



Fall 2025

APPETIZERS

Fried Ravioli 8 Breaded and stuffed w/cheese, served w/marinara dipping sauce
13.99

Fried Calamari Breaded and tossed in Parmesan, with banana peppers, served with smoky aioli
15.99

Artichoke & Spinach Dip Cut baby spinach with artichokes blended with four cheeses, served with toasted Naan bread points 15.99 v

Crispy Brussel Sprouts Drizzled with a sweet cider reduction & topped with green apple slices 11.99
Add: Bacon Crumbles 3 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
14.99 Add: Creamy Guacamole 4 Veggies 3 Chili 5
Chicken 7 Pulled Pork 8 Lobster 18 gf v

Jumbo Chicken Wings Jumbo fresh wings in your choice of sauce: Buffalo, Blueberry BBQ, or Mango Curry Small 11.99 Large 19.99

Hog Wings 8 tender mini bone-in pork shanks tossed in your choice of sauce (buffalo, blueberry BBQ, mango curry, BBQ, or plain). 16.99

KID'S MENU Served with a fountain drink.

Hamburger or Cheeseburger with fries 9

Macaroni & cheese 9

Kid's Pasta served with your choice of marinara sauce or buttered 9 Chicken Tenders with fries 9

SOUPS

Café Chili Beef chili topped with melted Cheddar & Monterey Jack cheeses and served with hand-cut tri-colored tortilla chips Cup 6.99 Bowl 9.99

New England Clam Chowder Homemade served hot & creamy Cup 6.99 Bowl 9.99 gf

SALADS

Classic Caesar Romaine, classic Caesar dressing, with Pecorino Romano cheese and seasoned croutons 12.99 Add: Chicken 7 Jumbo Shrimp 9
Steak 9 Lobster 18 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. 13.99 Add: Chicken 7
Jumbo Shrimp 9 Steak 9 Lobster 18 gf

Cobb Salad Our twist on the classic with egg, bacon, red onions, tomatoes, bleu cheese crumbles 15.99 Add: freshly chilled Lobster Meat 18 Chicken 7
Jumbo Shrimp 9 Steak 9 gf

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. 2025*

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 18

Pan Seared Scallops Fresh jumbo scallops seared rare and topped with pomegranate sauce. Served with rice and fresh veggies 29.99 gf

Scampi Linguini pasta in a traditional scampi sauce with fresh tomatoes and your choice of seafood
Jumbo Shrimp 22.99 Lobster 32.99
Mixed Seafood 34.99

BBQ Pork Shank Fall off the bone shank served BBQ style; grilled with our citrus chipotle BBQ sauce and served with french fries and homemade cole slaw 25.99

N.Y. Strip Steak 12 oz hand-cut dredged in Montreal seasoning and charbroiled. Served with garlic mashed potatoes and fresh veggies 29.99 Add: Melted Bleu Cheese 2 Caramelized Onions 2

Bourbon Beef Tips Marinated in Jim Beam then charbroiled. Served with garlic mashed potatoes and fresh veggies 29.99

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 veggies 32.99

Fisherman's Platter Beer-battered fried scallops, jumbo shrimp, and fresh haddock. Served with french fries and homemade cole slaw 29.99

Baked Mac & Cheese The ultimate comfort food baked with five cheeses and topped with Ritz crackers and crumbled bacon 17.99 Buffalo Chicken Mac & Cheese 21.99 Or baked with North Atlantic Lobster meat 29.99

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 24.99

Mushroom Spinach Ravioli Jumbo ravioli stuffed with leaf spinach, portobello mushrooms, & cheese in a pesto cream sauce 20.99 Add: Chicken 7 Jumbo Shrimp 9 v

Prime Rib (Sat)

slow roasted & hand carved, served w/ garlic mashed potatoes & fresh veggies
Queen cut \$26.99 King cut \$29.99

PUB STUFF Served w/your choice of french fries or cole slaw. Substitute a demi-salad, sweet potato fries, 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 29.99

Fried Haddock Sandwich Fresh haddock, beer battered & deep-fried golden with tartar sauce and lemon 16.99

Blackened Haddock Rachel Blackened Haddock, Swiss cheese, cole slaw, 1000 island dressing on grilled marble rye bread 16.99

Fish & Chips Beer-battered Haddock, fried golden, and served w/ french fries and our homemade slaw 24.99

Cold Roasted Turkey Sandwich Roasted turkey breast served on Naan bread w/ Swiss cheese, lettuce, tomato, & bacon w/ a side of cranberry mayo 16.99

Reuben Lean corned beef piled high on marble rye w/ sauerkraut, Swiss, & 1000 Island dressing. Grilled until golden 16.99

Blueberry BBQ Pulled Pork Sandwich Slow roasted pork shoulder simmered in our BBQ sauce on a brioche bun. Served New Orleans-style topped w/ our homemade Cole slaw 16.99

BURGERS & CHICKEN SANDWICHES

Your choice of ½ 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 onion rings for 3. Gluten free bun available for 2

The Triple By-Pass Burger Three ½ lb. patties, six slices of cheese, six slices of bacon, and a side of chili-cheese fries 29.99

Basic: w/cheese Served w/your choice of cheese 17.99 Add: Bacon 2 Maple Bacon 3

Black & Bleu Served with melted Bleu cheese and bacon 19.99

Surf & Turf Burger Topped with seasoned lobster meat, bacon, lettuce, tomato, and cheese 29.99