



Brunch

Bites

- SOUP DU JOUR 4 / 7**
- SEAFOOD CHOWDER ^{GF} 5 / 8**
NEW ENGLAND STYLE
CLAM & SEAFOOD CHOWDER
- CRAB CAKE ^{GF} 12**
1 PAN SEARED, LEMON BASIL AIOLI
- GOLDEN BEET CAPRESE ^{GF} 9**
ROASTED GOLDEN BEETS
BUFFALO MOZZARELLA



Brunch

Bites

- FRESH FRUIT SALAD ^{GF} 7**
- RED BLISS POTATOES ^{GF} 6**
ROSEMARY & EXTRA VIRGIN OLIVE OIL ROASTED
- PLUM ISLAND GREENS ^{GF} 8**
ORGANIC GREENS BALSAMIC VINAIGRETTE
- FRENCH CREPES 8**
CHOCOLATE NUTELLA
ORGANIC SUGAR & LEMON
FARM FRESH STRAWBERRIES

Small Plates

- ISLAND MUSSELS ^{GF} 11**
PEI MUSSELS, THAI GREEN CURRY COCONUT MILK BROTH

- CAESAR SALAD ^{GF} 10**
TRADITIONAL CAESAR WITH WARM
SMOKED GOUDA CROUTONS & WHITE ANCHOVIES*
ADD GRILLED SALMON OR CHICKEN \$9, SHRIMP \$3 EACH
^{GF} GLUTEN FREE WITHOUT CROUTONS

- PLUM ISLAND CLAMS ^{GF} 12**
COUNTNECK CLAMS SIMMERED IN A LIGHT
CREAM, BACON, BLUE CHEESE & FRESH THYME BROTH
AVAILABLE AS DRUNKEN CLAMS

- CALAMARI 11**
CRISPY CALAMARI WITH ROMA TOMATO,
FRESH BASIL SALSA, MARINARA & PARMESAN

- HOMEMADE QUICHE 12**
MINI BACON & GRUYERE QUICHE LORRAINE
OR
MINI SPINACH & LOCAL GOATS CHEESE QUICHE

- BELGIAN WAFFLES 8**
HOMEMADE WAFFLE SERVED WITH FRESH BERRIES,
VERMONT MAPLE SYRUP AND VANILLA WHIPPED CREAM

- SMOKED SALMON 12**
NORWEGIAN SMOKED SALMON, RED ONIONS, CAPERS
^{GF} GLUTEN FREE UPON REQUEST

- FLATBREAD 13**
PINE NUT PESTO, ARUGULA, GRUYERE & GOATS CHEESE
^{GF} GLUTEN FREE CRUST UPON REQUEST

Brunch Mains

Island Grille Board

DAILY SELECTION OF FRESH MEAT & SEAFOOD WITH YOUR CHOICE OF SAUCES

KALAMATA OLIVE TAPENADE | PINEAPPLE GINGER SALSA | PICKLED JALAPEÑO TARTAR SAUCE
RED WINE AU JUS | LEMON CHIVE BUTTER

- LOBSTER RAVIOLI 18**
LOBSTER & RICOTTA STUFFED RAVIOLI
ROASTED TOMATO & SHERRY CREAM SAUCE

- FISH & CHIPS 18**
BEER BATTERED COD SERVED WITH FRENCH FRIES AND
PICKLED JALAPEÑO TARTAR SAUCE

- LINGUINI VONGOLE 18**
SLOW COOKED: ALLOW 15 MINUTES
LINGUINI PASTA, CLAMS, GARLIC, WHITE WINE, CHILI FLAKES

- MOULES FRITES ^{GF} 15**
PEI MUSSELS SIMMERED WITH THYME, TOMATOES & WHITE
WINE SERVED WITH FRENCH FRIES AND SAFFRON AIOLI

- CROQUE MONSIEUR / MADAME 14**
WARM FRENCH SANDWICH WITH ROSEMARY HAM,
DIJON MUSTARD, SWISS AND GRUYERE CHEESE

- LOBSTER FRITTATA 15**
EGGS BAKED WITH LOBSTER, GRUYÈRE CHEESE,
FRESH BASIL, ONIONS, MUSHROOMS & POTATOES

- WILD MUSHROOM PENNE 16**
ORGANIC WILD MUSHROOMS, MANCHEGO CHEESE
LIGHT CREAM SAUCE
^{GF} GLUTEN FREE PENNE UPON REQUEST

- ANGUS BEEF BURGER* ^{GF} 14**
8^{oz} ANGUS BEEF BURGER WITH FRENCH FRIES
SWISS, GRUYERE, BLUE OR CHEDDAR CHEESE
ADD MANCHEGO \$2, BACON \$1 ^{GF} GLUTEN FREE BUN UPON REQUEST

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.