

Starters

HOT CRABMEAT AND ARTICHOKE DIP GRILLED FOCACCIA	15.95
AHI TUNA TARTARE NIÇOISE OLIVE TAPENADE, OVEN DRIED TOMATO, SOFT BOILED EGG, CHIVE, HOUSE CHIPS	17.95
PAN SEARED STEAK TIPS WHIPPED POTATOES, PEPPERCORN SAUCE	17.95
CLAMS CASINO BACON, CASINO BUTTER	18.95
MAC & CHEESE	12.95
CRISPY CALAMARI SUN DRIED TOMATOES, BLACK OLIVES, PARSLEY, GRILLED LEMON AIOLI	16.95
VOL AU VENT D'ESCARGOT AU CHAMPAGNE HAZELNUT BUTTER	15.95
REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI	15.95
CHICK PEA FRIES HARISSA MAYO	8.95
BUFFALO CHICKEN TENDERS BLUE CHEESE	9.95

Happy Hour

BAR AREA ONLY, DINE-IN ONLY

Tuesday - Friday 4pm-6pm
25% off Starters, Specialty Cocktails,
Draught Beer & House Wines

Soups & Salads

NEW ENGLAND CLAM CHOWDER 12.95
FRENCH ONION SOUP 12.95

CAESAR SALAD SHAVED REGGIANO 9.95/12.95
SALAD VERTE HOUSE VINAIGRETTE 9.95

BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO,
RED ONION, BLEU CHEESE DRESSING 13.95

CRAB CAKE GARDEN SALAD TOMATOES, CRISPY POTATO
STICKS, CREAMY GARLIC HERB DRESSING 26.95

ADD TO ANY SALAD:

GRILLED CHICKEN +4, GRILLED SHRIMP +4 EA,
CRAB CAKE +25, SCALLOP +10EA,
JUMBO LUMP CRABMEAT +20, SALMON +18

Sandwiches

(SERVED WITH FRIES, SUBSTITUTE SIDE SALAD OR SIDE CAESAR +3)

PRIME RIB SANDWICH OPEN-FACED, CREAMY HORSERADISH 33.95

DOUBLE BURGER GRUYERE, ONION JAM, BLACK PEPPER AIOLI 17.95

FRIED CHICKEN BREAST BUTTERMILK BATTERED, JICAMA SLAW,
BACON, MAPLE AIOLI 15.95

HOT ROAST BEEF GRUYERE, WATERCRESS, CRISPY ONIONS,
PEPPERONCINI, CREAMY HORSERADISH 17.95

LOBSTER ROLL MAINE LOBSTER, BUTTERED NEW ENGLAND
STYLE ROLL 26.95

CRAB CAKE LETTUCE, TOMATO, TARTAR SAUCE 26.95

SOFT SHELL CRAB BLT NUESKE'S BACON, LEAF LETTUCE,
HEIRLOOM TOMATO, MAYO 26.95

-Substitutions may incur an additional charge-

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:

DAIRY, EGG, PEANUT, TREE NUT, FISH, SHELLFISH, SOY, WHEAT, SESAME

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE