



STARTERS:

CLAM CHOWDER - \$7
New England classic, served with oyster crackers

FRIED MOZZARELLA - 13\$
fried breaded mozzarella sticks served w/ rosa tomato dipping sauce

HOUSE TENDERS - \$14
breaded chicken, served plain with honey mustard or buffalo style with bleu cheese

SHRIMP COCKTAIL [GF] - \$16
classic chilled shrimp, cocktail sauce

FISH TACO TRIO - \$14
catch of the day, shredded iceberg, slaw, sriracha aioli atop soft tortillas

CROSTINI OF THE WEEK - \$?
three toasted french bread slices topped with a cheese blend & topping of the week

SALADS:

HOUSE SALAD [GF] - \$9
mixed greens, cherry tomato, red onion, cucumber, house dijon-balsamic vinaigrette

CAESAR SALAD - \$10
romaine, parmesan, crouton, house recipe caesar dressing with a touch of balsamic

BERRY SALAD - \$12
baby spinach, strawberries, blueberries, sliced almonds, crumbled goat cheese with a poppyseed dressing

GREEK SALAD - \$13
mixed greens, cherry tomato, red onion, cucumber, sweet red pepper, feta cheese, olives, greek dressing

ROMAINE COBB SALAD - \$9
grilled romaine heart topped with , bacon, grilled corn, cherry tomatoes, red onion, hard boiled egg, cotija cheese, cinnamon chipotle ranch dressing

Add grilled protein to any salad:

Salmon \$11 Four Shrimp \$8

Chicken \$7

*Salad size is increased with added protein

SANDWICHES:

THE NORTH END - \$15
sliced tomato, fried breaded mozzarella, crispy pancetta, spinach, balsamic glaze, basil aioli spread on a toasted brioche bun served w/ french fries
*Recommended add grilled chicken additional \$5

WICKED TUNA - \$14
open face tuna melt on toasted sour dough bread w/ bacon, red onion, tomato, swiss cheese, served w/ french fries

GREEK ROLL-UP - \$13
romaine lettuce, olives ,red peppers, red onion, feta cheese, greek dressing in a flour wrap served w/ french fries
*Recommended add grilled chicken additional \$5

VEGAN VEGGIE BURGER -
grilled and served with lettuce, tomato, pickles, red onion, on a toasted brioche bun and a choice of cheese, served w/ french fries

PALMERS BURGER - \$16
toasted brioche bun lettuce, tomato, pickles on the side and a choice of cheese, served w/ french fries

*Recommended sandwich or burger additions: sautéed onions - \$1, mushrooms - \$1, bacon - \$2

*Available cheese : cheddar - swiss - american - blue cheese

ENTREES:

NOT YOUR LOX & BAGEL - \$28

grilled salmon topped with a dill infused cream cheese, capers, red onion on a bed of spinach with sour dough toast point, garnished with tomato and cucumber and served with rice pilaf and vegetable du jour

PETIT FILET MIGNON [GF] - \$34

grilled 6oz filet, portobello mushroom cap, melted blue cheese, port wine reduction served with mashed potato and vegetable du jour

BOLOGNESE PASTA BOWL - \$19

Chef Johns classic hearty tomato-meat sauce tossed in pasta du jour topped with shaved parmesan cheese

LEMONCELLO HADDOCK - \$25

pan seared, lightly battered in a lemoncello butter sauce served with a sweet pea caramelized onion rice pilaf

*recommended; add two sautéed shrimp with lemoncello sauce additional \$5

FRENCH ONION STYLE NY SIRLOIN - \$34

grilled and topped with caramelized onion, sherry demi melted gruyere on toasted sourdough served with parmesan crusted mashed potato and vegetable du jour

THE ISLAND HOPPER - \$27

grilled shrimp & kielbasa skewers with a chipotle margarita sauce, served with piña colada rice

ORANGE BLUEBERRY CHICKEN - \$22

pan seared chicken medallions in a orange marmalade fresh blueberry sauce with a hint of fresh rosemary served with mashed potato and vegetable du jour

CARIBEAN PORK TENDERLOIN - \$23

jerk rubbed tenderloin grilled and sliced over kiwi sauce and topped with grilled pineapple salsa, served with piña colada rice and vegetable du jour

SIDES:

French fries - \$7

Mashed potato - \$7

Pasta Marinara - \$7

Rice pilaf - \$7

Vegetable du jour - \$7

DESSERT:

BROWNIE SUNDAE - \$8

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

KEY LIME PIE - \$8.50

tangy and sweet with a graham crust and whipped cream

CLASSIC CARROT CAKE - \$9

cream cheese frosting

PROFITEROLES - \$9

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

DRAFTS:

Coors Light

Allagash White

Sam Adams Wicked Hazy IPA

BlueMoon

Smuttynose Old Brown Dog

Stella Artois

Fiddlehead IPA

Guinness

Night Shift Nite Light

Wachusets Blueberry

Jack's Abbey Post Shift

Wormtown Be Hoppy IPA

Sam Adams Seasonal

Harpoon IPA

Sam Adams Boston Lager

DownEast Cider

Consumer Advisory:

Please inform your server prior to ordering if a person in your party has a food allergy.

Menu substitutions may be subject to fair market charges.

The Commonwealth of Massachusetts reminds you that consuming raw or undercooked animal foods may increase the risk of food-borne illnesses.