

Soups, Salads & Appetizers

***Half Priced Happy Hour Appetizers**

Potato Leek Soup 4/6

Mixed Greens 8

*Field Greens, Carrots, Cucumber, Tomato,
Raspberry Vinaigrette*

Chicken Quesadilla 11*

*Chipotle Chicken, Black Beans, Cheddar Cheese,
Pico De Gallo, Sour Cream, Guacamole*

Apple Ahi Tuna 13

*Blackened Ahi Tuna, served Rare with Local
Apple-Slaw and Honey Teriyaki Sauce*

Tempura Asparagus 9*

*Local Asparagus, Battered & Fried, Chile Dusted
& served with Sriracha Dipping Sauce*

Fried Calamari 11*

Hand Breaded, Deep Fried, Lemon & Garlic Dip

Cheese Steak Spring Rolls 10

*Prime Rib, Caramelized Onions,
Cheddar Cheese with Sriracha Ketchup*

Hummus Platter 10

*Roasted Garlic Hummus, Roasted Red Pepper
Hummus, Cucumber, Toasted Pita Bread*

Curry Sausages 10

Cocktail Sausages, Fries, Curry Sauce

Crock of French Onion 8

*Traditional Style with Seasoned Crouton,
Topped with Swiss and Provolone Cheese*

Caesar Salad 9

*Crisp Romaine, Croutons, Parmesan,
Housemade Caesar Dressing*

Chicken Fingers 11*

Housemade Honey Mustard Sauce & Fries

Nachos 10

*Cheddar Cheese, Black Beans,
Guacamole, Pico De Gallo, Sour Cream
Add Shredded Chicken 3.50*

Chicken Wings

1lb \$10...2lbs \$18

*Buffalo Style or Asian BBQ
Celery, Carrots & Bleu Cheese Dip*

Sliders 12

*Angus Beef, Onion Confit, Irish Cheddar
Cheese, Dijon Aioli, Sriracha Ketchup, Fries*

Veggie Burger Sliders 10 *

*Roasted Seasonal Veggies, Housemade into
Patties, served with Basil Mayo & Fries*

Pickle Chips 9

Battered, Fried & served with Chipotle-Ranch

Fried Clam Strips 9

*Atlantic Clams, Flash Fried and served
with Spicy Tartar Sauce*

Sandwiches

*Served with Choice of French Fries **or** Small Mixed Greens Salad*

Cheeseburger 13

*10oz Angus Beef, Sharp Cheddar Cheese,
Lettuce, Tomato & Onion*

Additions(\$1ea): Crispy Bacon, Fried Egg,
Caramelized Onion

Buffalo Chicken Wrap 12

*Fried Crispy Chicken tossed in Housemade
Hot Sauce with Crumbled Bleu Cheese,
Lettuce & Tomato in a Flour Tortilla*

Lobster Roll 16

*Maine Lobster Salad on a Buttered
and toasted Brioche Roll,
served with Fries and Pickle Spear*

Blackened Cod Tacos 14

*Pico de Gallo, Guacamole, Fresh Slaw &
Sriracha Aioli in Soft Tortilla Shells*

Tuna Melt 14

*Fresh Tuna Salad, served Open Faced on
Toasted Rye and Pumpernickel, topped
with Tomato and Cheddar Cheese*

Veggie Burger 13

*Roasted Seasonal Vegetables, Lettuce,
Tomato, Basil Mayo, Brioche Roll*

Entrees

Fish and Chips 16

*Alaskan Cod, Ale Tempura Batter,
Fries, Meyer Lemon Remoulade*

Shepherd's Pie 17

*Slow Guinness Braised Lamb, Peas,
Carrots, Roasted Garlic Mashed Potatoes*

Maryland Crab Cakes 23

*Seasonal Vegetables, Lemon Tartar
Mashed Potatoes*

Chicken and Andouille Jambalaya 17

*Spicy Andouille Sausage, Chicken Breasts, in a
Creole Style Jambalaya served with Cajun Rice*

Citrus Salmon 21

*Pan Seared Blackened Salmon Filet,
with a Citrus Glaze, Grilled Pineapple
Salsa, Asparagus*

10oz NY Strip 25

*Mashed Potatoes, Seasonal Vegetables,
Garlic Herb Butter*

Parties of 6 or more may be subject to 18% Gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness