



DINNER

RAW BAR

SHRIMP COCKTAIL 4 poached shrimp, cocktail sauce, lemon wedge	14
JONAH CLAWS 5 crab claws, cocktail sauce, lemon wedge	25
OYSTERS chef selection, mignonette, hot sauce, lemon	6 for 20 12 for 38
CHARCUTERIE and CHEESE cured meats & local and imported cheese served with pickled vegetables, compote, crostini	9ea 3 for 25
SEAFOOD PLATTER 6 oysters, 3 shrimp, 3 jonah claws, 1 octopus tenticle cocktail sauce, lemon wedge, mignonette, hot sauce	49

SALADS

chicken breast 6, cheeseburger 8, salmon 10, shrimp 9, duck confit 9 or anchovies 4

CAESAR SALAD chopped romaine, garlic-anchovy dressing, parmesan, garlic croûton	7/12
SIMPLE SALAD radish, cucumber, tomato, baby carrots, basil vinaigrette	6/10
ARUGULA AND ORANGE SALAD shaved fennel, cured olives, toasted sunflower seeds, citrus vinaigrette	12/15
GRILLED ROMAINE SALAD garlic-anchovy dressing, olives, blistered tomatoes, parmesan white anchovies	14 with Italian sausage 18

SOUPS & APPS

TOMATO BISQUE chive oil, parmesan cheese	6/9
CHILLED CARROT AND FENNEL SOUP coriander kefir, micro cilantro	8/11
VEGAN 4 BEAN CHILI pinto, black, northern white, and kidney beans, carrots, celery, onions, portobello mushrooms, spice blend, green and chipotle chilies, tomatoes	12
BLUE CRAB SALAD mango jalapeño jam, avocado puree, arugula, sour cream, coriander, chives	16
P.E.I. MUSSELS coconut lemon-grass broth, ginger, lime, leeks, tomato, garlic toast	14
JUMBO HOT WINGS blue cheese dressing, celery sticks	6 for 14 12 for 22
GRILLED SHRIMP AND CHEDDAR CHEESE GRITS chorizo butter	15
DEVEILED EGGS 3 pc. toppings: plain, tobiko, bacon, or smoked salmon	7
BLACK BEAN HUMMUS chipotle and roasted red peppers, garlic, served with warm pita bread	12
MUSHROOM FONDUE fontina, brie cheese, goat cheese, roasted garlic, tomatoes, warm baguette	15
FLATBREAD PIZZA	
GREEK PIZZA arugula, pepperoncini, roasted red peppers, olives, artichoke, feta, mozzarella, sun dried tomato and pine nut pesto	14
CHICKEN AND BACON FLATBREAD red onions, ranch, pizza sauce, smoked mozzarella	15

8-oz ALL-NATURAL BEEF BURGER blend of short rib, brisket and chuck, with lettuce, tomato, cheddar cheese, roasted garlic aioli, kaiser roll, fried potatoes	16
8-oz ALL-NATURAL LAMB BURGER ground lamb with feta and olives, mint yogurt sauce, cucumber, lemon, red onion, sliced tomato, kaiser roll, fried potatoes	19
6-oz GRILLED BEEF TENDERLOIN german potato salad with bacon and hardboiled eggs, buttered green beans, red wine sauce	33
"MAMA'S" MEATLOAF marsala mushroom gravy, mashed potatoes, roasted baby carrots	19
PASTA BOLOGNESE rustic beef & vegetable tomato sauce, pappardelle noodles	18
PESTO PASTA angel hair pasta, nut free basil pesto, tomato-olive ragout, lemon ricotta	19
VEGAN & GLUTEN FREE ENTRÉE red bliss potatoes, green beans, beet salad, baby carrots, roasted broccoli rabe	18
GRILLED PORK TENDERLOIN olive oil and garlic rapini, braised red cabbage, golden raisins, apricot, bacon, dijon port sauce	21
HALF CORNISH GAME HEN creamy arborio rice, roasted corn, tomatoes, shishito peppers, au jus	22
SEARED TUNA NICOISE red bliss potatoes, green beans, tomato, hard-boiled egg, olives, anchovies, caper berries, basil vinaigrette	26
NEW ENGLAND LOBSTER ROLL lobster salad, shredded lettuce, french sub roll	Market Price
GRILLED SALMON basil polenta, cucumber yogurt, beet salad, orange zest	21
FISH N CHIPS beer battered, Alaskan cod, coleslaw, fried potatoes, tartar sauce	19