

## APPETIZERS

Fried Calamari breaded and tossed in Parmesan, with banana peppers, served with smokey aioli 13.99

Twin Crab Cakes Maryland-style with tomato, creamy guacamole, and lemon-dill aioli 16.99

Artichoke \& Spinach Dip cut baby spinach with artichokes blended with four cheeses, served with toasted Naan bread points 13.99 gfv

Crispy Brussel Sprouts drizzled with a sweet cider reduction \& topped with green apple slices 10.99 Add: bacon crumbles 3 Add: candied pecans 3 v

Nachos Crispy hand-cut tri-colored corn tortillas, melted Cheddar and Monterey Jack cheeses. Served with cilantro-lime sour cream and salsa 12.99 Add: Creamy Guacamole 4 Veggies 3 Chili 5 Beef 5 Chicken 6 Lobster 16 gf $v$

Jumbo Shrimp Cocktail five jumbo chilled shrimp with our homemade cocktail sauce 13.99 Additional shrimp 4 each gf

Jumbo Chicken Wings jumbo fresh wings in your choice of sauce: Buffalo, Blueberry BBO, or Mango Curry Small 10.99 Large 17.99

KID'S MENU Served with a fountain drink. Hamburger or Cheeseburger with fries 8 Macaroni \& cheese 8
Kid's Pasta served with your choice of marinara sauce or buttered 8 Chicken Tenders with fries 8

## SOUPS

Café Chili Beef chili topped with melted Cheddar \& Monterey Jack cheeses and served with hand-cut tri-colored tortilla chips Bowl 9.99

New England Clam Chowder Homemade served hot \& creamy 9.99 gf


SALADS
Classic Caesar Romaine, classic Caesar dressing, with Pecorino Romano cheese and seasoned croutons 11.99 Add: Chicken 6 Jumbo Shrimp 8 Steak g Lobster 16 v

Field of Greens Fresh Greens, red onions, dried cranberries, cucumbers, and grape tomatoes 11.99 Add: Chicken 6 Shrimp 8 Steak 9 Lobster 16 gf v

Black \& Bleu Wedge Classic iceberg wedge, bleu cheese dressing and fresh bleu cheese crumbles. Finished with sliced tomato, maple smoked bacon, and red onion. 12.99 Add: Chicken 6 Jumbo Shrimp 8 Steak 9 Lobster 16 gf

Cobb Salad Our twist on the classic with egg, bacon, red onions, creamy guacamole, tomatoes, and fresh bleu cheese crumbles 14.99 Add: Chicken 6 Jumbo Shrimp 8 Steak 9 Lobster 16 gf

[^0]ENTREES Upgrade your veggies to Brussel sprouts 3 Add a demi- salad or mini Caesar 3 Add a generous portion of warmed buttered lobster meat 14

Pan Seared Scallops Fresh Jumbo Scallops seared rare and topped with pomegranate sauce. Served with rice and fresh vegetables 26.99 gf

Scampi Linguini Pasta in a traditional scampi sauce with fresh tomatoes and your choice of seafood Jumbo Shrimp 20.99 Lobster 28.99
Mixed Seafood 30.99
BBQ Pork Shank Fall off the bone shank served BBO style; grilled with our citrus chipotle BBO sauce and served with french fries and homemade cole slaw 22.99
N.Y. Strip Steak 12 oz hand-cut dredged in Montreal seasoning and charbroiled. Served with garlic mashed potatoes and fresh veggies. 28.99 Add: Melted Bleu Cheese 2 Caramelized Onions \& Sauteed Mushrooms 2

Bourbon Beef Tips Marinated in Jim Beam then charbroiled. Served with garlic mashed potatoes and fresh vegetables 25.99

Captain's Bake Fresh Sea Scallops, Jumbo Shrimp, and Haddock filet baked in garlic butter and topped with crumbs and a lobster claw. Served with rice and fresh vegetables 29.99

Fisherman's Platter Beer-battered fried Scallops, Jumbo Shrimp, and fresh haddock. Served with french fries and homemade cole slaw 26.99

Baked Mac \& Cheese The ultimate comfort food baked with five cheeses and topped with Ritz crackers and crumbled bacon 14.99 Buffalo Chicken Mac \& Cheese 18.99 Or baked with North Atlantic Lobster meat 25.99

Chicken Parmesan A Chicken Breast golden fried and then baked with our marinara sauce and topped with Mozzarella and Parmesan cheeses Served over a bed of pasta 20.99

Mushroom Spinach Ravioli Jumbo Ravioli stuffed with leaf spinach, portobello mushrooms, \& cheese in a pesto cream sauce 18.99 Add: Chicken 6 Jumbo Shrimp 8 v

## Prime Rib (Fri, sat, g Sun)

slow roasted \& hand carved.
Queen Cut $\$ 22.99$
King Cut $\$ 26.99$

PUB STUFF Served w/your choice of french Fries or cole slaw. Substitute a demi-salad, sweet potato fries, black \& tan onion rings, or roasted Brussel sprouts 3 Gluten free buns available 2

Lobster Roll Delectable North Atlantic lobster meat tossed in mayonnaise and our own special seasonings on a New England style bun with leaf lettuce Single 26.99

Fried Haddock Sandwich Fresh Haddock, beer battered \& deep-fried golden with tartar sauce and lemon 15.99

Blackened Haddock Burrito Blackened Haddock tossed with fiesta style rice and black bean salsa, stuffed into a burrito topped with cheddar jack cheese and baked 16.99

Fish \& Chips Beer-battered Haddock, fried golden, and served w/french fries and our homemade slaw 22.99

Roasted Turkey Sandwich Roasted Turkey Breast served on Naan bread w/Swiss cheese, lettuce, tomato, and bacon. Flavored with a side of cranberry mayo 14.99

Reuben Lean Corned Beef piled high on marble rye w/ saverkraut, Swiss, \& 1000 Island dressing. Grilled until golden 14.99

Blueberry BBQ Pulled Pork Sandwich Slow roasted Port Shoulder simmered in our BBO sauce on a Brioche bun. Served New Orleans-style topped with our homemade Cole slaw 14.99

## BURGERS \&CHICKEN SANDWICHES

Your choice of $1 / 2 \mathrm{lb}$. freshly ground beef or a grilled fresh chicken breast. Served with your choice of french fries or cole slaw. Substitute a plant-based Beyond Burger for only 3, Substitute a demi-salad, sweet potato fries, roasted Brussel sprouts or black \& tan onion rings for 3. Gluten free bun available for 2

The Triple By-Pass Burger Three $1 / 2 \mathrm{lb}$. patties, six slices of cheese, six slices of bacon, and a side of chili-cheese fries 25.99

Basic: w/cheese Served with your choice of cheese. 15.99 Add: bacon 2

Black \& Bleu Served with melted Bleu cheese and bacon 17.99

Surf \& Turf Burger Topped with seasoned lobster meat, bacon, lettuce, tomato, and cheese 25.99


[^0]:    Due to unprecedented times, we are adding a $3 \%$ surcharge on food sales to be given directly to our kitchen staff. Ask for the Manager if you have any questions.
    *NOTICE: Consuming raw or undercooked meats, seafood, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items.

