

Beginnings

The Classic New England Clam Chowder – 7.99/9.99
Chopped Clams, Smoked Bacon and Potatoes

Super Fresh Soup of the Moment – 7.50/9.50
"The Duke of Soups" Daily Creation

The Big Boom Boom Shrimp* – 14.99
"Mom asked me for my version", Tender, Crispy Shrimp
Tossed in Yum Yum Sauce, Quick Pickled Veggie Slaw

The Back Eddy (Westport, MA) Giant Stuffie (Quahog) – 10.99
Chopped Clam, Chourico & Corn Stuffing, Aioli
"A Portuguese Staple"

Portuguese Calamari* – 15.99
Flash Fried, Chourico, Banana & Peppadew Peppers, Red Onion Mustard Aioli

Shiitake Potstickers – 13.99
Quick Pickled Veggie Slaw, Ginger Vinaigrette, Soy Ponzu

Chicken fried Chicken Livers – 12.99
Wild Mushrooms, White Wine, Lemon Butter Supreme

Bacon & Deviled Eggs* – 9.99
Smoked Nueske's Bacon, House Special Sauce

Chico's Chicken Tenderloins – 14.99
Seasoned Corn Flake Fry, Tangy Carolina Mustard BBQ
Crunchy Cole Slaw

Shredded Beef Tacos – 13.99
Mini Soft Flour Tortilla, Spiced Beef, Cheddar, Monterey Jack
Fresh Pico & Smashed Avocado Relish

RCG "Smash" Burger

2 4oz Patties, Gruyere Cheese, Caramelized Onions, Lettuce, House Sauce on a Brioche Bun, Thick Cut Fries
\$19.99

Big Bowl Salads

House Salad*
Tomato, Red Onion, Carrot and Cucumber,
Choice of Dressing:
Basil-Balsamic, Honey Mustard, Buttermilk Ranch, Chunky Bleu Cheese
Side \$4.99 Large \$10.99 Add Chicken \$8 Salmon \$15

Asian Noodle Salad
Quick Pickled Vegetable & Rice Noodle Salad
Ginger Vinaigrette, Crushed Peanuts
\$13.99 Add 3 Shrimp \$10.50 Shiitake Gyoza \$8

Southern Caesar*
Caesar Dressing Flavored with Sweet Corn, Roasted Red Pepper and Grain Mustard
House made Croutons, Parmesan
Side \$4.99 Large \$11.99 Add Chicken \$8 Salmon \$15

Please inform your server of any food allergies prior to ordering. Ask about gluten sensitive preparations
Consuming raw, or under cooked meats, seafood, shellfish or eggs may increase your risk of food born illness (especially with certain medical conditions)

Entrees

Seared Dry Pack Scallops* – 34.99
Nueske's Bacon, Parmesan Asparagus Risotto
Sautéed Spinach, Bearnaise

Phyllo Baked Stuffed Salmon – 29.99
Shrimp Compote, Mustard, Capser & Dill Sauce Supreme
Sazon Rice and House Vegetables

House Brined, Roasted Prime Loin of Pork* – 29.99
Smoked Bacon Gravy, Apple & Onion Jam
Mashed Potatoes and Asparagus

French Onion Meatloaf – 24.99
Nueske's Bacon and Portobello Studded
Caramelized Onion, Gruyere, Crostini, Onion Jus Lie'
Mashed Potatoes and House Vegetables

Smashed Potato Pot Roast* – 24.99
Crispy Smashed Baked Potato, Cheddar, BBQ, Sour Cream
Crispy Fried Onions

8oz Classic Filet Mignon* – 44.99
House Rubbed and Aged, Sauce Bearnaise, Demi-Glace
Mashed Potatoes and Asparagus

Tallow Infused English Style Sirloin – 27.99
Sliced, Red Wine Demi Glaze
Mashed Potatoes and House Vegetables

My Heritage

Portuguese Baked Stuffed Shrimp* – 28.99
Chopped Clam, Chourico & Corn Stuffing
Saffron Rice, House Vegetables

Doug's Portuguese Paella Nouveau – 38.99
Shrimp, Scallops, Clams, Mussels & Chourico
Havarti Pearl Couscous, Saffron-Lemon Butter
Add 4oz Lobster Tail \$15.99
For two \$75.00

Creamy Shrimp & Chicken Mozambique – 28.99
"Porcas Da Cidade" Westport, MA
Sautéed shrimp and chicken medallions
Creamy Portuguese Mozambique Sauce
Spaghetti

Portuguese Calamari* & French Fries – 18.99
Flash Fried, Chourico, Banana & Peppadew Peppers,
Red Onion, Mustard Aioli
Served with Crispy French Fries

Gulf Shrimp* – 3.50ea
Cast Iron Seared

Sautéed Mushrooms* – 5.99
Garlic, Butter and Parsley

Sweet and Sour Butterfish* – 26.99
Mango-Balsamic Glaze, Lemon Sauce Supreme
Basmati Rice and House Vegetables

Horseradish-Dijon Salmon* – 25.99
Seared and Glazed Filet, Red Wine Reduction
Parmesan Asparagus Risotto

Crispy Crackly Chicken Tenderloins – 23.99
Seasoned Corn Flake Fry,
Smoked Bacon Gravy, Alabama White BBQ
Mashed Potatoes and House Vegetables

Beer Battered Fish and Chips – 24.99
Wild Caught Atlantic Cod, New England Style, Tartar Sauce,
French Fries and Crunchy Backyard Cole Slaw

Rigatoni Bolognese – 24.99
Milk Braised Veal, Pork and Beef with Pancetta & Cream

Tampa Cracker Ribeye Steak* – 39.99
House seasoned, Cast Iron Seared Ribeye
Roasted Portobello, Rosemary-Garlic Butter
Mashed Potatoes and Asparagus

Westport Dinner – 18.99
"The Back Eddy" Giant Stuffed Quahog and a
Cup of NE Style Clam Chowder

Portuguese Steak* – 39.99
Pan Seared Beef Tenderloin Medallion, Roasted Garlic Bordelaise
Roasted peppers and a Fried Egg
Crispy Potato Rounds and House Vegetables

Shrimp Mozambique – 28.99
"A Portuguese Favorite"
Shrimp Sautéed in a Semi Spicy (Piri Piri)
Beer-Saffron Lemon Butter
Sazon Rice and House Vegetables

Portuguese Pork Stew with Clams – 28.99
"Porco a Alentejana", a Portuguese Classic
Braised pork and Littleneck Clams
Piri-Piri gravy, crispy potatoes

Accompaniments

Asparagus* – 5.99
Sauce Hollandaise

Dry Pack Scallop* – 4.99ea
Cast Iron Seared

Sautéed Spinach* – 5.99
Garlic, Extra Virgin

