

DINNER

Starters

Linguica Stuffed Quahog

House recipe New England style with linguica sausage, peppers and onions \$6.25

Classic Buffalo Wings

Fresh chicken wings, deep-fried smothered in Buffalo sauce \$8.99

Skins-Our-Way

Homemade with bacon, linguica, Monterey Jack and cheddar cheeses, scallions and sour cream \$8.99

Calamari

Lightly battered, deep-fried with pepperoncinis with a lemon garlic aioli \$9.99

Bacon Jalapeño Cheese Fries

Smothered in melted Monterey Jack and cheddar cheeses, topped with bacon, fresh jalapeño served with Parmesan Peppercorn for dipping \$7.99

Pan-Seared Crab Cakes

House recipe, lightly seasoned drizzled with chipotle aioli \$11.99

Mozz Sticks

Deep-fried breaded mozzarella cheese with marinara \$7.99

Oven Baked Crab Dip

Wild-caught crab and cream cheese, topped with parmesan, warmed baguette for dipping \$11.99

Crispy Chicken Tenders

Chicken tenders crumb coated, fried with honey mustard \$8.99

Guinness Beer Pretzel

Beer brushed salted warm pretzel with a brewpub mustard sauce \$4.99

Cajun Shrimp Kabobs

Skewers of Cajun seasoned grilled shrimp, red onion, zucchini, summer squash with chipotle ranch dressing \$10.99

Soup & Salads

New England Clam Chowder

Cup \$4.99 Bowl \$6.49

Homemade, outstanding, what can we say!

Soup Du Jour

Ask about what's cooking today

Cup \$4.49 Bowl \$5.99

In Our House

Mixed greens, cucumbers, cherry tomatoes, carrots, sliced onion, garlic croutons \$8.49

Classic Caesar

Romaine, shaved parmesan, garlic croutons, Caesar dressing \$8.49

Add grilled: chicken \$4.99 steak* \$6.99

shrimp \$5.49 salmon \$7.49

Chicken Salad Salad

Mixed greens, cucumber, dried cranberries, chopped walnuts, topped with our homemade chicken salad and fresh pea shoots \$11.99

Grilled Chicken Avocado

Parmesan peppercorn grilled chicken over spring greens, cucumbers, cherry tomatoes, white cheddar cheese, topped with avocado \$12.99

Sandwiches

Served with chips or fries

Fried Fish-wich

Lightly coated haddock deep fried until golden on a brioche roll with tartar sauce \$9.99

East End Steak Tacos*

Grilled and served in flour tortillas with shredded lettuce, pico de gallo, avocado, shredded cheese and chipotle aioli \$12.99

Yummy Fish Tacos

Crispy haddock, pico de gallo, shredded cabbage zesty yum yum sauce on flour tortillas \$10.99

Chicken Parm

Our fried chicken smothered in marinara sauce, mozzarella and parmesan cheeses on a buttery brioche roll \$8.99

Steak n' Cheddar*

Grilled, sliced, topped with grilled portabella mushrooms, melted cheddar cheese on a brioche roll \$12.99

Cajun Chicken

Blackened seasoned chicken breast, grilled, topped with pico de gallo, avocado on a Brioche roll with yum yum sauce \$7.99

Please inform your server if you or anyone in your party has food allergies.

Entrees

Steakhouse Steak Tips*

Tender tips marinated, char-grilled with Yukon mashed potatoes and asparagus \$18.99

Longline Fish and Chips

Lightly coated line caught haddock fried to perfection with fries, coleslaw and tartar sauce \$15.99

Fried Scallop Plate

Deep-fried local sea scallops, with fries, homemade coleslaw and tartar sauce \$17.99

Hand-Cut Ribeye*

14oz cut, fire grilled and topped with homemade steak butter with Yukon mashed potatoes and asparagus \$19.99

Baked Lemon Haddock

Topped with seasoned bread crumbs, baked until golden served over rice with fresh vegetable and tarter sauce \$15.99

BBQ Cajun Platter

BBQ grilled chicken, linguica and Cajun shrimp with homemade coleslaw and fries \$15.99

Spice Rub Salmon

Coated in blend of zesty seasoning, fire grilled served with rice and fresh vegetable \$16.99

Chicken Parmesan

Breaded chicken deep-fried, smothered in marinara sauce and mozzarella cheese over a bed of linguini topped with parmesan, served with garlic bread \$13.99

Garden Shrimp Linguini

Pan-seared shrimp, red onion, summer squash, grape tomatoes, zucchini in a light garlic wine butter sauce topped with fresh pea shoots, served with garlic bread \$15.99

Chicken Pesto Pasta

Grilled chicken, chopped bacon, portabella mushrooms, sautéed in a light pesto olive oil sauce, over linguini, topped with fresh basil and parmesan served with garlic bread \$14.99

Linguica Mac and Cheese

House made macaroni and cheese pan-fried with linguica, roasted red peppers, topped with Panko bread crumbs \$12.99

Chicken Tender Platter

Our house chicken tenders served plain or covered in your choice of featured sauces with fries and coleslaw \$13.99

Burgers

½ pound, fresh Certified Angus chuck, on a brioche roll, pickle, fries
Substitute Grilled Chicken or Black Bean Burger for any below

BBQ Bacon Cheddar*

Cheddar cheese, our homemade BBQ sauce, bacon, lettuce, tomato and onion \$11.99

Steakhouse*

Fire grilled then topped with melted white cheddar cheese, mushroom & onions sautéed in steakhouse garlic butter sauce on a toasted garlicy brioche roll \$12.99

Mushroom Swiss*

Melted Swiss cheese, sautéed portabella mushrooms, lettuce, tomato and onion \$11.99

Chipotle Ranch Pepper*

Fried banana peppers, shredded lettuce, drizzled with a chipotle ranch dressing \$10.99

Justa Burger*

Topped with lettuce, tomato, and onion \$9.99

Sides:

Fries	Yellow rice
Cape Cod chips	Onion rings (add \$1.49)
Fresh vegetable	Side salad (add \$1.49)
Homemade coleslaw	Asparagus (add \$1.49)
House Yukon mashed potatoes	Sweet potato fries (add \$1.49)

Homemade Desserts

Carrot Cake

Golden raisins, chopped walnuts, iced and layered with cream cheese frosting \$5.95

Brownie Decadence

From scratch fudge brownie topped with ice cream, caramel and chocolate sauce \$5.95

Deep-Dish Key Lime Pie

Our own tangy and tart in a homemade graham cracker crust \$5.95

 Spicy stuff

*Consuming raw or undercooked meats increase the Chance of food borne illness.