



Starters

Chilled Lobster.....**Market Price**

Fresh picked local lobster meat served with mustard aioli.

Shrimp Cocktail..... **\$11.95**

Four wild caught shrimp with homemade cocktail sauce.

Shrimp Rio..... **\$11.95**

Three grilled Gulf shrimp, wrapped with Applewood bacon, packed with jalapeño peppers and drizzled with our garlic aioli.

Crab Cakes..... **\$9.95**

Our own recipe! Two crab cakes 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 for \$1.50.**

Buffalo Shrimp..... **\$9.95**

Fried large wild caught shrimp tossed with buffalo sauce and served with our own Bleu cheese dressing.

Fried Clams..... **Market price**

Sweet native clams served with a side of tartar sauce.

Fish Bites..... **\$9.95**

Fried haddock served with homemade tartar sauce.

Hand Cut Onion Rings..... **\$4.95**

Served with a side of honey Sriracha aioli.

Potato Skins..... **\$6.95**

Fried hand cut potatoes, topped with Monterey Jack cheese, bacon and scallions, served with sour cream.

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 and jalapeño peppers. Served with homemade tortilla chips.

Jerk Chicken..... **\$9.95**

A twist on traditional wings! Grilled chicken wings with Jamaican jerk seasoning, served with celery sticks and our own Bleu cheese dressing.

Hand Cut Chicken Tenders..... **\$9.95**

Served with our own buttermilk honey mustard sauce.

Traditional Buffalo Wings..... **\$9.95**

Traditional wings tossed in buffalo sauce, served with celery sticks and our own Bleu cheese dressing.

Half Rack Baby Back Ribs..... **\$9.95**

Slow cooked with a Cajun rub and finished with our own BBQ sauce.

Soup

Prepared daily with our homemade recipe.

New England Clam Chowder..... **cup \$5.95**

..... **bowl \$7.95**

Made with Applewood bacon.

Homemade Sides

Potato Chips..... **\$2.95**

Rotini Salad..... **\$2.95**

Potato Salad..... **\$2.95**

Coleslaw..... **\$2.95**

Basket of French Fries..... **\$4.95**