

FIRST COURSE

<i>Gulf Shrimp Cocktail</i>	<i>House made cocktail sauce</i>	9-
<i>Fish Tacos</i>	<i>Jicama salad, spicy remoulade</i>	9-
<i>Buffalo Calamari</i>	<i>Blue cheese, carrot sticks</i>	8-
<i>Steak and Cheese Rolls</i>	<i>Shaved prime rib, provolone cheese, caramelized onions</i>	7-
<i>Fried Salt & Pepper Shrimp</i>	<i>Spicy remoulade sauce and tartar sauce</i>	9-
<i>Today's Flatbread</i>	<i>Topped with today's ingredients and grilled</i>	8-
<i>BBQ Chicken Quesadilla</i>	<i>Monterrey jack cheese</i>	9-
<i>Shrimp & Portabella Bruschetta</i>	<i>Garlic, white wine, fresh basil</i>	9-
<i>Gratinee of French Onion Soup</i>	<i>Cheese crouton</i>	7-

SOUPS

<i>New England Clam Chowder</i>	Cup 4- Bowl 6-
<i>Lobster Bisque</i>	Cup 5- Bowl 7-
<i>Soup du Jour</i>	Cup 4- Bowl 6-

SALADS

<i>Boston Wedge</i>	<i>Iceberg Lettuce, Smoked Bacon, Concasse Tomatoes and Gorgonzola Cheese</i>	6-
<i>Mixed Green Salad</i>	<i>Orange Slices, Dried Cranberries, Fresh Goat Cheese, Sunflower seeds</i>	6-
<i>Spinach Salad</i>	<i>Bartlett pears, cherry tomato, crushed walnuts and champagne pear vinaigrette</i>	6-
<i>Classic Caesar</i>	<i>Hearts of Romaine, croutons, shaved parmesan</i>	6-
<i>Greek Salad</i>	<i>Tomato, Cucumbers, Red Onion, Green Peppers, Capers, Feta Cheese</i>	6-

Add any of the following to your salad

*Grilled Shrimp 9- *Steak Tips 8- Grilled Chicken 7- Grilled Salmon 10-*

SANDWICHES

<i>Black Angus Burger*</i>	<i>American, Swiss, Cheddar or Gorgonzola, lettuce, tomato and onion</i>	10-
<i>Fried Haddock Sandwich</i>	<i>Tartar Sauce, Sliced Pickles, Lettuce and Tomato</i>	12-
<i>Fried Ipswich Clam Roll</i>	<i>Coleslaw and French Fries</i>	13- Market Price
<i>Lobster Salad Roll</i>	<i>Coleslaw and French Fries</i>	15- Market Price
<i>Ancho Chicken Wrap</i>	<i>Ancho mayo, lettuce, tomato and cheese in a Sundried tomato wrap</i>	11-

PASTA

<i>Seafood Linguine</i>	<i>Lobster, shrimp, scallops, sundried tomato, spinach, basil pesto cream</i>	19-
<i>Pasta du Pino</i>	<i>Sundried tomatoes, asparagus, roasted pine nuts in a lemon, garlic white wine sauce</i>	14-
<i>Pumpkin Ravioli</i>	<i>Mascarpone cheese, cinnamon crème sauce, toasted pumpkin seeds</i>	17-

ENTREES

<i>Fried Seafood Platter</i>	<i>Shrimp, Clams, Scallops, Haddock, Calamari</i>	19- Market
<i>Baked Atlantic Haddock</i>	<i>Seasoned Lemon Crumbs, choice of potato and grilled asparagus</i>	18-
<i>Jambalaya</i>	<i>Shrimp, chicken, andouille sausage in a spicy tomato broth with saffron rice</i>	15-
<i>Stone Mustard Encrusted Rack of Lamb</i>	<i>Fresh mint demi-glace, mashed potatoes and grilled asparagus</i>	24-
<i>Marinated Steak Tip Dinner</i> *	<i>Choice of potato and grilled asparagus</i>	16-
<i>Sautéed Scallops</i>	<i>Grilled pears, sautéed spinach, Champagne vinegar sauce</i>	22-
<i>Sunflower seed encrusted Salmon</i>	<i>Lemon coulis choice of potato and sautéed spinach</i>	19-
<i>Chef's Catch</i>	<i>Choice of potato and grilled asparagus</i>	Market Price
<i>Steak Frites</i> *	<i>Garlic butter, French Fries</i>	19-
<i>Apple wood Bacon wrapped Pork Tenderloin</i>		
	<i>Sweet potato mash, creamy spinach, granny smith apple and cider reduction</i>	22-
<i>Grilled Statler Duck Breast</i>		
	<i>Grilled pear and sage sauce, choice of potato, served with sautéed spinach</i>	19-
<i>Citrus Marinated Hangar</i> *	<i>Sundried tomato and chive mashed, grilled asparagus</i>	21-
<i>Filet Mignon</i> *		
	<i>8 oz Tenderloin Steak, topped with Béarnaise, choice of potato, served with sautéed spinach</i>	24-
<i>Sole in Parchment</i>		
	<i>Filet of sole, topped with fresh lobster, sautéed leeks and a lemon beurre blanc</i>	22-/market price
<i>Meatloaf and Mashed Potatoes</i>	<i>Lyonnaise sauce and sautéed spinach</i>	15-

ASK YOUR SERVER ABOUT OUR ADDITIONS TO THE MENU

SIDES

4-

Hand Cut French Fries Onion Rings Baked Potato Mashed Potatoes Rice Pilaf

**Consuming Raw or Undercooked products could increase your chance of food borne illness*