

LAND & SEA STARTERS

*Steamed Clams-

A dozen fresh littleneck clams steamed in a white wine, garlic butter broth with garlic toast points, drawn butter & sliced lemon. \$18

*Drunken Steamed Clams-

A dozen fresh littleneck clams, diced tomatoes, spicy Italian long hot peppers & fresh garlic steamed in a rum & beer broth with drawn butter, sliced lemon & garlic toast points. \$20

*Lobster Stuffed Mushrooms-

Fresh mushroom caps baked with our house-made lobster stuffing, white wine & butter. Served with drawn butter & lemon wedge. \$13

*Clam Strips-

Freshly battered & fried to order served with our house-made tartar sauce & fresh lemon wedge, \$14

*Calamari Fritta-

Fresh calamari rings & tentacles lightly battered & fried to order served with marinara sauce & fresh sliced lemon wedge, \$16WITH fried cherry peppers & gorgonzola cream sauce \$18

*Crab Cakes-

Two pan-seared jumbo lump crab cakes served with house-made remoulade sauce & fresh sliced lemon wedge. \$16

*General Tso's Popcorn Shrimp-

Popcorn shrimp battered & fried to order tossed in General Tso sauce sprinkled with tuxedo sesame seeds. \$15

*Nachos-

Freshly fried corn tortilla chips loaded with mixed cheeses, tomatoes, red onions, shredded lettuce & jalapenos. Served with sour cream & salsa. \$15

...ADD chili +\$4, chicken +\$6, short rib +\$9 or sirloin* +\$16

Loaded Cheese Fries-

Crispy seasoned fries, cheddar jack cheese & bacon crumbles, served with house-made buttermilk ranch, \$10

*Chicken Quesadilla-

Fresh grilled chicken breast & mixed cheeses grilled in a 12" flour tortilla topped with lettuce & diced tomatoes. Served with sour cream & salsa. \$15

Mozzarella Triangles-

Fresh mozzarella triangles, egg washed, Italian breaded & deep fried golden brown. Served with house marinara \$13

Fried Pickle Chips-

Thick-cut dill pickle chips battered & fried to order served with zesty boom boom sauce. \$10

Potato Skins-

House-made potato skins, mixed cheese & crumbled bacon. Served with sour cream. \$10

...ADD chili +84, chicken +86, short rib +89 or sirloin* +816-1

Philly Cheesesteak Eggrolls-

Served with horseradish cream dipping sauce, \$13

RAW BAR

Served on ice with spicy cocktail sauce & lemon.

- *Jumbo Shrimp Cocktail... \$3/ each
- * ½ Dozen Clams on the ½ Shell \$9
- * 1/2 Dozen Oysters on the 1/2 Shell \$17

WINGS

*Bone-In- 6) \$8.99 or 12) \$17.99 House-seasoned, deep fried, jumbo chicken wings tossed in one of our signature wing sauces. Served with house-made chunky bleu cheese or house-made buttermilk ranch & celery.

*Bone-LESS – 6) \$9.99 or 12) \$19.99 Hand-cut chicken breast tenders freshly battered & fried to order tossed in any one of our signature wing sauces. Served with celery and house-made chunky blue cheese or buttermilk ranch. (Only 1 wing sauce per order. Extra sauce, dressing or celery \$1/ea.)

Buffalo (hot or mild), Sesame Teriyaki, Heather's Secret Sauce, Garlic Parmesan, HBBQ, Buffalo Parmesan, Buffalo BBQ, Buffalo Lemon Pepper, Honey Lemon Pepper, Lemon Pepper Dry Rub, Carolina Gold, General Tso, Ole' Bay Dry Rub, Nashville Hot

FRESH GREENS

House Italian, Oil/ Vinegar, 1000 island, Honey Mustard, Ranch, Creamy Italian, Blue Cheese, Parmesan Peppercorn, Balsamic

Classic Caesar-

Crisp chopped romaine hearts with house-made seasoned croutons, shaved parmesan & our house-made Caesar dressing. \$10

Fresh Garden Salad-

Fresh mixed greens with tomatoes, green peppers, red onions, shaved carrots, croutons & cucumbers, \$9

Wedge Salad-

Fresh iceburg wedge with red onions, grape tomatoes, crumbled blue cheese & applewood smoked bacon bits, \$10

ADD Chicken: Fried, Grilled or Blackened + \$7

ADD Shrimp: Fried, Grilled, Blackened or Cajun + \$12

ADD Sirloin Steak*: Grilled to your liking, Blackened, or Cajun + \$16

ADD Salmon*: Grilled or Blackened + \$15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bourne illness Prices & Item availability subject to change without notice. Please inform your server of any allergies prior to ordering. \$1 Fee applies to all to go orders, 20% gratuity added to all tables of 8 or more.

SOUP

French Onion Au Gratin-

House-made beef broth & onion blend with seasoned croutons & toasted provolone & Swiss cheese, \$8

New England Clam Chowder-

House-made creamy chowder with potatoes, bacon & celery. Served with oyster crackers, \$9

Chili-

Made from scratch with peppers & onions topped with cheddar cheese & diced red onions. Served with freshly fries tri-colored corn tortilla chips. \$11

-- Intended for children 12 years or younger --House-Made Mac & Cheese-\$8

Cheeseburger-served with fries.

\$10 Chicken Nuggets-with fries \$8

Grilled Cheese- with fries \$7

HOUSE-MADE SPECIALTIES

ADD A FRESH SIDE SALAD + *3

*Lobster Mac & Cheese-

Creamy house-made mac & cheese with picked lobster meat & seasoned bread crumbs baked to perfection. M/P

*Salmon-

8oz flame grilled or blackened Atlantic salmon filet served with fresh sauteed vegetables & your choice of potato. \$25

*Fried Shrimp or Cod Platter-

Your choice of cod or shrimp freshly battered & fried to order with fries, cole slaw, tartar sauce & lemon wedge. \$26

*Seafood Casserole-

Shrimp, scallops & picked lobster meat baked with a buttery ritz crumble, served with fresh sauteed veggies and your choice of potato. M/P

*Ultimate Surf & Turf-

Choice of NY Sirloin or Ribeye grilled to your liking & finished with our garlic herb butter, alongside two seafood stuffed shrimp, a crab cake, fresh sauteed veggies and choice of baked or mashed potato. NY Sirloin \$43 or Ribeye \$53

*Seafood Stuffed Cod-

8oz cod filet baked with our crab & lobster stuffing in a lemon butter chardonnay wine sauce served with fresh sauteed veggies & your choice of potato. \$29

*Jumbo Stuffed Shrimp-

Four jumbo shrimp baked with our house-made lobster stuffing served with fresh sauteed veggies, choice of baked or mashed potatoes, drawn butter & fresh lemon. \$26

BURGERS

SERVED WITH SEASONED FRIES

-UPGRADE TO ONION RINGS OR SWEET POTATO FRIES + \$2-

*Original Burger-

8oz fresh hand-pressed beef patty, flame grilled to your liking with American cheese, lettuce, tomato, red onion, pickles & mayo on a toasted brioche bun. \$16

*Bacon Burger-

Our Original burger with crispy applewood smoke bacon. \$17

*Cowboy Burger-

8oz fresh hand-pressed beef patty, flame grilled to your liking stacked with beer battered onion rings, cheddar cheese & BBQ sauce on a toasted brioche bun. \$16

*Patty Melt-

Sauteed onions, applewood smoked bacon & Swiss cheese on our 8oz flame grilled beef patty grilled on fresh rye bread. \$15

*Mushroom & Swiss-

Our 8oz fresh hand pressed beef patty flame grilled to your liking with melted Swiss cheese & fresh sauteed mushrooms on a buttery toasted brioche bun. \$15

*Secret Blu Cheese Burger-

Our fresh 8oz hand pressed beef patty flame grilled to your liking encrusted in toasted blu cheese w. crispy applewood smoked bacon & our secret sauce on a toasted brioche bun. \$17

SIDES

Garden Salad \$5

Sauteed Veggies \$6

Mashed Potatoes \$6

Baked Potato \$4

^^Loaded with cheese & bacon + \$2 ^^ Sweet Potato Fries \$6

Onion Rings \$7

Cole Slaw \$4

Seasoned Fries \$6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bourne illness Prices & Item availability subject to change without notice. Please inform your server of any allergies prior to ordering. \$1 Fee applies to all to go orders. 20%

gratuity added to all tables of 8 or more.

*ADD 2 SEAFOOD STUFFED SHRIMP +*10

Meatloaf-

Traditional house-made meatloaf smothered in our onion & mushroom gravy with mashed potatoes & sauteed veggies. \$21

Chicken Pot Pie-

House-made pot pie with chicken breast & fresh mixed veggies baked with a buttery puff pastry crust. \$20

Short Rib Risotto-

Tender braised beef short rib meat over a creamy fresh wild mushroom risotto. \$25

*Bourbon Sirloin-

12oz hand-cut NY Sirloin flame-grilled to your liking, lathered in our Jack Daniel's bourbon glaze topped with a nest of fried onion straws, served with veggies & choice of potato. \$29

*Ribeye Gorgonzola-

16oz beautifully marbled, hand-cut & house-seasoned ribeye flame-grilled to your liking, topped with our gorgonzola cream sauce. Served with fresh sauteed veggies and your choice of Yukon gold mashed potatoes or a baked potato. \$37

*Chicken Marsala-

Pan-seared chicken breasts with fresh wild mushrooms in our sweet marsala wine sauce served with fresh sauteed veggies & your choice of baked or Yukon gold mashed potatoes. \$24

*Beef Tips-

Tender beef tips flame-grilled to your liking with sauteed onions in a teriyaki sauce over fresh house-made mashed potatoes. \$27

SANDWICH'S

SERVED WITH SEASONED FRIES

-UPGRADE TO ONION RINGS OR SWEET POTATO FRIES + \$2-

Braised Short Rib-

Tender braised short rib, cheddar cheese & sauteed onions grilled on Texas Toast with a side of au jus. \$17

Pork & Peppers-

Pork & spicy long hot peppers slow simmered in a flavorful broth on a toasted hard roll. \$11

Philly Cheesesteak-

Shaved steak & American cheese with sauteed bell peppers & onions on a toasted sub roll. \$17

Chicken Sandwich-

Your choice of fried or grilled chicken breast with lettuce, tomato & mayo on a toasted brioche bun. \$14... ADD Cheese or any one of our wing sauces for an additional \$1 each.

*Ribeye Steak Sandwich-

Sliced ribeye flame-grilled to your liking, with American cheese, lettuce, tomato & mayo on a toasted hard roll. \$21

Buffalo Chicken Wrap-

Hand-cut chicken tenders battered, fried & tossed in our spicy buffalo wing sauce with crumbled blu cheese, tomatoes & lettuce grilled in a 12" flour tortilla. \$16

Rueben-

Shaved pastrami, Swiss cheese, sour kraut & 1000 island grilled on fresh rye bread. \$16

Turkey Club-

Oven roasted turkey breast, crispy bacon, lettuce, tomato & mayo stacked high on 3 layers of white toast. \$15

Chicken Ranch Wrap-

Fresh chicken breast grilled to order with lettuce, tomato, bacon, ranch & cheddar cheese grilled in a 12" flour tortilla. \$16

HBBQ Melt-

Fried chicken breast tenders tossed in HBBQ sauce, cheddar cheese, bacon & ranch grilled on Texas Toast \$15