

APPS ▸ *a little taste of extraordinary*

For Bar & Outside Area Only.

JUST CHILLIN'

SHRIMP COCKTAIL

Fresh, chilled Peel & Eat shrimp 17

ROCKY RHODE OYSTERS

Half dozen locally harvested oysters* 17

TASTE OF THE OCEAN COMBO

Three oysters & five Peel & Eat Shrimp 17

LOBSTER ROLL

Generous portion of lightly dressed lobster meat
on a grilled split-top roll 28

SALADS

WEDGE SALAD

Crisp Iceberg, Neuske's crisp bacon, tomatoes
& crumbled bleu cheese 15

HOUSE SALAD

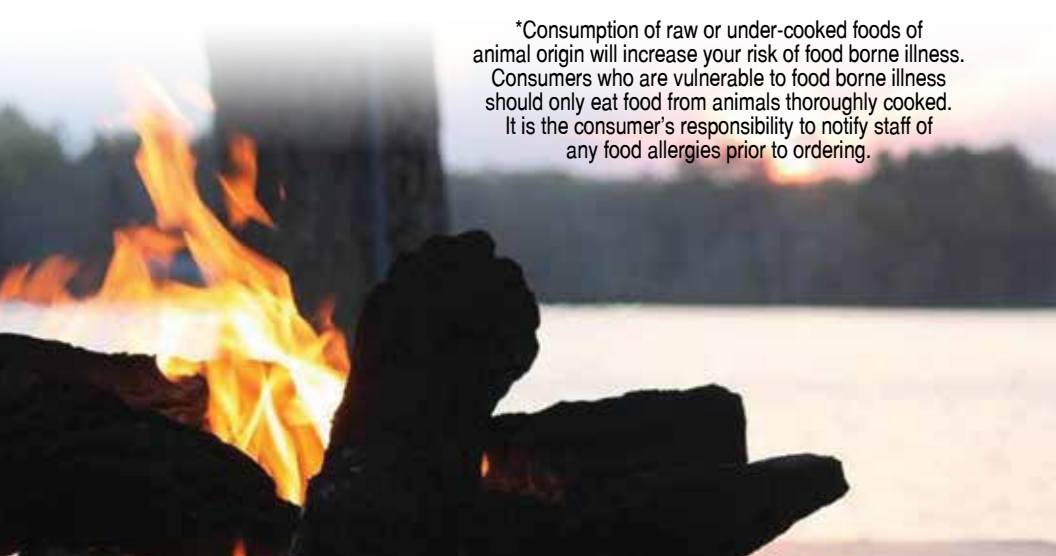
Spring lettuce mix with a variety of fresh veggies 15

FRUIT SALAD

Fresh assortment of local & exotic fruits, with your choice of side
cheese or whipped cream 16

Add to any salad: Salmon...12 Shrimp...10 Chicken...8

*Consumption of raw or under-cooked foods of
animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness
should only eat food from animals thoroughly cooked.
It is the consumer's responsibility to notify staff of
any food allergies prior to ordering.



WARM YOUR APPETITE *great starters*

BACON WRAPPED SCALLOPS

Sea scallops enveloped in bacon & drizzled
with Vermont maple syrup 18

LOBSTER MAC & CHEESE

Crock full of cheesy pasta loaded with fresh lobster meat 20
Plain Mac & Cheese 10

CHICKEN WINGS

Oven baked tender chicken glazed with a sweet chili sauce 16

LOBSTER BISQUE

A crock of creamy bisque served with a steaming lobster claw 18
Add two lobster fritters 7

NEW ENGLAND CLAM CHOWDER

A crock of creamy chowder with
fresh steamed littlenecks on the side 16

CHICKEN TENDERS

Crispy boneless chicken served with honey mustard,
BBQ or Buffalo dipping sauce 16

FRENCH FRIES

A heaping plate of thick cut potatoes
fried to perfection 12

STUFFED SHRIMP & MUSHROOM COMBO

Three of each filled with a crabmeat stuffing 19

LOBSTER FRITTERS

Golden fried fritters served with lobster bisque for dipping 18

ST. LOUIS RIBS

Tender, juicy pork ribs with our house made barbeque sauce 17

ASK FOR OUR DAILY SPECIALS



FINAL TEMPTATIONS

Choose from our Delectable Dessert Bar

NEW YORK STYLE CHEESECAKE
TRIPLE FUDGE CAKE
CHOCOLATE DIPPED STRAWBERRIES
CARROT CAKE
CARAMEL CHEESECAKE

\$14

SPECIALTY COFFEES AVAILABLE

Ask your Server for Details



POPULAR DRINKS • *your favorites!*



LONG ISLAND ICED TEA

Bacardi Superior Rum, SKYY Vodka, Tequila, Gordon's Gin, triple sec, sour mix & a splash of Pepsi

CLASSIC MOJITO

Bacardi Superior Rum with muddled mint, fresh lime & house made simple syrup, topped with club soda

MIAMI VICE

A perfect blend of Bacardi Superior Rum, Island Oasis Pina Colada & strawberry daiquiri mix

NORDIC DOLE ON THE ROCKS*

Stoli Vodka infused with pineapple in-house

COCO LOSO

Ciroc Coconut Vodka & pineapple juice

BLOODY MARY

SKYY Vodka & house made Bloody Mary mix, topped with four shrimp

PATRÓN PERFECT MARGARITA

Patrón Silver Tequila & Patrón Citronge Liqueur with fresh lemon & lime juice

DARK & STORMY

Gosling's Black Seal Rum floated on top of Gosling's Ginger Beer

*Locally Sourced item



MARTINIS & SPECIALTY DRINKS

ESPRESSO MARTINI

Pinnacle Triple Espresso Vodka,
Baileys Espresso Irish Cream & Kaluha

NORDIC DOLE MARTINI*

Stoli Vodka infused pineapple with a splash
of triple sec & pineapple juice

COSMOPOLITAN

Absolut Citron Vodka, Cointreau, cranberry juice & Rose's Lime juice

SOUR APPLE MARTINI

SKYY Vodka, DeKuyper Pucker Sour Apple Schnapps &
Midori Liqueur with a splash of sour mix & Sierra Mist

COUNTRY APPLE

Crown Royal Regal Apple Whiskey & a splash of sour mix

GREY GOOSE MARTINI

Served up with a splash of Martini & Rossi
Extra Dry Vermouth & olives

GEORGIA PEACH

Ciroc Peach Vodka, DeKuyper Peachtree Schnapps &
a splash of Island Oasis Mango mix

PYRAT RUM PUNCH

Pyrat Rum, shaken with pineapple & orange juices, a dash of bitters,
a splash of grenadine, garnished with an orange wedge & cherry

BLUEBERRY LEMON MULE*

Deep Eddy Lemon Vodka, muddled fresh local
blueberries & Gosling's Ginger Beer

APEROL SPRITZ

Aperol stirred with club soda & topped with Maschio Prosecco

SIDE CAR

Courvoisier VSOP, Cointreau, lemon juice,
sugared rim, garnished with an orange slice

*Locally Sourced item

Supplies are limited as they are infused in-house

SPECIALTY COCKTAILS • *frozen*

PINA COLADA

Bacardi Superior Rum & Island Oasis
Pina Colada blended

NORDIC PASSION

Bacardi Superior Rum & blue curacao
blended with pina colada

MANGO MAGIC

Malibu Rum blended with mango

NORDIC MARGARITA

1800 Silver Tequila Hiram Walker Triple Sec
blended with blue curacao & margarita

MUDSLIDE

SKYY Vodka, Kahlua & Baileys Irish Cream Liqueur
with ice cream

BAHAMA MAMA

Malibu Coconut Rum blended with banana,
strawberry & mango with a float of Myers's rum on top



MOJITOS • *summer favorites*

THE NORDIC

Malibu Rum, fresh pineapple, mint,
house made simple syrup & club soda

CUCUMBER MINT

Stoli Cucumber Vodka, lime, mint,
house made simple syrup & club soda

STRAWBERRY

Bacardi Dragon Berry Rum, fresh strawberries,
mint, house made simple syrup & club soda

RASPBERRY

Stoli Razberi Vodka, fresh raspberries,
mint, house made simple syrup & club soda

BLUEBERRY LEMON

Bacardi Limon Rum, fresh blueberries, lemon,
mint, house made simple syrup & club soda

CLASSIC

Bacardi Superior Rum, lime, mint,
house made simple syrup & club soda


NORDIC DOLE MOJITO*

House infused Stoli Vodka, fresh pineapple,
mint, house made simple syrup & club soda

WATERMELON

SKYY Watermelon Vodka, lime, mint,
house made simple syrup & club soda

*Locally Sourced item



BEERS ON TAP › 12 oz / 16 oz*

ASK SERVER FOR CURRENT SELECTIONS

BEER BOTTLE & CANS

SAMUEL ADAMS BOSTON LAGER

MILLER LITE

NARRAGANSETT *

DOGFISH HEAD 60 MINUTE IPA

GOOSE ISLAND IPA

NEWPORT CRAFT RHODE RAGE*

NEWPORT CRAFT BLUEBERRY*

STELLA ARTOIS

CORONA EXTRA

CORONA LIGHT

HEINEKEN

COORS LIGHT

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

YUENGLING

PBR

TWISTED TEA

TRULY HARD SELTZER

MIXED BERRY

DOWNEAST CIDER

HIGH NOON COCKTAILS

*Locally Sourced item

WINES BY THE GLASS

HOUSE

FOXHORN
WHITE ZINFANDEL

GLEN ELLEN
CHARDONNAY · MERLOT

GLASS \$7 · 1/2 CARAFE \$12 · CARAFE \$20

WHITES

KENDALL-JACKSON "VR" CHARDONNAY	CALIF	11
J. LOHR CHARDONNAY	CALIF	9
MEZZACORONA PINOT GRIGIO	ITALY	8
MONKEY BAY SAUVIGNON BLANC	N. Z.	9
PACIFIC RIM RIESLING	WASH	9
FLIP FLOP MOSCATO	CALIF	8
BAREFOOT PINK MOSCATO	CALIF	8
SUMMER WATER ROSÉ	CALIF	11

REDS

J. LOHR "SEVEN OAKS" CABERNET	CALIF	11
R. MONDAVI "PS" CABERNET	CALIF	9
MURPHY-GOODE PINOT NOIR	CALIF	10
STEMMARI PINOT NOIR	ITALY	8
R. MONDAVI "PS" MERLOT	CALIF	9
APOTHIC RED	CALIF	10

CHAMPAGNE & SPARKLING

CUVEE DOM PERIGNON	FRANCE	226
MOET & CHANDON IMPERIAL	FRANCE	96
MARTINI & ROSSI ASTI SPUMANTE	ITALY	26
MASCHIO PROSECCO (187 ML)	ITALY	8

WHITE WINES BY THE BOTTLE

KENDALL-JACKSON "VR" CHARDONNAY	CALIF	36
J. LOHR CHARDONNAY	CALIF	28
SANTA MARGHERITA PINOT GRIGIO	ITALY	34
MEZZACORONA PINOT GRIGIO	ITALY	24
BENVOLIO PINOT GRIGIO	ITALY	24
MONKEY BAY SAUVIGNON BLANC	N.Z.	28
KIM CRAWFORD SAUVIGNON BLANC	N.Z.	35
PACIFIC RIM RIESLING	WASH	28
FLIP FLOP MOSCATO	CALIF	24
BAREFOOT PINK MOSCATO	CALIF	24
SUMMER WATER ROSÉ	CALIF	35

RED WINES BY THE BOTTLE

J. LOHR "SEVEN OAKS" CABERNET	CALIF	36
R. MONDAVI "PS" CABERNET	CALIF	28
MURPHY-GOODE PINOT NOIR	CALIF	32
STEMMARI PINOT NOIR	ITALY	24
TRAPICHE "OAK CASK" MALBEC	ARG	28
RUFFINO CHIANTI	ITALY	24
WENTE "SANDSTONE" MERLOT	CALIF	36
R. MONDAVI "PS" MERLOT	CALIF	28
APOTHIC RED BLEND	CALIF	32