

SHAREABLES

BREAD

house made focaccia
olive oil & balsamic,
mozza & parm
\$8

PORK RIBS

molasses lacquer, dry rubbed,
cooked overnight, roasted corn,
cilantro & lime salad
\$15

SKORDALIA

potato & roasted garlic dip,
warm cheesy focaccia, prosciutto,
olives & roasted red peppers
\$25

SMALL PLATES

SEAFOOD CHOWDER

shrimp, haddock, clams, bacon
potatoes, cream, dill
house made buttermilk biscuit
\$15
ADD LOBSTER \$8

CALAMARI

flash fried,
lemon roasted garlic & herb aioli
\$15

MUSSELS

1lb cooked with butter
white wine and garlic
\$15

TUNA CRUDO

yellowfin, sesame, cucumber, sesame soy
dressing, lime, crispy wontons
\$20

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED

SALADS

CAESAR SALAD

romaine, bacon bits, croutons, parmesan cheese
\$13

GREEN SALAD

tomatoes, cucumber, granola,
apple cider vinaigrette
\$12

ON BREAD

WITH FRIES OR SALAD & SLAW

CHICKEN CLUB

bacon, grilled chicken, lettuce, tomato, mayo
\$21

DOUBLE CHEESEBURGER

aged cheddar, bacon jam, burger sauce
\$19

ENTRÉE

STUFFED HADDOCK

crab, scallop, stuffed haddock loin,
bearnaise sauce, roast potatoes, vegetables
\$31

ZUCCHINI LINGUINE

yellow & green zucchini, white wine, garlic
roasted peppers, chanterelle mushrooms
\$20

ITALIAN SAUSAGE PAPPARDELLE

mushrooms, parm, roasted red peppers, ragout
\$28

CHAR GRILLED

SCALLOPS & SHRIMP

house made citrus risotto,
black garlic and tomato dressing
\$35

STEAK FRITES CAFÉ DE PARIS

8oz AAA striploin, fries DF
\$34

NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT YOUR SERVER

IF YOU HAVE ANY FOOD ALLERGIES.

MENU ITEMS & PRICES ARE SUBJECT TO CHANGE