

SMALL PLATES




LUNCH PLATES

BREAD

three housemade rolls
\$6

DEEP FRIED BRUSSEL SPROUTS
tossed in parmesan & bacon
zesty ranch sauce
\$11

SEAFOOD CHOWDER 
shrimp, haddock, clams, bacon
potato's, cream, dill,
buttermilk biscuit
\$15
ADD LOBSTER \$8

CAESAR SALAD
bacon bits, croutons,
parmesan cheese
\$13

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

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

FISHCAKES
house made haddock cakes, salad
rhubarb relish
\$24

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED

LOBSTER SALAD 
mixed greens, mango, avocado, red onion,
lime ginger dressing
\$21

GIAMBOTTA  
slow ratatouille vegetables, oven roasted
tomatoes, chick peas & beans, fresh herbs
\$20

FISH & CHIPS
two pieces of Nine locks dirty blonde beer
battered haddock, crispy fries, tartar, slaw
\$24

HALF RACK RIBS
fries & slaw
\$24

ITALIAN SAUSAGE RAGOUT
rigatoni, sauteed mushrooms,
local pork, parmesan
\$26

ON BREAD

WITH FRIES OR SALAD & SLAW

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

CHEESEBURGER
Oak & Oar whiskey bbq sauce,
cheddar, bacon, onion ring, burger sauce
\$19
MAKE IT A DOUBLE ADD \$5

MENU LEGEND



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



LOBSTER CRAWL

NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.