

Starters

Shrimp Cocktail \$12.95
Four wild caught shrimp with homemade cocktail sauce.

Calamari \$12.95
A traditional favorite. Fried and served with our homemade marinara sauce.

Mussels \$12.95
Sautéed with butter, white wine, lots of garlic and finished with fresh basil. **Add grilled bread for \$1.50.**

Buffalo Shrimp \$11.95
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 homemade tartar sauce.

Fish Bites \$12.95
Fried haddock served with our homemade tartar sauce.

Hand Cut Onion Rings \$7.95
Served with a side of honey Sriracha aioli.

Potato Skins \$9.95
Fried hand cut potatoes, topped with Monterey Jack cheese, bacon and scallions, served with sour cream.

Spinach and Artichoke Dip \$9.95
DELICIOUS! Spinach and artichoke baked in a creamy cheese sauce with crushed red peppers and spicy salsa. Served with homemade tortilla chips.

Mexican Dip \$9.95
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 \$11.95
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 \$11.95
Served with our own buttermilk honey mustard sauce.

Traditional Buffalo Wings \$11.95
Traditional wings tossed in buffalo sauce, served with celery sticks and our own Bleu cheese dressing.

Basket of French Fries \$5.95

Half Rack of Baby Back Ribs \$12.95
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.

Salads

Dressings choices: Ranch, Italian, Bleu Cheese, Balsamic Vinaigrette or Thousand Island.

Mixed Green Salad sm \$5.50 lg \$7.95
Choice of homemade dressing.

Tuna Salad \$10.95
All white albacore tuna and diced celery, with a little bit of mayo, served over our mixed green salad.

Applewood Scallop Salad \$16.95
4 oz. sea scallops served on top of mixed greens, crumbled Gorgonzola cheese, artichoke hearts, sun-dried tomatoes, and finished with chopped Applewood bacon.

Fried Shrimp Taco Salad \$12.95
Fried large wild caught shrimp served over iceberg lettuce, our own fresh vegetable salsa, and Monterey Jack cheese, all drizzled with a homemade jalapeño, cilantro and lime dressing. Served with homemade tortilla chips.

Lobster Salad **Market Price**
Handpicked lobster, mixed to order with a little bit of mayo, served on top of a large mixed green salad.

Caesar Salad sm \$5.50 lg \$8.95
Tossed with our homemade dressing and homemade croutons.

Classic Wedge Salad \$8.95
1/4 head of iceberg lettuce, diced tomatoes, chopped Applewood bacon and finished with our Bleu cheese dressing.

Chef Salad \$11.95
Our own oven roasted turkey, fresh baked ham, Cheddar and Swiss cheeses, hard boiled eggs and all the veggies.

Salad Add-ons:

Chicken Breast (Grilled or Cajun) \$7.00
Fried Chicken Tenders (Buffalo or Plain) \$6.00
Teriyaki Beef Tenderloin Medallion 4oz \$9.00
Organic Scottish Salmon \$9.00
Shrimp Skewer (Grilled or Cajun) \$9.00
Pan Seared Fish \$9.00
