

STARTERS

NEW ENGLAND CLAM CHOWDER

Cup \$4 Bowl \$6

LINGUICA STUFFED QUAHOG \$5

Cup Chowder & Quahog \$8

TORTILLA CHIPS & SALSA \$4 ^{GF}

SALT & VINEGAR HOUSE CHIPS \$5 ^{GF}

TRUFFLE PARMESAN FRIES \$8 ^{GF}

BONELESS CHICKEN TENDERS (10) OR WINGS (8) \$10.50

with carrots, celery & your choice of sauce: buffalo, bbq, sweet chili, tangy bbq, teriyaki, general tso's, bourbon honey-bbq, garlic romano, blue cheese, ranch, honey mustard

BUFFALO CHICKEN DIP \$12

creamy four cheese sauce, pulled buffalo chicken, tortilla chips, carrots & celery

LOADED QUESADILLA \$10

grilled peppers & onions, cheddar-jack cheese, fresh pico de gallo salsa and sour cream

add pulled chicken any flavor \$3, grilled sirloin steak \$6

LOADED POTATO SKINS \$10 ^{GF}

stuffed with cheddar-jack & mozzarella cheese, bacon & scallions with a side of sour cream

SALADS

CAESAR SM \$7 LG \$11

hearts of romaine, parmesan, garlic croutons & creamy caesar dressing

GARDEN SALAD SM \$6 LG \$9

mixed greens & romaine, cucumber, tomato, red onion & carrot

GREEK SALAD SM \$7 LG \$11

iceberg lettuce, tomato, cucumber, red onion, kalamat olives, peppers, feta, pepperoncini & Greek dressing

CAPE COBB SALAD \$22

mixed greens, grape tomato, applewood smoked bacon, grilled corn, sliced avocado & a scoop of lobster salad with house-made lemon-tarragon vinaigrette

ADDITIONS:

grilled or crispy chicken \$4, sirloin steak tips \$8, grilled shrimp \$9

SANDWICHES & MORE

sandwiches served with choice of side: french fries, house chips, coleslaw, sweet potato fries (+\$1)

BYO BURGER \$11.50

8 oz grilled beef patty with LTO & pickle on a grilled brioche bun. Add cheese: American, swiss, cheddar, blue cheese crumbles \$.75, add applewood smoked bacon \$1.50 (Gluten Free Bun or Pretzel Roll \$1)

Substitute a grilled or crispy chicken breast for burger starting at \$10

Bread Options: white, wheat, sourdough, marble rye, white or wheat wrap

LOBSTER ROLL \$22

your choice of either the classic: lobster meat with celery, a touch of mayo & shredded lettuce, or hot buttered lobster meat in a grilled brioche roll

PHILLY STEAK & CHEESE \$13

grilled peppers, onions & mushrooms & your choice of cheese on a toasted sub roll

TURKEY BACON RANCH MELT \$12

grilled sourdough, white cheddar, bacon, & ranch dressing

GRILLED REUBENS *Corned Beef \$11.50-

marble rye, swiss, extra lean corned beef, 1000 island & sauerkraut

*Cape Cod \$13- marble rye, swiss, fried haddock, 1000 island & coleslaw

PULLED PORK SANDWICH \$10

bourbon honey-bbq pulled pork on a grilled brioche bun with cheddar-jack cheese & fried onion strings

CHICKEN CORDON BLEU \$12

your choice grilled or crispy chicken cutlet, honey ham, swiss & whole-grain honey mustard on a grilled pretzel bun

BLACK BEAN TORTILLA BURGER \$10 ^{V GF}

topped with fresh pico de gallo salsa and sliced avocado on a grilled brioche or gluten free bun

CUBAN MELT \$12

pulled pork, sliced ham & swiss on grilled sourdough with dill pickles & mustard

TENDERS & FRIES \$11

6 boneless chicken tenders and french fries with your choice of sauce

FRIED SHRIMP \$13

6 fried shrimp with french fries, coleslaw & tartar

ENTREES

BAKED MAC & CHEESE \$12

creamy four cheese sauce, cavatappi pasta, cornbread crumbs

Add buffalo chicken or bbq pulled pork \$3

LOBSTER MAC & CHEESE \$25

12 OZ SIRLOIN STEAK TIPS \$20 ^{GF}

grilled to your desired temperature with choice of two sides

FISH & CHIPS \$18

fried haddock, french fries, coleslaw & tartar

BBQ PULLED PORK PLATE \$15

bourbon honey-bbq pulled pork, baked mac & cheese, cornbread & coleslaw

BRUSCHETTA CHICKEN \$17 ^{GF}

marinated grilled chicken breasts with bruschetta tomatoes, fresh mozzarella cheese & honey-balsamic glaze. Served with choice of two sides

JAMBALAYA \$17 ^{GF}

andouille sausage, pulled chicken & shrimp simmered in a cajun-tomato broth with vegetables and white rice

JASMINE RICE STIR-FRY

peppers, onions, mushrooms, broccoli and green beans sauteed with garlic, sesame, ginger, sweet soy, Thai chili & scallion

Vegetable \$12, Grilled Chicken \$15, Fried Shrimp \$18, Sirloin Steak \$17

CHICKEN PARMESAN PETITE \$13 FULL \$16

San Marzano tomato sauce, mozzarella & parmesan, your choice penne or linguine with a baked garlic knot

SHRIMP SCAMPI \$20

shrimp sauteed with tomato, spinach & garlic in a white wine butter sauce, your choice of penne or linguine and a baked garlic knot

SIDES

baked potato (loaded potato with bacon, cheese & scallions +\$2), jasmine rice, green beans, broccoli, garlic spinach, french fries, house chips, coleslaw, sweet potato fries, side garden or caesar salad (\$2)

PUB PIZZA

12" PAN PIZZAS MADE TO ORDER

FOUR CHEESE & SAN MARZANO TOMATO \$9

PEPPERONI & PARMESAN \$10

SPINACH & FETA with garlic & olive oil \$11

BUFFALO CHICKEN pulled chicken, ranch, four cheese & blue cheese crumbles \$14

BBQ CHICKEN pulled chicken, red onion, bacon & cilantro \$14

MARGHERITA olive oil, sliced tomato, fresh mozzarella, basil oil & balsamic glaze \$13

BYO PIZZA \$9 (GLUTEN FREE CRUST \$10)

extra cheese, garlic, peppers, onions, tomato, spinach, olives, mushrooms, jalapenos \$.75
pepperoni, bacon, fresh mozzarella \$1.50
hamburger, italian sausage, linguica, grilled or crispy chicken \$3

ICE CREAM MACHINE'S SEASONAL ICE CREAM & SORBET

ask your server for today's selection
1 Scoop \$2 2 Scoops \$4
Hot Fudge Sundae \$6

CHOCOLATE CHIP COOKIE SKILLET \$6.50

vanilla ice cream, caramel & whipped cream

WARM BROWNIE SUNDAE \$6.50

chocolate chip fudge brownie, vanilla ice cream, hot fudge, caramel, whipped cream & a cherry

ROOT BEER FLOAT \$6

IBC Root Beer, vanilla ice cream, whipped cream & a cherry