

Starters and Share Plates

Crispy Calamari

seasoned to order, banana peppers, mediterranean olives, house marinara & spicy aioli 10

Prince Edward Island Mussels

andouille sausage, roasted tomato & fennel broth, toasted crostini 14

Spinach and Artichoke Dip

house made creamy blend of spinach & artichoke hearts, mozzarella crust, grilled pita points 10

Shrimp Cocktail

wild caught jumbo shrimp, cocktail sauce 12

Soups

Crab and Corn Chowder

light creamy base with jumbo lump crab, roasted corn, fresh herbs 8

French Onion

sweet onions, gruyere & swiss, crostini 5

Handhelds

seasoned fries or side garden salad, house pickles
Sub sweet potato fries 2

**gluten free bread available upon request*

Fish Tacos (three)

citrus marinated fish, chipotle avocado crème, mango salsa slaw, cilantro, soft corn tortilla 15

Crab Cake

broiled jumbo lump crab, mango lime sauce, lettuce, tomato, brioche roll 15

Lobster Roll*

fresh lobster, tarragon, celery, soft split top roll 18

Cheeseburger*

certified hereford beef, cheddar, lettuce, tomato, red onion, roasted garlic aioli, brioche roll 14
add bacon 2, crispy onion hay 1

Beyond Burger – 100% plant based*

100% plant based burger, lettuce, tomato, red onion, brioche roll 16
add cheddar 1, crispy onion hay 1

Grilled Chicken*

farm raised chicken breast, spicy mayo, provolone, lettuce, tomato, red onion, pub roll 14
add bacon 2, crispy onion hay 1

Pulled Pork*

house braised pork, smoked gouda, barbeque sauce, crispy onion hay, brioche roll 14

Fish and Chips

beer battered alaskan cod, tarter, malt vinegar 15

Reuben

angus grilled corned beef, sauerkraut, house brussel slaw, swiss, russian dressing, grilled marble rye bread 15

Grilled Cheese

crispy slab applewood smoked bacon, fontina & cheddar, thick cut sourdough 10

Chicken Tenders

lightly breaded, golden fried, honey mustard 15
gluten free available

Charcuterie Board

assorted cured meats & gourmet cheeses, house made chutney 13

Sweet Potato Fries

crispy fried sweet potatoes with chipotle cinnamon seasoning, sriracha & maple rum dipping sauces 7

Mozzarella Triangles

golden fried, house marinara 10

Flatbreads

Margherita

baby heirloom tomatoes, fresh mozzarella, basil, smoked sea salt 10

Barbeque Chicken

tender shredded farm raised chicken, cheddar & mozzarella, red onion, arugula 15

Mediterranean

prosciutto, artichoke hearts, mediterranean olives, roasted red peppers, feta, fresh mozzarella 13

Salads

add grilled: chicken 5, jumbo wild caught shrimp 7, wild caught scottish salmon 9

Caprese

baby heirloom tomatoes, fresh mozzarella, aged balsamic reduction, basil oil, smoked sea salt, fresh basil 10

Caesar

crispy romaine, shaved grana padano, house made croutons, creamy caesar dressing 10

Roasted Beet

arcadian spring mix, oven roasted beets, candied pecans, goat cheese crumbles, house balsamic vinaigrette 12

Garden

mixed greens, cucumbers, baby heirloom tomato, red onion, choice of dressing 8

Roasted Red Pepper Hummus

house made hummus, mediterranean tapenade, grilled pita points 10

Jumbo Lump Crab Cakes

Three mini crab cakes, broiled, house mango lime sauce, blood orange glaze 13

Bavarian Pretzel

super sized pretzel with horseradish mustard, IPA cheese sauce and vanilla cinnamon cream cheese 10

Crispy Wings (ten)

bacon jam, buffalo or barbeque 10

Pastas

**gluten free pasta available upon request*

Black Pepper Fettuccini & Shrimp*

jumbo wild caught shrimp, peas, sundried tomato, basil, house roasted garlic cream sauce 26

Butternut Squash Ravioli

tender ravioli, baby heirloom tomatoes, house creamy sage sauce 20

Garlic Basil Linguini & Chicken*

coleman organic chicken, baby heirloom tomatoes, shaved grana padano, fresh pistachio and basil pesto 24

Pasta Bolognese*

rigatoni, house made bolognese, shaved grana padano, fresh basil 22

Baked Lobster Cav and Cheese

fresh lobster, cavatappi pasta, house IPA cheese sauce, toasted bread crumbs, served in cast iron skillet 24
great to share or enjoy as an entrée!

Land and Sea

Available after 5PM

Grilled Pork Chop

14oz apple cider brined bone-in pork chop with cider glaze, butternut squash risotto, swiss chard 24

Hanger Steak

certified angus beef with peppercorn demi-glace, herb roasted potatoes, daily vegetable 26

Short Rib

house cut slow braised short rib, creamy smoked gouda polenta 25

Roasted Half Chicken

oven roasted half coleman organic chicken, root vegetables, herb roasted potatoes 22

Char Grilled Salmon

grilled wild caught scottish salmon with honey bourbon glaze, roasted cauliflower & red quinoa 26

Seared Scallops

seared U-10 sea scallops with bacon jam, braised chard, roasted corn puree 28

Crab Cakes

two broiled jumbo lump crab cakes with sherry mustard sauce, daily vegetable, herb roasted potatoes 28

Blackened Cod

blackened alaskan cod, honey kissed brussels sprouts, horseradish grits 23

Sides

honey kissed brussels sprouts 5

herb roasted potatoes 5

daily vegetable 3

seasoned fries 4

onion hay 4

small house salad 4

Little One's

served with fries and a drink

gluten free tenders and pasta available upon request

chicken tenders, cheeseburger, grilled cheese,
pasta with marinara or butter 8

shark bite!

blue sprite with grenadine filled shark 5