

small plates

Chilled Colossal Shrimp

Horseradish Cocktail Sauce
Additional Shrimp

Roma Meatballs

Housemade, Certified Angus Beef®, Veal, Pork,
Marinara, Whipped Ricotta, Reggiano Parmesan

Tuna Tartini

Sushi Tuna, Toasted Sesame, Wakame Salad,
Sliced Scallion, Pickled Onion

Tenderloin Tips

Certified Angus Beef®,
Sweet Bourbon BBQ Sauce, Cucumber Slaw

Calamari Naswa

House Specialty, Sweet Thai Chili Sauce

Blue Burger

Certified Angus Beef® Burger,
Stilton Bleu Cheese, Applewood Smoked Bacon,
Parmesan Truffle Fries

BBQ Chicken Flatbread

Chipotle BBQ Sauce, Fire Roasted Tomatoes,
Red Onion, Colby Jack Cheese

Bistro Lobster Cake

Micro Greens, White Corn and Poblano Crude

Yellowfin Tuna

Sesame Encrusted Sashimi Grade,
Asian Slaw, Pickled Ginger, Wasabi Lime Aioli

Eggplant Rollatini

Whipped Ricotta, Marinara,
Fresh Mozzarella, Reggiano Parmesan

Jumbo Scallop Sliders

Seared Sea Scallops, Roma Tomato, Basil,
Chipotle Aioli, Crispy Onions, Asian Slaw

Lobster Risotto

Chunks of Maine Lobster, Reggiano Parmesan

Paugus Burger

Certified Angus Beef® Burger, Cheddar,
Vine Ripe Tomatoes, Sweet Bourbon BBQ Sauce,
Crispy Onion, Parmesan Truffle Fries

Margherita Flatbread

Fresh Buffalo Mozzarella, Roma Tomato, Basil

soups and greens

**House Specialty
Naswa Clam Chowder**

Fresh Clams in Herbed Broth, Dill

Lobster Bisque

Sherry, Cognac Cream, Fresh Maine Lobster

Classic Caesar

Crisp Romaine, House Caesar Dressing,
Croutons, Reggiano Parmesan Shavings
Add Chicken · Ahi Tuna · Salmon

Campo

Crisp Romaine, Roma Tomato, Cucumber,
Radish, Carrots, House Dressing

Bistro

Sweet Field Greens, Fresh Green Apples,
Pineland Farms Cheddar Cheese, Dried Cranberries,
Glazed Walnuts, NH Maple Mustard Vinaigrette

Mykonos

Crisp Romaine, Vine Ripe Tomato, Cucumber, Chick Peas,
Kalamata Olives, Green Pepper, Feta Cheese,
Housemade Greek Dressing

Roasted Beet

Fresh Orange, Candied Walnuts, Stilton Bleu Cheese,
Sweet Field Greens, Wild Berry Vinaigrette

Brilliantly Crafted Cuisine

The NASWA Resort is committed to supporting sustainable New England agriculture and locally grown produce.
*Consuming raw or under cooked meat, poultry, seafood, shellfish or raw eggs may increase the risk of foodborne illness.

Blue Bistro Plates

pasta

Chicken Parmigiana

All Natural Chicken, Housemade Marinara,
Fresh Mozzarella, Linguine

New England Lobster Ravioli

Lilly's Homemade Ravioli, Shallot Butter Cream Sauce,
Roasted Roma Tomatoes, Balsamic Glaze, Fried Basil

Chicken Piccata

All Natural Chicken, Artichokes, Capers,
Lemon White Wine Sauce, Linguine

Linguine and Meatballs

Housemade Certified Angus Beef®, Veal and Pork
Roma Meatballs, Marinara, Reggiano Parmesan

Chicken and Broccoli

All Natural Chicken, Sautéed Broccoli, Lilly's Rigatoni,
Reggiano Parmesan, White Wine Sauce

Seared Scallops Fra Diavolo

Jumbo Scallops, Fresh Tomatoes,
Crushed Pepper, Linguine

beef and seafood

Pesto Grilled Salmon

Cannelinni Bean and Pancetta Stew

Bistro Meatloaf

Certified Angus Beef®, Veal, Pork, Applewood Smoked
Bacon, Cabernet Mushroom Sauce, Yukon Gold Mashed,
Fresh Seasonal Medley

Pan Seared Haddock

Vine Ripe Tomatoes, Kalamata Olives, Fresh Herbs,
White Wine Sauce, Feta Cheese, Rice Pilaf

Seafood Risotto

Fresh Maine Lobster, Shrimp, Scallops,
Calamari, Pomodoro Risotto

Tenderloin Filet

Certified Angus Beef® Filet Mignon, Wild Mushroom
Cabernet Sauce, Grilled Asparagus,
Fingerling Potatoes

Bone-In Delmonico

Certified Angus Beef® Delmonico,
Green Peppercorn Sauce, Grilled Asparagus,
Yukon Gold Mashed

Twin Stuffed Lobster Tails

Shrimp and Crab Stuffing, Sautéed Brussels Sprouts,
Roasted Fingerling Potatoes

New England Baked Stuffed Haddock

Shrimp and Crab Stuffing, Lobster Sauce,
Fresh Seasonal Medley, Parmesan Risotto

Pan Seared Scallops

Tomato Ginger Jam and Soy Syrup,
Grilled Asparagus, Rice Pilaf

Beef Short Rib Ravioli and Lobster

Fresh Maine Lobster, Lilly's Homemade Braised
Beef Short Rib Ravioli, Shallots, Crimini Mushrooms,
White Wine Sauce

Bistro Sirloin

Certified Angus Beef® Prime Top Sirloin, Chimichuri Sauce,
Yukon Mashed, and Sautéed Brussels Sprouts

Bacon and Bleu Filet

Certified Angus Beef® Filet Mignon, Melted Stilton Bleu
Cheese, Applewood Smoked Bacon, Horseradish Sauce,
Grilled Asparagus, Yukon Gold Mashed

Twin Lobster Tails

Grilled Asparagus, Roasted Fingerling Potatoes

• Add a Lobster Tail •

SIDES : Grilled Asparagus | Sautéed Brussels Sprouts
Parmesan Risotto | Parmesan Truffle Fries

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