

Starters

Chilled Lobster..... Market Price
Fresh picked local lobster meat served with our mustard aioli.

Shrimp Rio..... \$9.95
Grilled Gulf shrimp, wrapped with Applewood bacon, packed with jalapeño peppers and drizzled with our garlic aioli.

Crab Cakes..... \$9.95
Our own recipe! Made with fresh Maine crabmeat, pan seared and drizzled with our mustard aioli.

Calamari..... \$9.95
A traditional favorite. Fried and served with our homemade marinara sauce.

Mussels..... \$9.95
Sautéed with butter, white wine, lots of garlic and finished with fresh basil. **Add grilled bread \$1.50.**

Buffalo Shrimp..... \$9.95
Fried North Atlantic baby shrimp, tossed with buffalo sauce and served with our own Blue cheese dressing.

Shrimp Cocktail..... Market price
Four wild caught shrimp, with homemade cocktail sauce.

Fried Clams..... Market price
Sweet native clams, served with homemade tartar sauce.

Fish Bites..... \$9.95
Fried haddock served with homemade tartar sauce.

Spinach and Artichoke Dip..... \$7.95
DELICIOUS! Spinach and artichoke baked in a creamy cheese sauce with crushed red peppers and spicy salsa. Served with homemade tortilla chips.

Mexican Dip..... \$7.95
A little taste of Mexico! Ground beef, refried beans, Cheddar and Monterey Jack cheese, topped with sour cream, tomatoes and jalapeño peppers. Served with homemade tortilla chips.

Jerk Chicken..... \$8.95
A twist on traditional wings! Grilled chicken wings with Jamaican jerk seasoning, served with celery sticks and our own Blue cheese dressing.

Gorgonzola Chips..... \$7.95
Crispy homemade chips with fresh Gorgonzola cheese melted on top. Simple but wonderful!

Hand Cut Chicken Tenders..... \$8.95
Served with our buttermilk honey mustard sauce.

Traditional Buffalo Wings..... \$8.95
Traditional wings tossed in buffalo sauce, served with celery sticks and our own Blue cheese.