

small plates

Chilled Jumbo Shrimp

Horseradish Cocktail Sauce. 15
Additional Shrimp. 4

Roma Meatballs

Housemade, Certified Angus Beef®, Veal, Pork, Marinara, Whipped Ricotta, Reggiano Parmesan. 12

Steak Tips*

Certified Angus Beef® Tenderloin Tips, Sweet Bourbon BBQ Sauce, Cucumber Slaw. 16

Calamari Naswa

House Specialty, Sweet Thai Chili Sauce. 13

Paugus Burger*

Certified Angus Beef® Burger, Cheddar, Vine Ripe Tomatoes, Sweet Bourbon BBQ Sauce, Crispy Onion, Parmesan Truffle Fries. 16

Jumbo Scallop Sliders

Seared Sea Scallops, Roma Tomato, Basil, Chipotle Aioli, Crispy Onions, Asian Slaw. 16

Eggplant Rollatini

Whipped Ricotta, Marinara, Fresh Mozzarella, Reggiano Parmesan. 9

Yellowfin Tuna*

Sesame Encrusted Sashimi Grade, Asian Slaw, Pickled Ginger, Wasabi Lime Aioli. 15

Lobster Risotto

Chunks of Maine Lobster, Reggiano Parmesan. 18

Blue Burger*

Certified Angus Beef® Burger, Stilton Bleu Cheese, Applewood Smoked Bacon, Parmesan Truffle Fries. 17

soups

House Specialty

Naswa Clam Chowder

Fresh Clams in Herbed Broth, Dill. 8

Lobster Bisque

Sherry, Cognac Cream, Fresh Maine Lobster. 10

greens

Add To Any Salad

Salmon 10 | All Natural Chicken 7 | Ahi Tuna 10

Bistro

Sweet Field Greens, Fresh Green Apples, Pineland Farms Cheddar Cheese, Dried Cranberries, Glazed Walnuts, NH Maple Mustard Vinaigrette. 9

Korean 5 Grain Bowl

Red & White Quinoa, Barley, Wild Rice, Wheat Berries, Confetti Vegetables, Korean BBQ Sauce, Grilled Bok Choy, Kim Chee, Radish, Scallion, Vegetable Slaw, Pork Belly. 18

Classic Caesar

Crisp Romaine, House Caesar Dressing, Croutons, Reggiano Parmesan Shavings. 8

Campo

Crisp Romaine, Roma Tomato, Cucumber, Radish, Carrots, House Dressing. 7

Mykonos

Crisp Romaine, Vine Ripened Tomato, Cucumber, Chickpeas, Kalamata Olives, Green Pepper, Feta Cheese, Housemade Greek Dressing. 8

Caprese

Roma Tomato, Buffalo Mozzarella, Fresh Basil, Balsamic Glaze. 10



blue bistro plates

Bacon and Bleu Filet*

Certified Angus Beef® Filet Mignon, Melted Stilton Bleu Cheese, Applewood Smoked Bacon, Horseradish Sauce, Grilled Asparagus, Yukon Gold Mashed. 38

New England Baked Haddock

Shrimp and Crab Stuffing, Lobster Sauce, Fresh Seasonal Medley, Parmesan Risotto. 27

Tenderloin Filet*

Certified Angus Beef® Filet Mignon, Wild Mushroom Cabernet Sauce, Grilled Asparagus, Fingerling Potatoes. 36

Chicken Picatta

All Natural Chicken, Artichokes, Capers, Lemon White Wine Sauce, Linguine. 23

New England Lobster Ravioli

Lilly's Homemade Ravioli, Shallot Butter Cream Sauce, Roasted Roma Tomatoes, Balsamic Glaze, Fried Basil. 27

Seafood Risotto

Fresh Maine Lobster, Shrimp, Scallops, Calamari, Pomodoro Risotto. 30

Twin Lobster Tails

Grilled Asparagus, Roasted Fingerling Potatoes. 42

- Add a Lobster Tail To Any Entrée •

20

Chicken Parmigiana

All Natural Chicken, Housemade Marinara, Fresh Mozzarella, Linguine. 23

Pan Seared Haddock

Vine Ripened Tomatoes, Kalamata Olives, Fresh Herbs, White Wine Sauce, Feta Cheese, Rice Pilaf. 25

Bone-In Delmonico*

16 oz. Certified Angus Beef® Delmonico, Green Peppercorn Sauce, Grilled Asparagus, Yukon Gold Mashed. 44

Pan Seared Scallops

Tomato Ginger Jam and Soy Syrup, Grilled Asparagus, Rice Pilaf. 26

Blue Tips*

Certified Angus Beef® Tenderloin Tips, Sweet Bourbon BBQ Sauce, Yukon Gold Mashed, Fresh Seasonal Vegetable Medley. 30

Grilled Salmon

Roasted Garlic, Citrus Butter, Fresh Seasonal Medley, Rice Pilaf. 24

Twin Stuffed Lobster Tails

Shrimp and Crab Stuffing, Sautéed Brussels Sprouts, Roasted Fingerling Potatoes. 46

- Add a Stuffed Lobster Tail •

25

Additional Sides. 6

Bacon Braised Brussels Sprouts | Grilled Asparagus | Vegetable Medley
Parmesan Risotto | Parmesan Truffle Fries | Yukon Mashed
Gluten Free Pasta Available