

Chef's Menu

• APPETIZERS •

CRISPY FRIED POTATO CAKES 10 G

spiced apple chutney, crème fraiche, braised red cabbage

NEW ENGLAND CLAM CHOWDER CUP 6 / BOWL 10 G

• SALAD •

CAJUN SHRIMP SALAD FULL 18 / HALF 10 G

Mixed greens, flame roasted onions and peppers, celery, tomatoes, cajun spice fried shrimp, cajun ranch dressing

• SEA AND LAND •

AHI TUNA SLIDERS* 12

2 – Bao buns, yellowfin tuna cooked to order, sesame slaw, wasabi mayo, house chips

FISH AND CHIPS 2pc. 15 3pc. 18 G

Fried haddock, creamy coleslaw, tartar sauce, hand cut fries

FOUR CHEESE RAVIOLI WITH LANGOSTINO'S 28

Four cheese ravioli, langostino's, vodka cream sauce, side salad

BEEF SHORT RIBS 38 G

Slow roasted beef short ribs, yukon gold mash, side salad

• DESSERT •

CHOCOLATE GUINNESS CHEESECAKE 8

Bailey's ganache

MIXED BERRY COBBLER 8 G

Strawberry, raspberry, blackberry, blueberries, graeter's vanilla ice cream

Suggested Wine ~ Cloudy Bay Sauvignon Blanc, New Zealand, 2022

Glass – 8 Quartino – 12 Bottle – 35

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE
FOR FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

G DENOTES GLUTEN FREE ITEM