

STARTERS:

GREEK SALAD romaine, roasted red pepper, olive, cucumber, red onion, pepperoncini pepper, feta cheese, Greek dressing 12

HOUSE SALAD mixed greens, cherry tomato, red onion, cucumber, house dijon-balsamic vinaigrette 7

CAESAR SALAD romaine, parmesan, crouton, house recipe caesar dressing with a touch of balsamic 8

PEAR SALAD baby greens, sliced bosc pear, crumbled goat cheese, candied walnuts, pear dressing 11

CLAM CHOWDER new england classic, served with oyster crackers 7

CRAB CAKES fresh crabmeat, house remoulade 14

FRIED CALAMARI with cherry pepper rings, roasted garlic aioli 12

HOUSE TENDERS hand breaded, served with honey mustard or buffalo style with bleu cheese 12

SANDWICHES

PALMERS BURGER toasted brioche bun choice of american, cheddar, swiss or bleu cheese; add bacon, onions, mushroom served with french fries 16

CALI CHICKEN WRAP grilled cajun seasoned chicken breast, melted cheddar cheese, bacon, red onion, lettuce, avocado, ranch, flour tortilla served with french fries 14

CHICKEN CAPRESE grilled chicken breast on a toasted brioche with tomato, fresh mozzarella cheese and basil topped with a balsamic drizzle french fries 13

ENTREE SALADS:

GREEK SALAD romaine, roasted red pepper, olive, cucumber, red onion, pepperoncinis pepper, feta cheese, Greek dressing with choice of grilled chicken, salmon, shrimp or scallops 20

HOUSE SALAD mixed greens, cherry tomato, red onion, cucumber, house dijon-balsamic vinaigrette with choice of grilled chicken, salmon, shrimp or scallops 15

CAESAR SALAD romaine, parmesan, crouton, house recipe caesar dressing with a touch of balsamic with choice of grilled chicken, salmon, shrimp or scallops 16

PEAR SALAD baby greens, sliced bosc pear, crumbled goat cheese, candied walnuts, pear dressing, with choice of grilled chicken, salmon, shrimp or scallops 19

ENTREES:

HADDOCK PICATTA baked haddock over pasta, artichokes, baby spinach, lemon-caper sauce 22

BOLOGNESE PASTA BOWL hearty tomato meat sauce tossed in pasta du jour 17

PETIT FILET MIGNON grilled 6oz filet, bleu cheese, port wine reduction, mashed potato, vegetable du jour 29

CHICKEN MARSALA sautéed chicken in a creamy marsala sauce, mushrooms cheese ravioli, crisp prosciutto garnish 19

SHRIMP FRANCHESE pan seared lightly egg battered shrimp, served in a lemon-white wine butter sauce served with rice pilaf and vegetable du jour 22

GRILLED SCALLOPS on a bed of bacon and leek sauce served with mashed potato and vegetable du jour 24

SESAME CRUSTED SALMON pan seared salmon topped with a sesame crust & sweet-soy drizzle, rice pilaf and julienne style vegetable 22

FISH & CHIPS fried haddock served with french fries and remoulade 16

SIDE ITEMS:

FRENCH FRIES 6

SWEET POTATO FRIES 6

VEGETABLE DU JOUR 6

RICE PILAF 6

MASHED POTATO 6

SOMETHING SWEET:

BROWNIE SUNDAE warm chocolate-walnut brownie, vanilla ice cream, hot fudge, whipped cream 8

KEY LIME PIE tangy and sweet, graham cracker crust, fresh whipped cream 8

CHOCOLATE DECADENT CAKE flourless chocolate torte, fresh berry & whipped cream garnish 8

COCKTAILS:

CABIN FEVER vodka, ginger beer, grilled lemon simple syrup, on the rocks 11

BANANA SPLIT kahlua, banana liquor, pineapple juice, cream, served over rocks topped with whipped cream and a cherry 12

CINNAMON ORANGE CREAM vanilla vodka, muddled orange, coconut cream, cinnamon stick, on the rocks 11

WHAT'S THE TEA? choice of lemon, blueberry or peach vodka, house made iced tea, simple, lemon, rocks 10

LEMON BASIL MARTINI stoli blueberry vodka, grilled lemon simple syrup, muddled basil & blueberries 12

KEY LIME PIE MARTINI vanilla vodka, fresh lime juice, vanilla cream liquor, graham cracker rim, white chocolate shavings 12

CALL ME A CAB citrus vodka, grilled lemon lemonade, cabernet layered over rocks 11