



## appetizers

**clam chowder**, quahog clams, potatoes, cream \$11

**french onion soup**, caramelized onions, beef broth, gruyere cheese crust \$11

**caesar**, crisp red & green romaine, marinated white anchovies, parmesan crisp, garlic chips \$14

**wedge**, iceberg lettuce, evoo, blue cheese, red onion, maple glazed pork belly, buttermilk dressing 🥑 \$14

**seasonal oysters**, ½ dz, cocktail sauce, horseradish, mignonette\* **GF** \$18

**lobster flatbread**, butter poached lobster, oven dried tomatoes, tarragon mascarpone \$24

**shrimp cocktail**, cocktail sauce, horseradish **GF** \$18

**ahi tuna**, seared or poke style 🥑 \$18

**calamari**, roasted bell pepper mayonnaise, lemon, fried capers \$15

**duck spring rolls**, water chestnuts, asian slaw, tamarind glaze \$16

**macaroni & cheese**, blend of imported & domestic cheeses \$10

**potato croquettes**, spanish chorizo, roasted peppers, garlic mayo \$14

**homemade fries**, salt & cracked black pepper **GF** \$9

**sugar dusted donuts**, raspberry sauce \$9

### happy hour

½ off appetizers from 5pm-7pm nightly  
available in bar only

18% service charge recommended for parties with 6 or more guests

**GF Made with Gluten Free Products**

🥑 **Contains Nuts**

\*thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.