

APPETIZERS

CLAMS CASINO

Classic Style. Baked with Casino Butter and Topped with Parmesan Panko Crumbs. 13

CHICKEN WINGS

Hot or Mild Buffalo, BBQ, Teriyaki, Honey Mustard or Thai Chili Sauce. Have Sauce on the Side for Extra Crispy. 12

SOUTHWEST CHICKEN EGG ROLL

Served over Mixed Greens Topped with Corn Salsa, Sharp Provolone and Southwest Sauce. 9

CALAMARI

Golden Fried Rings Sautéed with Andouille Sausage, Banana Peppers, and Garlic Butter. Served with Marinara Sauce on the Side. 12

COCONUT SHRIMP

Served with Sweet Thai Chili Dipping Sauce 12. Add Cold Thai Noodles for a Complete Meal 20

LOBSTER MAC & CHEESE

No Description Needed. 14

PICKLE FRIES

Fried Pickles Shaped like Fries. Served with a Horseradish Cream Sauce. 7

DOGWATCH PIZZAS

12" Pizzas....Enough For TWO!

Sub Gluten Free Crust 1

THE SMOKER

House Smoked Brisket, BBQ Sauce, Bacon, Caramelized Onions & Sharp Cheddar Cheese. 11

VEGGIE LOVERS

Ricotta-Marinara Sauce with Onions, Zucchini, Summer Squash, Roasted Red Peppers & Tomatoes. Topped with Sharp Provolone Cheese, Fresh Basil & Drizzled with a Balsamic Reduction. 11

PIZZA SALAD

Garlic, Bacon & Sharp Provolone Pizza. Topped with Mixed Greens, Walnuts, Pears & Balsamic Dressing. 13

DESIGN YOUR OWN

Choose Sauce: Marinara, BBQ, Pesto, or White. Choose Toppings: Pepperoni, Mushrooms, Tomatoes, Bacon, Peppers, Onions, Olives, & Chicken. Topped with Mozzarella Cheese. 11

LUMP CRAB CAKE

Served Tomato Coulis, Garlic Aioli over Mixed Greens 12

GF PEI MUSSELS

Price Edward Island Mussels. Marinara or Garlic Wine Sauce. 13
Have over Pasta. 19

GF SCALLOPS & BACON

Sea Scallops Wrapped in Apple Smoked Bacon with a Maple Drizzle 15

DOGWATCH BBQ NACHOS

A Mix of BBQ Meats topped with Cheddar Jack Cheese, Black Olives, Jalapeños, Black Bean Pico De Gallo, Sour Cream, & Tri-Color Corn Tortilla Chips. 13

CHIPS & GUACAMOLE

Tri-Color Corn Tortilla Chips with House Guacamole & Salsa. 8

TUNA RINGS

Your Two Favorite Foods! Chopped Yellowfin Tuna Tartare with Tamari, Tobiki and Cilantro. Drizzled with Cusabi. An Exclusive Dog Watch Creation! Patent Pending. When Available. 15

MAC ATTACK

The Perfect Comfort Food! Big Bowl of Mac N Cheese topped with Pulled Pork. 10

SOUP

CLAM CHOWDER

Traditional New England Style. Creamy and Loaded with Clams. 5.50

ROASTED RED PEPPER & SMOKED GOUDA

An Irresistible Favorite! 5.50

RAW BAR

* LITTLENECK CLAMS

Locally Raised. On the Half-Shell 1.25 each

* WATCH HILL OYSTERS

From Watch Hill. On the Half-Shell 2.50 each

More Oysters Will Be Available Soon

PEEL & EAT SHRIMP

A Half Pound. Steamed and Tossed with Old Bay Seasoning. Chilled and Served over Ice 10

BBQ



Fresh From the Smoker Daily!

PULLED PORK PLATTER

Served with Two Sides & Corn Bread. 12

HALF OR FULL RACK OF RIBS

Served with Two Sides & Corn Bread. 16/24

SLICED BRISKET PLATTER

Served with Two Sides & Corn Bread. 14

1/2 BBQ CHICKEN

Served with Two Sides & Corn Bread. 13

BUILD YOUR OWN PLATTER

Add onto Any of the Above Meals!

Pulled Pork 4 - Brisket 6 - 3 Ribs 6 - 1/2 Chicken 9

SURF OR TURF

GF SEA SCALLOPS

Stonington Sea Scallops, Have them Broiled in a Garlic Wine Butter Topped with Parmesan Panko Crumbs or Deep Fried. Hold the Panko for Gluten Free. Served with Two Sides. 26

* DOGWATCH SEARED TUNA

Our Famous Sesame Panko Crusted Yellowfin Tuna, Seared and Sliced over Asian Noodles Finished with Cusabi Drizzle and Seaweed Salad Garnish. Half portion 14 / Full 25

WHOLE BELLY CLAMS

Lightly Dusted and Deep Fried. Served with Fries and Coleslaw. PTM

FRIED OYSTERS

Lightly Dusted and Deep Fried. Served with Fries and Coleslaw. PTM

FISH & CHIPS

Beer Battered Local Cod. Deep Fried. Served with Fries and Coleslaw. 16

GF TUNA TARTARE

Finley Chopped Yellowfin Tuna with Tamari, Cilantro, Sesame Oil, Orange & Wasabi Tobiki. Served with Rice Crackers. 15

GF DOGWATCH VEGETABLES IN CURRY

Assorted Vegetables In A Yellow Curry Coconut Sauce Served Over House Brown Rice Pilaf. 15

All Stonington Policemen & Firemen get a 10% discount.

JIM WARD - HEAD CHEF

Frying Oil is Corn/Canola with 0% Transfats
Please let your server know if you have any allergies.

*Consuming raw or under cooked meat, seafood, or eggs may increase your risk of food borne illness.



LOBSTA'

STEAMED LOBSTA'

Served with Red Potatoes, an Ear of Corn, & Garnished with Mussels. Roll Up Your Sleeves and Get Crackin'! When Available. PTM

LOBSTER ROLL

Served on a Toasted New England Style Roll. Hot Buttered 22. or Cold Lobster Salad 20

GF LOBSTER SALAD

Jim's Chunky Lobster Salad Served Cold over a House Salad with your choice of Dressing. 20

LOBSTER BLT

You guessed it. Lobster Salad, Bacon, Lettuce, and Tomato. Served on Your Choice of Bread. 22

GF BOUILLABAISSE

Assorted Fish and Shellfish Simmered in a Saffron Infused Tomato Broth. The Best Bouillabaisse in America! Hold the Bread for Gluten Free. 25

GF GRILLED SWORDFISH

Char-Grilled and Topped with Lemon Shallot Butter and Crab Meat. Served with Two Sides. PTM

*GF 8 OZ FLAT IRON

Choice Flat Iron. Topped with Herb Butter. Served with Two Sides. 18

ROASTED COD

Herb Crusted and Topped with Parmesan Panko. Served with Two Sides. 22

LINGUINE & CLAMS

Garlic White Wine or Marinara Sauce. With Baby Clams, Finished with Five Steamed Littlenecks. 18

DOGWATCH PASTA

White Wine, Garlic Herb Sauce, Chicken, Roasted Tomatoes, Artichokes, and Spinach. Tossed with Cavatappi Pasta. 15
Available with Scallops for 25

SIDES

Vegetable - Brown Rice - Mashed Potatoes
Salad - Coleslaw - Fruit - Collard Greens
Mac & Cheese - Baked Beans Additional Sides 3

GREENS

DOGWATCH SALAD

Mixed Greens, Sliced Pears, Caramelized Walnuts, and Sharp Provolone Cheese with House Citrus Vinaigrette. 9

CHOPPED KALE SALAD

Chopped Kale with a Cranberry Citrus Vinaigrette, Golden Raisins, Macadamia Nuts, and finished with Fresh Shaved Pecorino Romano Cheese. 11

CHOPPED PASTA SALAD

Chopped Cavatappi Pasta, Mixed Greens, Bacon, Red Onion, Gorgonzola Cheese, and Balsamic Dressing. 10

GF LOBSTER SALAD

Jim's Chunky Lobster Salad Served Cold over a House Salad with your choice of Dressing. 20

GF TUNA NICOISE SALAD

Seared Rare and Chilled Tuna over Mixed Greens with Artichoke Hearts, Potatoes, Plum Tomatoes, Green Beans, Sliced Fennel, and Kalamata Olives with a Basil Dressing. 16

PIZZA SALAD

Garlic, Bacon & Sharp Provolone Pizza. Topped with Mixed Greens, Walnuts, Pears & Balsamic Dressing (Enough for Two!) 13

BERMUDA SPINACH SALAD

Fresh Chopped Spinach, Sweet Onions, Mushrooms, Crispy Bacon, Egg, and Croutons with a Celery Seed Vinaigrette. 11

CAESAR SALAD

Romaine Lettuce, Croutons, Sharp Provolone Cheese, and Creamy Caesar Dressing. 9

Add Chicken 6, Steak 10, Scallops 2.25 per, Shrimp 2.25 per, Salmon 7, Lobster Salad 11, Calamari 7, Brisket 6, Pulled Pork 4.

DRESSINGS: House Citrus Vinaigrette, Sesame, Raspberry, Balsamic (GF), Ranch, Bleu Cheese, Oil & Vinegar, 1000 Island.

DOGWICHES

All Sandwiches Are Served With Your Choice of ONE Side.

PULLED PORK

Fresh from the Smoker! Pulled Pork on a Brioche Roll with Mustard Coleslaw. 10

DOGWATCH VEGGIE BURGER

Jim's Homemade Veggie Burger Served with Lettuce and Tomato on a Toasted Brioche Roll. 12

CODWICH

Native Cod, Battered and Fried with Lettuce, Tomato, and Tartar Sauce. Served on a Toasted Brioche Roll. 12

OPEN FACE BRISKET

House Smoked, Melt in your mouth Brisket. Served on a Baguette with Garlic Butter & Caramelized Onions. 15

BLT

Applewood Smoked Bacon, Lettuce, Tomato, and Mayo. Served on Your Choice of Bread. A Never Fails Favorite. 13

DOGWATCH PASTRAMI

Pit Master's Special! House Smoked Pastrami on Fresh Jewish Rye with Homemade Whole Grain Mustard. To Die For! 12

SIDES

Vegetable - Brown Rice - Mashed Potatoes
Salad - Coleslaw - Fruit - Collard Greens
Mac & Cheese - Baked Beans

LOBSTER BLT

You guessed it. Lobster Salad, Bacon, Lettuce, and Tomato. Served on Your Choice of Bread. 22

BBQ PANINI

Smoked Pulled Pork & Ham, Pickles, & Mustard. Grilled in a Crusty Panini Bread. 10

LOBSTER ROLL

Served on a Toasted New England Style Roll. Hot Buttered 22. or Cold Lobster Salad 20

BBQ CHICKEN

Hot out of the Smoker Today! BBQ Chicken with Lettuce, Tomato, Red Onion, Avocado and Chili Mayo. Served on Ciabatta Bread 13

* BIG BURGER

8 oz. U.S.D.A. Prime Beef on a Toasted Brioche Roll. Design your Own. Cheese: American, Cheddar, Swiss, Crumbled Bleu. Lettuce, Tomato, Raw Onion, Avocado, Bacon, Sautéed Onions, Mushrooms, Peppers, Chili Mayo. Additional Charge for most Toppings. 13

BREAD

White - Wheat - Jewish Rye
Ciabatta - Wrap - Brioche Roll