STARTERS

Soup of the Day | 5|7 New England Clam Chowder | 6|8

Fried Pickles | 6

Beacon Shrimp tossed in sweet thai chili aioli, sesame seeds, cilantro | 16

Chicken Wings choice of buffalo, bbq, chipotle honey, teriyaki, or sriracha hot honey | 13

Blue Crab Dip GF with french bread | 12

Fried Cauliflower Bites buffalo sauce, blue cheese crumbles and ranch | 12

Bruschetta tomato, fresh basil with balsamic drizzle | 8

Fried Calamari cherry peppers and tangy bistro sauce 15

SALADS

House Salad GF cucumbers, tomatoes, red onions, croutons | 7

Caesar Salad GF romaine, parmesan, croutons |7

Cobb Salad GF romaine, bacon, egg, red onion, cucumber, cheddar, blue cheese dressing |14

Poached Pear Salad GF kale and arugula, poached pears, cherry peppers, blue cheese crumbles, roasted cashews, berry balsamic dressing | 14

Add-ons: chicken 7 | shrimp 9 | salmon 11 | tuna* 11

Dressings: ranch, caesar, blue cheese, balsamic and berry balsamic



HANDHELDS

served with choice of fries, chips, fruit or cole slaw onion rings (+\$2) Gluten free buns available

Surf and Turf Burger*

fried shrimp, lettuce, tomato, tangy bistro sauce | 18

Angus Sirloin and Chuck Burger*

lettuce, tomato, onion, choice of cheddar, american, swiss or provolone | 13

add mushrooms or onions |.50 add bacon | 2

Substitute veggie burger

Caesar Wrap

parmesan and romaine choice of chicken 12 | shrimp 14 Crab Cake Sandwich lettuce, tomato, cajun remoulade | 18

Fried Flounder Sandwich lettuce, tomato, tartar sauce, brioche bun | 15

Reuben

choice of pastrami or turkey, sauerkraut, swiss, 1000 island on rye $|\,15$

Tacos

two flour tortillas, pico de gallo, baja slaw, chipotle aioli, choice of grilled or blackened chicken 13 | shrimp 15 | mahi 17 | tuna* 17

Turkey Club turkey, bacon, lettuce, tomato, american and mayo | 14

FRESH CATCH (MKT Price)

served with your choice of two: fries, onion rings (+\$2), chips, cole slaw, fruit, Chef's vegetable or Chef's starch.

Blackened GF full bodied spice blend topped with pico de gallo

Cashew Crusted with beurre blanc sauce

Mediterranean GF white wine, butter broiled with bruschetta and balsamic glaze

Herb Crusted GF herbs de provence crusted and grilled

PLATES

Crab Cakes wild rice, Chef's choice vegetables, coastal remoulade | 28

Fried Seafood Platter

shrimp, oysters, or flounder served with fries and cole slaw one item 16 | two items 21 | three items 26

Bourbon BBQ Ribs GF fries and cole slaw half rack 24 | full rack 33

Fish and Chips beer battered cod, fries, coleslaw, tartar sauce | 18

Southwest Chicken GF peppers, onions, southwest rice and avocado crema | 25

Vegetable Curry GF

coconut peanut curry sauce, peppers, onions, sweet potatoes, squash, zucchini, carrots, wild rice |15 add: chicken 7 | shrimp 9 | salmon 11

GF This item can be prepared gluten friendly. Ask your server for gluten free options. * Consumer advisory: items that are served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw or undercooked beef, lamb, eggs, fish, pork, poultry or shellfish may increase your risk of foodbourne illness, especially if you have certain medical conditions There will be a 20% gratuity added to all parties of 8 or more.