



LUNCH MENU

AVAILABLE THURSDAY-SATURDAY 12PM-3:30PM

STARTERS

CLAM CHOWDER - \$9

New England classic, served with oyster crackers

BRUSCHETTA - \$14

*tomatoes, basil, garlic, onion, lemon juice, vinegar
tossed together & served with toast points*

HOUSE TENDERS - \$16

*breaded chicken, served plain with honey
mustard or buffalo style with bleu cheese*

COCONUT SHRIMP - \$16

*four lightly battered coconut fried shrimp served with a
sweet & slightly spicy orange dipping sauce*

FISH TACO DUO - \$14

catch of the day, shredded iceberg, slaw, sriracha aioli atop soft tortillas

SANDWICHES:

DILL PICKLE CHICKEN - \$16

*pickle brined fried chicken, served on a toasted
brioche bun with cheddar cheese,
lettuce, tomato, pickles, bacon, thousand island sauce
served with house fried potato chips*

FRIED HADDOCK SANDWICH - \$18

*fresh haddock fried with a beer batter on a toasted
brioche bun with chopped romaine lettuce and a
lemon aioli served with house fried potato chip*

CHICKEN SALAD WRAP - \$13

*chicken, celery, dried cranberry, tossed in a
honey dijon dressing, lettuce, tomato in a flour
tortilla wrap served with house fried potato chips*

WICKED TUNA - \$14

*open face tuna melt on toasted sour dough bread
w/ bacon, red onion, tomato, swiss cheese,
served with house fried potato chips*

GRILLED CHICKEN WRAP - \$14

*grilled chicken breast, lettuce, tomato,
bacon, honey chipotle mayo in a
flour tortilla wrap served with house fried potato
chips*

PULLED PORK - \$15

*pulled BBQ seasoned pork, crispy fried onions on a
toasted
brioche bun served with house fried potato chips*

VEGAN VEGGIE BURGER - \$16

*grilled and served with lettuce, tomato, pickles, red
onion, on a toasted brioche bun and a choice of
cheese, served with house fried potato chips*

* PALMERS BURGER - \$17

*toasted brioche bun lettuce, tomato,
pickles on the side and a choice of cheese,
served w/ french fries*

SALADS:

HOUSE SALAD [GF] - \$10

*mixed greens, cherry tomato, red onion, cucumber,
house dijon-balsamic vinaigrette*

CAESAR SALAD - \$11

*romaine, parmesan, crouton, house recipe caesar
dressing with a touch of balsamic*

SUMMER SALAD - \$14

*romaine lettuce, corn, cherry tomatoes, cucumber,
avocado, fresh basil, strawberries, feta cheese and a
honey balsamic vinaigrette*

COBB SALAD - \$16

*bacon, avocado, cucumber, hard boiled egg,
cherry tomatoes, crumbled bleu cheese
and a house dijon balsamic vinaigrette*

BEET SALAD - \$16

*pickled beets, sliced oranges, mixed baby greens,
feta cheese candied walnuts, red onion
and a honey balsamic vinaigrette*

SOUTHWEST QUINOA SALAD - \$15

*quinoa, cucumber, corn, black beans,
red bell pepper, scallion,
cilantro, and a lime vinaigrette*

Add grilled protein to any salad:

Salmon \$11 Five Shrimp \$9

Chicken \$8

DESSERT:

BROWNIE SUNDAE - \$9

*warm chocolate brownie, vanilla ice cream, hot fudge,
whipped cream*

CHEESE CAKE OF THE WEEK - \$9

served with whipped cream

CLASSIC CARROT CAKE - \$9

cream cheese frosting

PROFITEROLES - \$9

*twin puffs filled with vanilla ice cream, hot fudge & caramel
sauces, whipped cream*