

WE'RE EXCITED TO ANNOUNCE OUR NEW EXECUTIVE CHEF, MICHAEL PENNACCHIA!

BE SURE TO CHECK BACK OVER THE NEXT FEW WEEKS AS OUR MENU AND SPECIALS WILL BE EXPANDING!

SMALL PLATES

Pork Belly

Crisp, roasted and marinated pork belly. Set over spicy stewed black beans, honey jalapeno aioli and fried rice noodles. 12

Mussels and Clams

Locally harvested shell fish steamed in a Chourico and Lager broth. Finished with white beans, kale chips and crostini. 12

Caribbean Spiced Wings

Golden fried fresh jumbo chicken wings, tossed in a Caribbean jerk spiced glaze. Served with pineapple pico. 10

Point Judith Calamari

Crisp fried local calamari, whipped champagne butter, banana peppers, fresh mint and soy sauce. 14

Tots

Crisp fried Yukon gold potato. Topped with a creamy queso sauce, pickled jalapeno & bacon. 9

Spicy Korean Wings

Fresh chicken wings tossed in a spicy Korean Gochujang sauce. Finished with scallion and crushed peanuts. 11

SALAD

Add Chicken 5, Sirloin Steak 7, Shrimp 7, Salmon 8

Caesar

Traditional house made Caesar dressing, crisp romaine hearts, shaved Parmigiano cheese and house baked croutons. 11

Ensalada de Misto Frutta

Tender baby greens, mixture of dried fruits, toasted hazelnuts, goat cheese with a honey balsamic dressing. 10

House

Mesclun greens, thinly shaved sweet onion, heirloom cherry tomato, croutons with lemon champagne vinaigrette. 9

HANDHELDS

Served with your choice of hand cut fries or chips.

Arugula Burger

Baby arugula, pepper jack cheese, sweet red onion jam and bacon. 14

American Burger

Thick cut Vermont cheddar, bib lettuce, sliced tomato, dill pickle and fancy sauce. 13

Veggie Burger

Black bean patty, charred tomato salsa, thick cut Vermont cheddar, bib lettuce and jalapeno aioli. 12

Lobster Club

Three layers. Fresh, poached Maine lobster, thick-sliced bacon, bib lettuce, tomato and tarragon mayo. Served on Texas Toast. 21

Grilled Chicken

Grilled Chicken Breast with roasted Portobello mushroom, sauteed spinach, house roasted pepper and honey thyme mayo. 13

Sirloin Steak

Thinly sliced grilled sirloin steak, herbed cream cheese and sauteed wild mushrooms. Served on toasted Ciabatta bread. 16

MAINS

Gnocchi Al Forno

Homemade pasta dumplings tossed in a pink vodka sauce. Baked with fresh mozzarella, topped with seasoned bread crumbs. 17

Lobster Mac

Fresh Maine lobster tossed with penne pasta, caramelized onion, crisp pancetta, English peas and four-cheese queso sauce. Topped with toasted breadcrumbs. 19

Portuguese Steak

A well-seasoned 12oz Pan-seared sirloin with sauteed peppers and onions, crisp pan-fried potato and a sunny side egg. 24

Salmon and Crab

Pan-seared Faroe Island Salmon with scallion mashed potato, jumbo lump crab in a roasted pepper pesto cream sauce. Served with grilled asparagus. 23

Pork & Beans

Slow-braised, maple glazed pork shank with Boston Baked Beans, crisp pancetta and shallots. 18

Chicken Fra' Diavolo

Bone-in spicy roasted half chicken over creamy Vermont cheddar polenta. Served with grilled asparagus. 17

Fish and Chips

Beer-battered local white fish with hand cut fries, lemon and caper dipping sauce, Brussel sprouts and apple slaw. 15