



appetizers

SHRIMP POTSTICKERS

SRIRACHA-AIOLI DRIZZLE 11

CRAB CAKES

FRESH CRAB MEAT, HOUSE REMOULADE 13

TUNA POKE LETTUCE WRAPS

SUSHI TUNA TOSSED WITH SESAME, SWEET SOY, CUCUMBER, BIBB LETTUCE CUPS 14

soup & salad

SOUP DU JOUR

HOMEMADE, CHANGES DAILY 6

CLAM CHOWDER

NEW ENGLAND CLASSIC,
SERVED WITH OYSTER CRACKERS 7

CAESAR SALAD

HOUSE RECIPE MADE WITH A TOUCH OF BALSAMIC,
CHOPPED ROMAINE, PARMESAN, CAESAR DRESSING,
CROUTONS 9

WARM SPINACH DIP

WITH ARTICHOKE AND HOUSE POTATO CHIPS 11

AVOCADO CAPRESE TOAST

FRESH MOZZARELLA WITH TOMATO, OLIVE OIL,
BALSAMIC REDUCTION, CRACKED BLACK PEPPER,
MULTIGRAIN TOAST 12

GRILLED BRIE

SEASONAL JAM WITH GRILLED BREAD 15

HOUSE SALAD

MIXED BABY FIELD GREENS, CUCUMBER, TOMATO,
RED ONION, HOUSE DIJON BALSAMIC VINAIGRETTE 8

STRAWBERRY & KALE

FRESH STRAWBERRIES AND KALE WITH CRUMBLLED
BLEU CHEESE, PROSECCO VINAIGRETTE 10

CITRUS SALAD

BOSTON BIBB LETTUCE WITH ORANGE SEGMENTS,
GOAT CHEESE, ALMONDS, RASPBERRY DRESSING 10

ADD STEAK TIPS 10 • SCALLOPS 10 • SHRIMP 8 • SALMON 8 • CHICKEN 6

entrées

À la carte unless otherwise noted.

SEAFOOD CASSEROLE

SHRIMP, SCALLOPS, AND HADDOCK,
BAKED EN CASSEROLE WITH GARLIC BUTTER
AND BREADCRUMBS 24

PASTA BOLOGNESE

CHEF JOHN'S CLASSIC MEAT SAUCE TOSSED
WITH PASTA DU JOUR 16

GRILLED SALMON

FIRE ROASTED CORN SALSA,
TOMATILLO VERDE SAUCE 17

SHORT RIB LO MEIN

SLOW COOKED ASIAN-BBQ STYLE SHORT RIBS
TOSSED WITH LO MEIN NOODLES,
MIXED JULIENNE VEGETABLES 25

BEEF TOURNADOES

BEEF TENDERLOIN MEDALLIONS
AND ARUGULA SALAD WITH CRIMINI MUSHROOM,
PARMIGIANO-REGGIANO, TRUFFLE OIL 21

sides 6 EA.

BABY CARROTS • BRUSSELS SPROUTS • MASHED POTATOES • TRI-COLORED CAULIFLOWER
LONG GRAIN WILD RICE • PASTA DU JOUR • FRENCH FRIES • SWEET POTATO FRIES

[april of 2019]

MARKS OUR 31ST ANNIVERSARY!

YOU'VE GIVEN US THE OPPORTUNITY TO DO BUSINESS IN A SMALL TOWN, HOST YOUR SPECIAL OCCASIONS,
AND BE A PART OF YOUR EVERYDAY LIVES. WE CANNOT THANK YOU ENOUGH FOR YOUR PATRONAGE.
HERE'S TO ANOTHER 31 YEARS!

consumer advisory:

PLEASE INFORM YOUR SERVER PRIOR TO
ORDERING IF A PERSON IN YOUR PARTY
HAS A FOOD ALLERGY.
A TWO DOLLAR CHARGE APPLIES TO ALL
MENU SUBSTITUTIONS.

A 20% SERVER GRATUITY WILL BE ADDED TO
CHECKS OF PARTIES WITH SIX OR MORE GUESTS.

THE COMMONWEALTH OF MASSACHUSETTS
REMINDS YOU THAT CONSUMING
RAW OR UNDERCOOKED ANIMAL FOODS
MAY INCREASE THE RISK OF
FOOD-BORNE ILLNESSES.

GRILLED RIBEYE

WITH SLOW ROASTED GARLIC, FINISHED WITH
CRACKED BLACK PEPPER 27

FILET MIGNON

WITH PORT WINE REDUCTION AND BLEU CHEESE
CHOICE OF : 6OZ 21 | 8OZ 25

PARMESAN CRUSTED CHICKEN

CREAMY TOMATO SAUCE, BASIL INFUSED OIL 16

BAKED HADDOCK

BAKED WITH SEASONED PANKO BREADCRUMBS 16

SCALLOPS

PAN SEARED SCALLOPS, ORANGE BEURRE BLANC
WITH SHAVED FENNEL 17

HADDOCK PICATTA

BROILED HADDOCK OVER PASTA TOSSED WITH
BABY SPINACH, ARTICHOKEES, LEMON-CAPER SAUCE 20

bar menu

SHRIMP & GOAT CHEESE SALAD

GRILLED SHRIMP, GOAT CHEESE ROLLED IN PINE NUTS
AND ALMONDS, MIXED GREENS
LEMON-VINAIGRETTE 16

CALIFORNIA CHICKEN WRAP

GRILLED CHICKEN, BACON, AVOCADO, RED ONION,
CHEDDAR JACK CHEESE, RANCH DRESSING 14

FISH TACOS

CATCH OF THE DAY, AVOCADO, SALSA, LETTUCE,
CHIPOTLE-SOUR CREAM 16

CLASSIC BURGER

13.5 / ADD CHEDDAR • AMERICAN • SWISS + 1 EA. BLEU + 2
SAUTÉED MUSHROOMS • CARAMELIZED ONION • BACON + 1 EA.

FISH & CHIPS

FRIED HADDOCK, FRENCH FRIES, COLESLAW,
HOUSE REMOULADE 18

SHORT RIB SANDWICH

BBQ SMOTHERED WITH CHEDDAR CHEESE,
CIPOLLINI ONION, BRIOCHE BUN 15

CHICKEN TENDERS

HAND-BREADED TENDERS, SERVED WITH
HONEY MUSTARD OR BUFFALO STYLE 14

TUNA MELT

SERVED OPEN-FACED ON SOURDOUGH, WITH TOMATO
AND SWISS CHEESE 14

THE COMMONWEALTH OF MASSACHUSETTS REMINDS YOU THAT
CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS MAY INCREASE
THE RISK OF FOOD-BORNE ILLNESSES.