

BEGINNINGS

Crab Stuffed Mushrooms 11

Our own Maryland style crab filling in white mushrooms

Jumbo Shrimp Cocktail* 15

Five chilled shrimp with zesty cocktail sauce

Bruschetta Caprese 9

Grilled garlic bread, fresh tomato crudo, pesto & balsamic drizzle
Topped with grilled jumbo shrimp 15

Steamed Little Neck Clams 14

Steamed with garlic, herbs & white wine, served with garlic crostini

Little Neck Clams* 12

Fresh clams, served on the half shell with cocktail sauce & lemon

Chicken Wings* 13

Buffalo or Asian style

Baked Brie En Croute 14

Panko & almond crusted, baked & topped with port wine-fig compote

Big Rock Oysters* 14

From Cape Cod Bay, served on the half shell with cocktail sauce & lemon

Big Rock Oysters Rockefeller 16

Local oysters topped with creamed spinach, with a hint of Anisette

Fried Calamari 12

Fried Calamari tossed in a sweet and spicy sauce with jalapeño peppers

Cheese Nachos 9

Crispy corn tortilla chips topped with a cheddar cheese sauce and served with salsa and sour cream

SOUPS & SALADS

Baked French Onion Soup 7

Caramelized onions in a flavorful broth, baked with a garlic crouton, topped with Swiss & Cheddar cheeses

New England Clam Chowder 7

Thick & creamy

Cru Chopped Salad* 10

Greens, apples, pears, walnuts, crumbled blue cheese & maple vinaigrette

Baby Arugula Salad* 10

Topped with goat cheese, raisins & toasted almonds. Tossed with our housemade maple vinaigrette

Caesar Salad 9

Traditional Caesar with croutons & freshly shaved Parmesan

Chilled Shrimp Salad 14

Grilled jumbo shrimp on Asian slaw with Wasabi Cream

All Salads may be topped with: Grilled all-natural hormone & antibiotic-free chicken or grilled shrimp, add \$8

ENTRÉES

Grilled Salmon* 25

Fresh grilled salmon topped with Wasabi Cream on steamed Jasmine Rice, Asian Slaw

Baked Fresh Scrod 24

Topped with pesto & panko crumbs

Cru Shrimp Scampi 26

Jumbo shrimp sautéed in garlic herb butter & fresh tomato crudo, served on linguine

Jumbo Baked Stuffed Shrimp 26

Served with jasmine rice & vegetable

New York Sirloin Steak* 30

12oz. USDA Choice, hand cut and char-grilled, topped with garlic herb butter

Classic New York Sirloin Steak au Poivre 33

Cracked pepper, shallots, brandy, veal jus & cream

Veal Scaloppine Picatta 25

Served over angel hair pasta

Chicken Marsala 23

Tender medallions of chicken, sautéed & served on our wild mushroom risotto with Marsala wine sauce

Vegetarian Plate* 18

Grilled assortment of fresh vegetables served on mushroom risotto

SANDWICHES AND BURGERS

Turkey Club 13

Traditional club made with fresh cooked turkey breast & fruitwood-smoked, nitrate-free bacon

Grilled All-Natural Chicken 13

Avocado, lettuce & tomato, red pepper aioli on a grilled brioche roll

Natural Burger 13

Charbroiled, all-natural beef topped with lettuce, tomato & choice of cheese

Blue Cheese Burger 14

Topped with tender lettuce, blue cheese & red onion relish

Lamb Burger 14

Shallots & fresh mint blended with ground lamb, served with our cucumber tzatziki sauce, sweet potato fries

Grilled Portabella Mushroom Panini 13

Thinly sliced zucchini, summer squash, roasted red peppers & sprouts on ciabatta bread with pesto mayo & mozzarella served with carrot & parsnip fries

Lobster Salad Roll 25

1/2 pound of our delicious lobster salad on a grilled hot dog bun

All sandwiches & burgers are served with fries & a pickle

Basket of hand-cut, breaded Onion Rings 7

Basket of Sweet Potato fries 7

Our signature burgers are made with 100% all-natural American Wagyu Beef & served on a grilled brioche roll.

GRILLED PIZZA

Margherita 13

Red sauce, mozzarella, & basil pesto

Prosciutto & Mozzarella 15

Grilled pizza topped with fig glaze, prosciutto & cheese

Chicken Meatball 14

Sliced chicken meatballs, caramelized onions & mozzarella with tomato crudo

BBQ Short Rib Pizza 15

With caramelized onions, mushrooms & goat cheese

All Pizzas available with gluten-free dough for \$1 extra*

*Items marked with * are prepared using Gluten Free Products. Gluten free does not indicate an Allergy-Free dish as cross contact may occur. Always inform your server if you have a food allergy.*