

APPETIZERS

COCONUT SHRIMP

Coconut crusted prawns fried golden brown, served with sweet chili sauce 14

CRISPY CALAMARI

Deep-fried calamari served with house-made cocktail or tartar sauce 15

CRAB CAKES

Three 2 oz. crab cakes, fried, seasoned with herbs & spices, with house-made cocktail or tartar sauce 18

STEAMED MUSSELS

Served in a white wine butter sauce with garlic & shallots 14

BRUSSEL SPROUTS

Sautéed with bacon topped with pine nuts, feta cheese, poblano aioli 13

FRIED ARTICHOKE HEARTS

Battered and deep fried served with Sriracha mayo 11

SALADS

CAESAR

Romaine lettuce, croûtons and housemade Caesar dressing 10

Half Caesar 6 Add grilled chicken 6 Add grilled prawns 10

ROASTED BEET SALAD

Mixed greens, roasted beets, feta cheese, candied pecans served with a balsamic vinaigrette 14

HOUSE SALAD 5

SOUPS

HOUSE MADE CLAM CHOWDER

Cup 5 Bowl 9

ENTRÉES

RIBEYE 16 OZ

16oz Ribeye with baked or mashed potato, carrot slow roasted in beef tallow, mushrooms in demi-glace 38

14 OZ NEW YORK STEAK

Served with bleu cheese & caramelized onion served with Aleppo pepper & honey glazed Brussel sprouts and choice of potato 28

BUTTERMILK BRINED PORK LOIN

Bone-in, grilled, served with creamy parmesan polenta, warm spiced apple sauce, roasted apple, cauliflower 24

FRIED CHICKEN

Fried chicken with mashed potatoes, gravy & seasonal vegetables 19

PAN SEARED KING SALMON

Served with citrus risotto, topped with caper butter 30

SEAFOOD FETTUCCINE

Pasta with prawns and scallops in a creamy garlic sauce with a parmesan crisp 28

Half order 19

FRIED PRAWNS

Fried prawns with baked potato & seasonal vegetables 23

BRAISED CAULIFLOWER STEAK

Served with mushrooms & olives, sautéed with shallot, garlic, capers, lemon 16

