



Appetizers

New England Clam Chowder	Cup \$5.00	Bowl \$7.00
<i>Loaded with Native Clams in a Rich, Creamy Broth with a hint of Smoked Bacon</i>		
Soup du Jour	Cup \$4.50	Bowl \$6.00
<i>Made Fresh Daily</i>		
Fried Calamari		\$12.00
<i>Tender Calamari Rings and Tentacles with a Chipotle Aioli</i>		
Atlantic Crab Cakes		\$13.00
<i>Twin Cakes loaded with Jumbo Lump Crab Meat served with Dill and Chive Aioli and Cajun Remoulade</i>		
Spinach Artichoke Dip		\$10.00
<i>Topped with Parmesan Cheese and served with Toasted Pita Chips</i>		
Shrimp Cocktail		\$12.00
<i>Five Jumbo U-12 Shrimp with traditional Cocktail Sauce</i>		
Grilled Flatbread Pizza Margherita		\$9.00
<i>Topped with Olive Oil, Roasted Garlic, Vine Ripe Tomatoes, Fresh Mozzarella, and Basil</i>		

Salads

Baby Greens		\$7.00
<i>Summer Mix of Fresh Greens tossed with Balsamic Vinaigrette with Caramelized Walnuts and Crumbled Goat Cheese</i>		
	With Tuna Salad	\$14.00
	With Lobster Salad	\$21.00
Caesar Salad		\$12.00
<i>Shredded Parmesan Cheese and Focaccia Crostini</i>		
	With Grilled Chicken	\$14.00
	With Grilled Shrimp	\$16.00
Cobb Salad		\$15.00
<i>Mixed Greens tossed with Cranberry Vinaigrette and topped with Sliced Egg, Avocado, Grilled Chicken, Crumbled Gorgonzola, Chopped Smoked Bacon, and Grape Tomatoes</i>		
Grilled Steak Salad*		\$16.00
<i>Baby Spinach tossed with Blue Cheese Dressing, Caramelized Onions, and Sautéed Mushrooms topped with Grilled Sirloin and Grape Tomatoes</i>		

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

An 18% gratuity will be added to parties of eight or more.



Sandwiches

Served with French Fries or Cape Cod Potato Chips

Certified Black Angus Beef Hamburger*	\$11.00
<i>Load it up with Bacon, Sautéed Mushrooms, Caramelized Onions, American, Swiss, Cheddar, Provolone, or Crumbled Gorgonzola</i>	
Reuben Panini	\$10.00
<i>Deli-Sliced Corned Beef, Swiss Cheese, Sauerkraut, and Russian Dressing on Marble Rye</i>	
Grilled Chicken Sandwich	\$10.00
<i>Topped with Swiss Cheese, Lemon Scented Pesto Mayonnaise</i>	
Smoked Turkey Panini	\$10.00
<i>Tomato, Avocado, and Smoked Bacon with Swiss Cheese on Ciabatta Pocket with Cranberry Sage Mustard</i>	
Lobster Roll	\$21.00
<i>North Atlantic Lobster, Celery, and Mayonnaise on a toasted Roll</i>	
Crab Cake Sandwich	\$14.00
<i>Seared Crab Cake with a Cajun Remoulade, Lettuce, and Vine ripe Tomato</i>	
Shaved Steak Sandwich	\$13.00
<i>Grilled with Onions and Mushrooms and topped with your choice of Swiss, American, or Provolone Cheese on a Sub Roll with Horseradish Chantilly</i>	
Fish Sandwich	\$14.00
<i>Battered Cod, deep fried, topped with American Cheese, served with Lettuce, Vine Ripe Tomato, Red Onion, and House Made Tartar Sauce on a Fresh Roll</i>	

Entrees

Fish and Chips	\$16.00
<i>Native Cod, Beer Battered, Deep Fried, and served with House Made Tartar Sauce</i>	
Grilled Swordfish Steak	\$21.00
<i>Topped with Pine Nut and Basil Butter, served with Yukon Gold Mashed Potatoes and Grilled Asparagus</i>	
Seared Filet of Salmon*	\$19.00
<i>Tropical Fruit Salsa, Rice Pilaf and Grilled Asparagus</i>	
New York Sirloin*	\$25.00
<i>12oz. Center Cut, Exotic Mushroom Ragout, Yukon Gold Mashed Potatoes, Grilled Asparagus</i>	
Pan Seared Chicken Breast	\$20.00
<i>Tomato Basil Salsa, Yukon Gold Mashed Potatoes, Grilled Asparagus</i>	
Shrimp and Scallop Scampi	\$23.00
<i>Three Jumbo Shrimp and Three Large Scallops tossed with Linguini and Roma Tomatoes in a garlic butter sauce</i>	
Grilled Chicken Linguini	\$18.00
<i>Tossed with Sundried Tomatoes, Baby Spinach, Artichokes, Mushrooms, and a Roasted Garlic Cream Sauce</i>	

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