

STARTERS

New England Clam Chowder 4.5/7.

Daily Soup 4.5/6.

Scarlet Salad 4./8.

Mixed baby greens with cranberries & crispy shallots

Antipasti Plate 10.

Marinated olives, salumi, grilled & roasted vegetables, chickpea puree

Kettle Beef Sliders 2.75 each

Little BBQ brisket sandwiches

Baked Westfield Farm Goat Cheese 9.

Grilled tomato salsa, chilis, house made tortillas

Oven Fired Blue Crab & Sharp Cheddar Dip 9.

Garlicky Shrimp 12.

In a sizzling skillet with lemon, green olives, and focaccia for dipping

RAW BAR

Local Oysters 2.25 each

On the half shell; mignonette.

Iced Jumbo Shrimp 14.

Raw Bar Towers

Includes local oysters, littlenecks, lobster tail, jumbo shrimp, crab cocktail, gazpacho-oyster-vodka shooter, and yellow pepper-crab-tequila shooter

Individual 19.

Small 34.

Large 68.

All combinations come with three house made sauces: Classic cocktail, pickled pepper mignonette and nuac chom

Consuming raw or undercooked foods may increase your risk of food borne illness

SANDWICHES

Choice of hand cut fries, onion rings, grilled vegetables or tavern chips

Twin Lobster Rolls 17.

Fresh lobster salad in griddled rolls

BBQ Short Rib Sandwich 12.

Slow-cooked barbequed beef, sharp cheddar

Grilled Chicken and Avocado Sandwich 10.

Sundried tomato, cheddar cheese, lemon mayonnaise

Grilled Portabella Mushroom Sandwich 7.5

Arugula, roasted peppers, fresh mozzarella

Black Angus Burger 10.

choice of cheese

Add choice of smoked bacon, caramelized onions or sautéed mushrooms 1.5

Lone Star Burger 12.

Black Angus burger Texas beef brisket and cheddar cheese

Gus Burger 12.

(Thanks to Charlottesville's White Spot) cheddar cheese, smoked bacon, and a fried egg

OVEN FIRED PIZZAS

Margherita 9.

Fresh mozzarella, house-made tomato sauce, basil, sea salt, olive oil

Lobster Bake 14.

Roasted new potatoes, linguica, sweet corn, fresh cracked lobster

Pancetta 11.

Italian bacon, house-made tomato sauce, caramelized onions, goat cheese

Grilled Chicken 10.

White pizza with ricotta cheese, spinach, chili flakes, Parmigiano-Reggiano

Wild Mushroom 12.

Roasted mushrooms, shallots, fontina cheese, white truffle oil

LUNCH PLATES

Classic Caesar Salad 7.5

Add chicken 12. Steak tips 18.5. Shrimp 18.

Baby Spinach Salad 9.

Bartlett pears, oven dried grapes, crispy ham, buttermilk chive dressing

Club Sandwich 11.

Smoked turkey, ham, cheddar, applewood smoked bacon, lettuce, tomato

Tuna Nicoise 15.

Fennel crusted tuna, boiled egg, black olives, baby greens, tiny tomatoes, roasted peppers, green beans

Crispy Potato Crusted Haddock 14.

Bacon and corn chowder

Chicken Pot Pie 16.

Roast chicken, red bliss potato, carrots, and peas under a flaky crust

Classic Meatloaf 12.

Bacon and mushroom gravy, hand cut fries

Tagliatelle 12.

Oven roasted tomatoes, garlic, spinach, basil

STEAKS

Served with choice of hand cut fries, onion rings, grilled vegetables or tavern chips

Sirloin Steak Tips 15.

8 oz.

Center-Cut Filet Mignon 22.

6oz.

Black Angus New York Strip 25.

12oz.

BRUNCH PLATES

(Served Sundays from 11 to 2:30)

Buttermilk French Toast 12.

Cinnamon sugar, smoked bacon or maple sausage, Vermont maple syrup

Spinach and Goat Cheese Omelet 11.

Caramelized onion home fries

Cheddar and Chorizo Omelet 11.

Caramelized onion home fries

Lobster Benedict 19.

Fresh cracked lobster meat, home fries, "Old Bay" hollandaise

Three Eggs 10.

Made any style, applewood bacon or maple sausage, home fries

Lemon Ricotta Pancakes 10.

Wild Maine blueberries

Steak and Eggs 16.

Grilled hanger steak, 2 eggs any style, home fries,

Crab Cake Benedict 14.

Sautéed spinach, lemon hollandaise, home fries

House Smoked Brisket Hash 12.

Poached eggs

BRUNCH SIDES

Home fries 3.

Applewood Bacon or Maple Sausage 4.5

Fresh Fruit and Berries 5.

English Muffin or 12 Grain Toast 2.