Ricotta, Mozzarella and Parmesan Cheeses finished with Fresh Arugula..... \$11.99

Classic Cheese

- House Marinara, Shredded Mozzarella and Pecorino Romano Cheese Add Pepperoni 1.50.... \$8.99

Beach Side Favorites

Fresh Seafood lightly battered, deep fried in trans fat oil Served with Cole Slaw and Tartar Sauce

Fisherman's Platter

- Fried Clams, Scallops, Scrod, Shrimp, French Fries and Onion Rings..... \$21.99

Fried Scallops..... \$18.99

Fried Clams..... \$17.99

Fish n' Chips \$15.99

Clam Roll or Scallop Roll \$13.99

Choice of:

- French Fries, House made Potato Chips, Tuscan White Bean Salad or Sub Onion Rings or Sweet Potato Fries 2.50 each

Red Parrot's Handmade Pasta Specials

Choose one of each from the lists below and build your own signature pasta dish!

The Main Event

Pan Seared Sea Scallops 19.99

Grilled Atlantic Salmon 17.99

Littlenecks 14.99

PEI Mussels 13.99

Jumbo Shrimp 16.99

Fresh Shucked Lobster 23.99

Sautéed Calamari 13.99

Frutti di Mare 28.99 (choose four seafood selections from above)

Grilled Chicken 12.99

Sweet Italian Sausage 11.99

Homemade Meatballs 12.99

Vegetarian 10.99 (garlic sautéed Zucchini, Mushrooms, Sweet Red Peppers, Eggplant, Tomatoes and Scallions)

Fresh, Hand Cut Pasta/Risotto/Gnocchi

Linguini

Whole Wheat Linguini (please add 2.00)

Periwinkles

Black Pepper Fettucini

Herb and Garlic Penne

Creamy Parmesan Risotto

Potato Gnocchi

Sauces

Marinara Homemade Red Sauce rich with Fresh Garlic and Basil

Bianco Fresh Cream, White Wine, Lemon and Garlic

Spicy Pink Vodka

Puttanesca Plum Tomatoes, Anchovy, Capers, Olives, Fresh Herbs and Extra Virgin Olive Oil

Scampi Garlic Butter, White Wine, Lemon, Diced Tomatoes and Scallions

Entrées

New England Broiled Cod

• Fresh Local Cod with Lemon, White Wine and Butter Broiled with Sherried Crumbs until Golden Brown..... \$16.99

Broiled Seafood Trio

• Fresh Sea Scallops, Cod and Shrimp with White Wine, Lemon and Sweet Butter, Broiled with Sherried Crumbs until Golden Brown..... \$18.99

Crab Stuffed Cod

• Fresh Local Cod with a Delicate Crab meat Stuffing, Lobster Veloute Sauce, Broiled with Sherried Crumbs until Golden Brown..... \$19.99

Cedar Planked Salmon

• Atlantic Salmon Grilled and Roasted on a Cedar Plank with a Warm Honey Grain Mustard Sauce.\$18.99

Red Wine Braised Boneless Beef Short Ribs

Natural Braising Reduction, Horseradish Gremolata. \$16.99

Kentucky Bourbon Glazed Steak Tips

• Grilled Steak Tips with a Sweet and Tangy Kentucky Bourbon Glaze, Spicy Caramelized Onions and Creamy Horseradish Sauce..... \$16.99

The Above Entrées include:

• Fresh Vegetable of the Day and your choice of Choice of Creamy Parmesan Risotto, Tuscan White Bean Salad, Rice Pilaf, Mashed Potatoes or French Fries, add Sweet Potato Fries or Onion rings for 2.50

Porterhouse Pork Chop

• Grilled Porterhouse Cut Pork Chop served over Butternut Squash and Sage Risotto, Sautéed Baby Spinach, Apple Cider-Jack Daniels Demi Glace..... \$16.99

Lasagne Bolognese "al forno"

• Classic Meat and Cheese Lasagne. Layers of Pasta, Beef, Italian Cheeses, Ricotta, House Made Marinara and Fresh Basil baked "al forno" until Golden Brown 12.99 with choice of Garden or Caesar Salad 12.99

Chicken Parmesan

• Classic Chicken Parm -- Crisp Chicken Cutlet Topped with Marinara and Provolone Broiled Until Golden Brown, Served Over Handmade Linguini.....15.99

Massachusetts law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies or dietary restrictions. 18% gratuity added to parties of 6 or more