

Bites

SEAFOOD CHOWDER ^{GF} 5 / 8
 NEW ENGLAND STYLE
 CLAM & SEAFOOD CHOWDER

CRAB CAKE ^{GF} 12
 1 PAN SEARED, LEMON BASIL AIOLI

GREEK MEATBALLS ^{GF} 8
 LAMB MEATBALLS, SPICY ROASTED TOMATO SAUCE

ASPARAGUS ^{GF} 5
 BAKED WITH PARMESAN

ISLAND TEMPURA 9
 ALLOW 10 -15 MINUTES FOR WARM OYSTERS
 3 OYSTERS OR 3 JUMBO SHRIMP
 SWEET CHILI SOY GLAZE

GOLDEN BEET CAPRESE ^{GF} 9
 ROASTED GOLDEN BEETS
 BUFFALO MOZZARELLA
 TOMATO CAPRESE AVAILABLE



Bites

SOUP DU JOUR 4 / 7

LOCAL CHEESE 7
 PASTURE RAISED GOATS CHEESE, SPICED
 PECANS, APRICOT JAM

OLIVES ^{GF} 5
 MARINATED GREEN OLIVES STUFFED WITH
 VALDEON BLUE

RED BLISS POTATOES ^{GF} 6
 ROSEMARY & EXTRA VIRGIN OLIVE OIL ROASTED

SWEET POTATO FRIES 5
 GARLIC SAFFRON AIOLI

PLUM ISLAND GREENS ^{GF} 8
 ORGANIC GREENS BALSAMIC VINAIGRETTE

BRUSSELS SPROUTS ^{GF} 6
 OVEN ROASTED WITH PANCETTA
 AVAILABLE WITHOUT PANCETTA

Small Plates

PORK RIBS 11
 WHITE MARBLE FARMS PORK RIBS (4)
 GINGER-LIME GLAZE, SPICY SOY & SWEET POTATO FRIES

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

ISLAND MUSSELS ^{GF} 11
 PEI MUSSELS SIMMERED IN
 THAI GREEN CURRY COCONUT MILK BROTH

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

SEA SCALLOPS* ^{GF} 14
 PAN SEARED SCALLOPS (3)
 BRUSSELS SPROUTS ROASTED WITH PANCETTA
 ORGANIC MUSHROOM CREAM

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

PLUM ISLAND CLAMS ^{GF} 12
 SLOW COOKED: ALLOW 15 MINUTES
 COUNTNECK CLAMS SIMMERED IN A LIGHT
 CREAM, BACON, BLUE CHEESE & FRESH THYME BROTH
 AVAILABLE AS DRUNKEN CLAMS

TUNA NIÇOISE* ^{GF} 15
 SEARED AHI TUNA, NICOISE OLIVES, HARD BOILED EGGS,
 HARICOTS VERTS, RED ONIONS, ORGANIC GREENS

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

THAI SEAFOOD STEW* ^{GF} 26
 PEI MUSSELS, SHRIMP, SCALLOPS & FRESH FISH
 SIMMERED WITH SEASONAL VEGETABLES IN A
 THAI GREEN CURRY COCONUT MILK BROTH
 VEGAN / VEGETARIAN OPTION 22

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

LEMON CHICKEN ^{GF} 23
 SLOW COOKED: ALLOW 20 MINUTES
 MURRAYS FAMILY FARMED, STATLER CHICKEN BREAST
 PAN ROASTED WITH A LEMON CAPER BEURRE BLANC

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

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

PORK CHOP ^{GF} 24
 WHITE MARBLE FARMS CENTER CUT, GRILLED PORK CHOP
 GARLIC WHIPPED SWEET POTATOES
 APPLE PORT WINE JUS

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

HADDOCK ^{GF} 26
 SCALLOP & CRAB CRUMB ENCRUSTED BAKED HADDOCK
 ORANGE SAFFRON BEURRE BLANC

SEAFOOD CARBONARA 25
 SAUTÉED SCALLOPS & SHRIMP TOSSED WITH
 PENNE PASTA, PANCETTA & GARDEN PEAS
 IN A VERMOUTH CREAM SAUCE

SURF & TURF 34
 PAN SEARED 6^{OZ} FILET & SAUTÉED JUMBO SHRIMP
 GARLIC SHALLOT BUTTER AND NATURAL JUS

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,