

## 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