

## BEGINNINGS

### 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

### Stuffed Mushrooms 8

Mushroom caps filled with our sausage and mushroom duxelle

### 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

### Chicken Wings\* 13

Buffalo or Asian style

## 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, craisins & toasted almonds. Tossed with our housemade maple vinaigrette

### Caesar Salad 9

Traditional Caesar with croutons & freshly shaved Parmesan

### Fall Harvest Salad 11

Mixed greens, toasted almonds, red and yellow beets, goat cheese, dressed with apple cider vinaigrette and grated apples

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

## ENTRÉES

### Roasted Salmon\* 25

Fresh, roast salmon with maple and tamari glaze served with butternut risotto

### Baked Fresh Scrod 24

Topped with pesto & panko crumbs

### Jumbo Baked Stuffed Shrimp 26

Served with jasmine rice & vegetable

### Crispy Duck 29

Half roast, crispy Duckling with our cranberry and apple glaze

### 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

### 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

### 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

### Chicken Panini 13

Grilled chicken, brie cheese, pears, apple cranberry chutney made with sour dough bread and served with fried root vegetable medley

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

*All sandwiches & burgers are served with fries & a pickle*

**Basket of hand-cut, breaded Onion Rings 7**

**Basket of Sweet Potato fries 7**

## GRILLED PIZZA

### Margherita 13

Red sauce, mozzarella, & basil pesto

### Prosciutto & Mozzarella 15

Grilled pizza topped with fig glaze, prosciutto & cheese

### Italian Meatball 14

Caramelized onions, red sauce and mozzarella

### Shrimp Scampi 17

Garlic shrimp, mascarpone, ricotta and pesto

*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.*