

DINNER

SOUPS

SOUTHWEST CHILI Beef brisket, black beans, peppers, onions | 7

N.E. CLAM CHOWDER Fresh minced clams, celery, potatoes, onion, light cream | 7

BEEF STEW Beef, potatoes, peas, carrots, onion | 7

FRENCH ONION Beef stock, caramelized onions, croutons, melted cheese | 7

Add: Bread bowl...\$3

SALADS

MIXED GREENS Greens, walnuts, onion, apples balsamic vinaigrette, goat cheese | 12

BEET SALAD Crumbled bleu cheese, red onion, carrots, pecans, cranberries, balsamic vinaigrette | 12

GARDEN WEDGE Iceberg, cucumber, tomato, onion, bacon, bleu cheese crumble, bleu cheese dressing | 10

CAESAR Romaine, pecorino, home made croutons, creamy dressing | 8

Add: chicken, salmon \$6 each, steak, shrimp \$8 each

RAW BAR

SHRIMP COCKTAIL Six large, white shrimp | 14

CHERRYSTONES Six large clams | 12

OYSTERS Six, variety will vary | 14

SAMPLER Shrimp, cherrystones, oysters - three of each | 18

APPETIZERS

WINGS "8" Barbecue, Buffalo, Asian Sweet Chili, Honey Mustard, or Teryaki | 10

FRIED PICKLES Breaded pickle spear | 7

EMPANADAS Three, Latin American pastry turnover filled with beef | 10

PORTUGUESE MUSSELS Prince Edward Island mussels, chorico, leeks, garlic | 12

FRIED CALAMARI Fried with hot pepper rings, tartar sauce | 10

CHICKEN FINGERS Fresh breaded chicken breast, panko bread crumbs | 9

JALAPENO POPPERS Eight, cream cheese filled jalapenos | 8

BLACK BEAN QUESO Hot melty cheese blend, pico de gallo, tortilla chips | 9

SLIDERS Three, mini cheeseburgers with iceberg & tomato | 12

ONION RINGS Heaping wire basket of fried breaded onion rings | 10

POTATO SKINS Melted cheese, bacon, sour cream, scallions | 10

MOZZARELLA STICKS Breaded mozzarella, fried, served with marinara | 8

COCONUT SHRIMP Served with sweet chili dipping sauce | 12

FRENCH FRIED Fries, tater tots, or sweet potato fries | 5

GARLIC BREAD BOWL Warm, toasted bread bowl with garlic-butter and parsley | 8

SEAFOOD STUFFED CLAMS Cherrystones, seafood bread stuffing | 14

EGG ROLLS Different all the time, please ask your server | 7

CHEESE QUESADILLA Flour tortilla, pico de gallo, black beans, melted cheese | 9

Chicken, Seasoned Beef, Vegetable or Pulled Pork Steak or Shrimp | 14

CHEESE NACHOS House fried corn chips, pico de gallo, black beans, sour cream, tomato salsa | 9

Chicken, Seasoned Beef, Vegetable or Pulled Pork Steak or Shrimp | 14

CHEESE BURGERS

Half pound, hand packed served on a brioche roll with fries and coleslaw

CLASSIC Prime ground chuck, butter toasted roll, cheese | 12

DOUBLE CLASSIC Two, eight ounce hand formed patties, cheese | 16

BRUNCH Over easy egg, bacon, American cheese | 14

RED NECK Pulled pork, bacon, onion rings, bbq sauce, cheddar cheese | 14

BLT Bacon, iceberg lettuce, tomato, mayonnaise | 12

MAC & CHEESE Topped with our own fresh fusilli mac & cheese | 12

PHILLY Sauteed peppers, onions, mushrooms with American cheese | 12

MUSHROOM MARSALA Sauteed mushrooms in marsala wine sauce, provolone cheese | 12

NEW ORLEANS Fried whole belly clams, tartar sauce, iceberg lettuce, tomato, pickles, pepper jack cheese | 18

HAMBURGUESA Pico de gallo, guacamole, pepper jack | 14

NY DELI Corned beef, saurkraut, Russian dressing, Swiss Cheese | 14

Cheese Options: American, white cheddar, provolone, Swiss, jalapeno-jack, or "no cheese" Gluten free rolls are available \$2

SANDWICHES

Served with French fries and coleslaw

LOBSTER ROLL Knuckle and claw meat, light mayo, butter toasted roll | 20

DOS TACOS Corn tortillas, pico, tomatillo-guac, salsa, sour cream, cheese, cabbage

Chicken, Seasoned Beef, Vegetable or Pulled Pork Steak or Shrimp | 14

PIZZA 12 INCH

HAWAIIAN PULLED PORK BBQ sauce, pulled pork, Monterey Jack Cheese, Mango-Pineapple salsa | 12

MEXICAN BEEF Seasoned beef, pico de gallo, queso, scallions, sour cream, guacamole | 14

BUILD-A-BETTER-BURGER Ground beef, iceberg, tomato, red onion, pickles, cheese, mayo, ketchup | 12

BUFFALICIOUS Chicken breast medallions, buffalo sauce, celery, bleu cheese, scallions, cheese | 10

THE LOADED POTATO Fries, tots & sweet potato fries, cheese sauce, bacon, scallions, sour cream | 12

PIG COW CHICKEN Pulled pork, beef brisket & chicken, BBQ sauce, bacon, coleslaw, pickles, cheese | 14

CHILI WILLY Home made chili, cheddar cheese, sour cream, scallions | 12

GARLIC SHRIMP White shrimp, baby spinach, fresh tomato, garlic wine sauce, cheese | 14

FIG GOAT CHEESE Caramelized onion, arugula, prosciutto, white sauce | 12

CHEESE PIZZA House made sauce, four cheese blend | 10

Add: extra cheese, onion, green pepper, red pepper, fresh tomato, mushrooms, broccoli, baby spinach \$1 each

Add: sautéed peppers, sautéed onions, sautéed mushrooms, pepperoni, meatball, bacon, chicken, sausage, hamburger, pulled pork \$2 each

Cauliflower and Gluten Free Crust Available..... \$2

BEFORE PLACING ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BARBECUE, STEAK & POULTRY

PORK CHOP Center cut, grilled to order | 24

PETITE FILET MIGNON Four ounces, choice tenderloin of beef | 20

NEW YORK SIRLOIN Naturally lean, full of bold beef flavor | 28

GRILLED RIB EYE Meat lovers favorite, rich marbling and juicy | 29

FILET MIGNON Choice tenderloin | 34

SIRLOIN TIPS Choice midwestern beef | 24

SMOKED ST. LOUIS RIBS, HALF RACK Dry rubbed and basted with bbq sauce | 18

SMOKED ST. LOUIS RIBS, FULL RACK Dry rubbed and basted with bbq sauce | 26

SMOKED BRISKET Prime Beef, hand trimmed but still with some fat for flavor | 18

PULLED PORK (NO SMOKE) Braised pork, pull apart tender | 16

HALF CHICKEN Barbecued, fried or roasted | 22

COMBO Add a second barbecue meat \$6

Add side mac & cheese \$4

Barbecue plates served with baked beans, fries, coleslaw, corn bread & pickles. All other plates served with mashed potatoes and vegetables

FISH PLATES

HADDOCK Fresh native haddock served fried or broiled with cracker crumbs | 24

SHRIMP Tender, white shrimp served fried, broiled or sauteed | 22

SCALLOP Dry, sea scallops served fried or broiled with cracker crumbs | 26

CALAMARI Tubes & tentacles served fried | 18

FRIED CLAMS Whole belly clams, served fried | 28

SALMON North Atlantic salmon served grilled, seared or blackened | 26

FISHERMAN'S Fried haddock, shrimp, scallops and whole belly clams | 28

NANTUCKET PIE Broiled lobster meat, haddock, shrimp and scallops with cracker crumbs | 30

Fried Fish is served with fries, cole slaw and tartar sauce. All other preparations will be served with rice and vegetable

SPECIALTIES

FAJITAS Chicken, pork or vegetable | 18
steak or shrimp | 20

Served with rice and black beans

SHEPHERDS PIE Ground beef, corn, mashed potatoes, brown gravy, melted cheese | 18

TURKEY DINNER Roasted fresh turkey breast, mashed, corn, cranberry, gravy, corn bread stuffing | 18

BOILED DINNER corned beef, potatoes, celery, onion, carrot | 18

SIDES

BEANS (BAKED BEANS OR BLACK BEANS) | 4

CORN BREAD | 4

MAC & CHEESE | 4

COLESLAW | 4

POTATO SALAD Red potatoes, bacon, mayonnaise, red onion | 4

PASTAS

PENNE OR SPAGHETTI Dry pasta, marinara, garlic-wine butter sauce -or- alfredo | 16

RAVIOLI Fresh, four cheese | 20

Add: add meatballs or sweet Italian sausage | \$6

PARMESAN Seasoned breading, melted cheese, marinara
CHICKEN | 22 **VEAL** | 24

PICCATA Baby spinach, capers, mushrooms, lemon
CHICKEN | 22 **VEAL** | 24 **SHRIMP** | 24 **SALMON** | 24

MARSALA Prosciutto, mushrooms, baby spinach, marsala wine sauce
CHICKEN | 24 **VEAL** | 26 **FILET MIGNON** | 34

ALFREDO Fresh broccoli, pecorino, light cream sauce
CHICKEN | 22 **VEAL** | 24 **SHRIMP** | 24

CACCIATORE Peppers, onions, mushrooms, marinara
CHICKEN | 22 **VEAL** | 24

POMODORO Fresh tomatoes, basil, garlic & olive oil
CHICKEN | 22 **VEAL** | 24 **SHRIMP** | 24 **SALMON** | 24

ROMANO Artichoke hearts, baby spinach, mushrooms, Provolone cheese
CHICKEN | 22 **VEAL** | 24 **SHRIMP** | 24

SALTIMBOCA Sage, lemon, prosciutto, baby spinach
CHICKEN | 24 **VEAL** | 26 **SHRIMP** | 26 **SALMON** | 26

CARBONARA Pancetta, peas, pecorino, cream
CHICKEN | 22 **VEAL** | 24 **SHRIMP** | 24

MEDITERRANEAN Sun dried tomato, peppers, onions, spinach, artichoke, olives, feta
CHICKEN | 24 **VEAL** | 26 **SHRIMP** | 26 **SALMON** | 26

PESTO Fresh basil, extra virgin olive oil, pecorino
CHICKEN | 22 **VEAL** | 24 **SHRIMP** | 24

FRANCESE Egg battered, lemon-butter, artichoke hearts, sun dried tomatoes, asparagus
CHICKEN | 24 **VEAL** | 26 **SHRIMP** | 26

Fresh pasta add \$2

Pasta with seafood served with spaghetti, all other dishes served with zit

HOUSE FAVORITE PASTAS

SHRIMP SCAMPI Large white shrimp, grape tomato, baby spinach, garlic-wine | 24

CLAM SAUCE Fresh, chopped clams, garlic-wine sauce | 22

MUSSELS Prince Edward Island, leeks, grape tomatoes, garlic, wine, butter | 22

FRUITA D'MARE Shrimp, cherrystones, scallops, calamari, mussels, marinara | 28

MACARONI & CHEESE Fresh fusilli pasta, cheese sauce | 18

Add: buffalo chicken, broccoli, pulled pork or bacon Add \$4
Add: julienne steak tips, lobster meat Add \$6

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