

BEGINNINGS

Crabcakes lump crab, cilantro, scallion, red pepper, mango & smoked chile aioli 14

Tuna Tostadas seared yellowfin tuna, jicama slaw, avocado, chipotle mango aioli, pickled fresno 14

Grilled Flatbread pesto, heirloom tomato, caramelized onions, goat cheese and balsamic drizzle 11

Potato Skins cheddar cheese, bacon or broccoli, or both 9 (GF)

Santa Fe Cheese Dip spicy 3 cheese blend, tortilla chips 8 (GF)

Cold Water Oysters on the ½ shell Cocktail sauce and cucumber scallion mignonette priced daily

Beer Battered Chicken Tenders honey mustard or sweet & sour sauce 9 add fries 11 or salad 12

Cajun Chicken Tenders blackened chicken, hot sauce, bleu cheese dressing, garlic bread 9.5 (GF without bread) add fries 11 or salad 12

Chicken Wings Freebird all natural wings and drumettes

Cajun Style bleu cheese dressing, garlic bread 12.5 (GF without the bread)

Teriyaki Glazed scallions, sesame, lime 12

PEI Mussels lemongrass broth, cilantro, scallion, garlic, ginger, baked baguette 13 (GF without the bread)

Nachos hand cut tortilla chips, cheddar cheese, lettuce, tomato, black olives, jalapenos, salsa, sour cream, guacamole 10.5 (GF)

Add chicken or BBQ pulled pork 12

SOUPS

Baked French Onion ciabatta crouton, three cheeses 5.5

Fish Chowdah' bacon, corn, thyme, potatoes 6

SALADS

Caesar Salad romaine hearts, croutons, shaved parmesan, lemon 9 (GF no croutons)

Berry & Goat Cheese Salad seasonal native berries, greens, shaved radish, pistachios, pea tendrils, champagne vinaigrette 12 (GF)

Cobb Salad iceberg round, hard-boiled egg, tomato, bacon, red onion, bleu cheese crumble, cucumber, avocado, maple mustard vinaigrette 12 (GF)

Add to any salad

Grilled Chicken 6

Pan seared Salmon 8

Steak tips 8

Grilled Shrimp 9

Dressings balsamic vinaigrette, bleu cheese, garlic parmesan, maple mustard vinaigrette, Caesar, citrus & scallion vinaigrette (ALL GF)

SIDES

Mixed Greens Side Salad bell pepper, red onion, cucumber, shredded carrot, tomato 5

Sea salt & pepper potato chips 3

Mac n cheese 4.5 **Cole slaw** 3

Bleu cheese & chive shoestring fries 3.5

Sweet Potato Fries 3

Sautéed vegetables 3

Garlic mashed potato 3

SANDWICHES & BURGERS

Served with hand cut sea salt and cracked pepper potato chips substitute Fries 2 Sweet Potato Fries 2.5 Salad 3.5 Gluten Free Bun 1.5

Buffalo Pulled Chicken Sandwich Sweet pickled onions, butter crunch lettuce, crumbled bleu cheese, baguette 11

Shaved Prime Rib Sandwich caramelized onions, Swiss cheese, roasted garlic aioli, rosemary jus, baguette 13

BBQ Pulled Pork cherry wood smoked pork shoulder, house BBQ sauce, crispy onion strings, sesame seed bun 11

Corned Beef Reuben sauerkraut, 1000 island dressing, Swiss cheese, griddled marbled rye 12

Spicy Veggie Wrap garden vegetables, spinach, cheddar cheese, chipotle aioli 10

Buttermilk Fried Chicken Sandwich lettuce, tomato, sliced red onion, avocado, chipotle aioli, ciabatta 11

Turkey Club Sandwich smoked turkey, bacon, lettuce, tomato, cracked pepper mayo 12

Our House Burger 7oz blend of chuck, brisket, and short rib. Lettuce, tomato, red onion, garlic buttered potato bun 11

Add cheese, bacon, caramelized onions

Substitute veggie burger

LAND

Roasted Vegetable Tagliatelle roasted seasonal vegetables, hearty greens, smoked tomato & herb butter sauce, grilled baguette 18

Steak Frites 8oz grilled Hanger steak, Great Hill bleu cheese & chive shoestring fries, brandy & pink peppercorn demi 25 (GF)

Steak Tips garlic mashed potato, seasonal vegetables 16.5 (GF)

Chicken Pad Thai slow roasted chicken, bell peppers, carrots, spinach, broccoli, spicy peanut sauce, cilantro, lime, rice noodles 19 (GF) Vegetarian option 15

Prime Rib Au Jus 14oz cut served Friday and Saturday evenings 24 (GF)

SEA

Pesto Baked Haddock lemon bread crumbs, garlic and herb rice, heirloom tomato, spinach, citrus beurre blanc 22

Pan Seared Salmon Black Pearl Salmon filet, seasonal vegetable succotash, smoked pork belly lardons, greens, charred scallion & lemon butter 23 GF

Fish N Chips golden fried haddock, fries, cole slaw 15

Shrimp & Clam Tagliatelle pan roasted gulf shrimp, littleneck clams, chorizo, greens, smoked tomato broth, grilled baguette 24

Fish Tacos (2) crispy fish, Napa cabbage, heirloom tomato relish, cilantro sour cream 14