

## ☞ APPETIZERS ☞

<b>Mezza Platter-</b> Hummus, babaghanoush and tabouli served with warm pita chips	9-
<b>Crab Cakes-</b> Maryland-style with roasted red pepper aioli	10-
<b>Jumbo Shrimp Cocktail-</b> With zesty cocktail sauce	10-
<b>Bruschetta Caprese-</b> Grilled garlic bread, fresh tomato crudo, basil oil Topped with grilled shrimp	8- 14-
<b>Fried Calamari-</b> Cherry peppers and marinara sauce for dipping	10-
<b>Clams Casino (5)-</b> Baked with seafood stuffing and bacon	10-
<b>Cape Cod Oysters on the half shell-</b> With traditional garnishes	12-
<b>Portuguese Style Mussels-</b> Steamed in white wine, linguica, onions, tomatoes	11-
<b>Fried Chicken Wings-</b> Buffalo style, orange ginger glaze or plain with BBQ sauce	9-
<b>Lobster Mac 'n Cheese-</b> In a roasted red pepper cheese sauce	12-
<b>Stuffed Quahog -</b> With a linguica and pepper stuffing	5-
<b>Kettle Chips-</b> Crispy fried potato chips with blue cheese and white truffle oil	7-

## ☞ SOUPS AND SALADS ☞

<b>New England Clam Chowder</b>	7-
<b>Baked French Onion Soup</b>	7-
<b>Chef's Soup of the Day</b>	7-
<b>Panzanella Salad-</b> Diced tomato, mozzarella, cucumber, red onion, ceci peas, croutons, calamata olives, vinaigrette	8-
<b>Cru Chopped Salad-</b> Greens, apple, pear and walnuts, crumbled blue cheese and maple vinaigrette	8-
<b>Wilted Arugula Salad-</b> With Chevre and toasted almonds, with a warm maple bacon vinaigrette	9-
<b>Caesar Salad-</b> With croutons and freshly shaved Parmesan	8-
<b>Caprese Salad-</b> Fresh mozzarella & vine ripened tomatoes with pesto and EVOO	8-

### Add to any salad:

Grilled Chicken	7-	Grilled Shrimp	8-
Grilled Salmon	10-	Lobster Salad	14-

Sample menu, items subject to change without notice.

Before placing your order, please inform your server if a person in your party has a food allergy.

18% gratuity added to parties of 7 or more

## ☞ SANDWICHES ☞

Served with Sweet Potato Fries and a Pickle

<b>Turkey Club-</b> Traditional, classic turkey club	9-
<b>Veggie Panini-</b> Roasted eggplant, roasted peppers, onions, tomato, fresh mozzarella and pesto	10-
<b>Lobster Roll-</b> Claw and knuckle meat salad on a grilled roll	20-

## ☞ BURGERS ☞

Our signature burgers are made with the most flavorful, all natural, vegetarian-fed, hormone & antibiotic-free Black Angus Beef

<b>Black Angus Burger-</b> Char broiled, lettuce, tomato, cheese	10-
<b>Smoked Maple Bacon Burger-</b> With lettuce and tomato and choice of cheese	12-

## ☞ PIZZA ☞

<b>Margherita Pie-</b> Red sauce, mozzarella, and basil pesto	10-
<b>Mediterranean Pie-</b> Tomato, calamata olives, spinach and feta cheese	11-
<b>Meat Lovers Pie-</b> Pepperoni, meatball, red sauce and cheese	10-
<b>B.L.T. Pie-</b> Bacon, arugula, tomatoes, fresh mozzarella	12-

## ☞ ENTREES ☞

<b>Seafood Stew-</b> New England style with linguica, tomatoes, peppers, onions, haddock, shrimp, scallops, mussels, and calamari, with Strigoli pasta	22-
<b>Fresh Haddock-</b> Topped with savory pesto and panko crumbs	19-
<b>Grilled Organic Chicken-</b> With grilled balsamic infused ragout of Mediterranean vegetables, with pasta	22-
<b>Chicken Valdosta-</b> Sautéed organic chicken breast, wild mushrooms, vine-ripened tomatoes, finished in Marsala wine sauce, topped with Fontina cheese and fresh pasta	19-
<b>Grilled Vegetable Stack-</b> Eggplant, zucchini, portabella mushrooms, summer squash, red onion, tomato and asparagus with roasted red pepper and basil coulis	12-
<b>Add grilled shrimp</b>	8-
<b>New York Sirloin Steak-</b> 12oz. USDA Choice, char-grilled with fresh herb butter	24-
<b>Classic Steak au Poivre-</b> Cracked pepper, shallots, brandy, veal jus and cream	27-
<b>Grilled Filet Mignon Forestiere-</b> Topped with a rich red wine sauce, wild mushrooms, served with crisp fried risotto croquettes and vegetables.	25-

\* Steaks and Burgers are Cooked to Order. Regarding safety of these items, written information is available upon request.