



## [ the lunch menu ]

### appetizers

#### NEW ENGLAND CLAM CHOWDER

NEW ENGLAND CLASSIC, SERVED WITH OYSTER CRACKERS 7

#### SOUP DU JOUR

HOMEMADE, CHANGES DAILY 6

#### GRILLED BRIE

SEASONAL JAM WITH GRILLED BREAD 15

#### WARM SPINACH DIP

WITH ARTICHOKE AND HOUSE POTATO CHIPS 11

#### POTSTICKERS

SHRIMP DUMPLINGS, SRIRACHA-AIOLI DRIZZLE 11

### salads

#### HOUSE SALAD

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

#### CAESAR SALAD

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

#### STRAWBERRY & KALE

FRESH STRAWBERRIES WITH KALE, CRUMBLLED BLEU CHEESE PROSECCO VINAIGRETTE 10

#### CITRUS SALAD

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

#### SHRIMP & GOAT CHEESE SALAD

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

#### ADD

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

### entrées

All sandwiches served with our house made potato chips unless otherwise noted. Substitute fries or sweet potato fries + 2

#### AVOCADO CAPRESE TOAST

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

#### TUNA POKE LETTUCE WRAPS

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

#### FISH TACOS

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

#### SANDWICH OF THE DAY

CHEF'S CHOICE, CHANGES DAILY, SERVED WITH FRIES 13

#### TUNA MELT

TUNA SALAD ON OPEN FACED SOURDOUGH WITH TOMATO AND SWISS CHEESE 14

#### CALIFORNIA CHICKEN WRAP

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

#### SHORT RIB SANDWICH

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

#### CLASSIC BURGER & FRIES

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

#### CHICKEN TENDERS

OUR HAND BREADED TENDERS WITH CHOICE OF HONEY MUSTARD OR BUFFALO SAUCE, SERVED WITH FRIES 14

#### FISH & CHIPS

WITH HOUSE REMOULADE, COLESLAW, AND FRIES 16

#### PALMERS CRAB CAKES

MADE WITH FRESH CRAB MEAT, SERVED WITH RICE, VEGETABLE, AND HOUSE REMOULADE 16

#### BAKED HADDOCK

BAKED WITH SEASONED PANKO BREADCRUMB, SERVED WITH RICE AND VEGETABLE 18

#### PASTA BOLOGNESE

CHEF JOHN'S CLASSIC MEAT SAUCE TOSSED WITH PASTA DU JOUR 17

#### consumer advisory:

PLEASE INFORM YOUR SERVER PRIOR TO ORDERING IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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.