



Midweek Winter Treat

Small Plates

SOUP DU JOUR 4 / 7

SHRIMP TEMPURA 10
3 JUMBO SHRIMP
SWEET CHILI SOY GLAZE

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

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

TRUFFLED MAC N CHEESE 7
MAC N CHEESE WITH TRUFFLED CHEDDAR
AVAILABLE WITH GF PASTA

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

DAILY FLATBREAD 15
CHEF'S DAILY CREATION
^{GF} GLUTEN FREE CRUST UPON REQUEST

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

SWEET POTATO FRIES 5
GARLIC SAFFRON AIOLI

HAND CUT CHIPS ^{GF} 6
HAND CUT CHIPS WITH ROSEMARY SEA SALT

EGGPLANT CAPRESE ^{GF} 10
BREADED EGGPLANT WITH BUFFALO
MOZZARELLA AND VINE RIPENED TOMATO

CHICKEN WINGS ^{GF} 8
SPICY WASABI AND SOY CHIKEN WINGS (6)
WITH BLUE CHEESE AND BASIL AIOLI

Mains

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

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

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

MUSSELS FRA DIAVOLO 18
LINGUINI PASTA, MUSSELS, SPICY ROASTED TOMATO
BASIL MARINARA

CUBAN SANDWICH 15
CLASSIC CUBAN SANDWICH WITH HOUSE MADE PULLED
PORK , DIJON MUSTARD , SWISS AND GRUYERE SERVED
WITH ROSEMARY CHIPS

FILET ^{GF} 30
GRILLED HERB MARINATED FILLET WITH GARLIC ROASTED
BROCCOLI AND A CARAMELIZED ONION AND WILD
MUSHROOM 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