

STARTERS

BREAD

3 house made rolls

V
\$6

GREEN SALAD

tomatoes, cucumber, pickled red onion, granola, apple cider vinaigrette

VE
\$13

CAESAR SALAD

romaine, bacon bits, croutons, parmesan cheese

\$14

SNOW CRAB

grilled mango, avocado, green goddess dressing

GF
\$19

SEARED SCALLOPS

apple salad, melfor vinegar, candied pecans

DF/GF
\$23

SEAFOOD CHOWDER

clams, shrimp, haddock, bacon, potatoes, cream, dill, house-made roll

\$15

ADD LOBSTER \$8

g/f chowder~ gf bread is available, let your server know

CALAMARI

flash fried, lemon roasted garlic & herb aioli

\$15

PORK RIBS

molasses lacquer, dry rubbed, cooked overnight,
black bean & roasted corn salsa.

GF/DF
\$15

ENTRÉE

GIAMBOTTA

slow ratatouille vegetables, oven roasted tomatoes,
chick peas & beans, fresh herbs

VE, D/F

\$25

CHICKEN & MUSHROOM PASTA

white wine & pesto cream sauce
house made roll

\$24

gluten free pasta available add \$4

LOBSTER PASTA

preserved lemon, wilted spinach, cream sauce
house made roll

\$44

gluten free pasta available add \$4

SHRIMP LINGUINI

garlic sauteed shrimp,
white wine san marzano tomato sauce
house made roll

D/F

\$26

gluten free pasta available add \$3

SEARED HALIBUT

rice, fresh vegetables, citrus beurre blanc

G/F

\$37

GRILLED CHICKEN PAILLARD

mushroom & green onion dressing,
rice, fresh vegetables

\$31

BEEF TENDERLOIN

7oz tenderloin, potato, fresh vegetables
peppercorn sauce

G/F

\$45

*mushroom & onion add \$5
mushroom add \$5, onion add \$5*