

# DINNER

## STARTERS

### LINGUICA STUFFED QUAHOG

HOUSE RECIPE NEW ENGLAND STYLE  
WITH LINGUICA SAUSAGE, PEPPERS AND ONIONS \$6.49

### 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

### 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, 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 SQUASH,  
WITH CHIPOTLE RANCH DRESSING \$10.99

## SOUP & SALADS

### NEW ENGLAND

CLAM CHOWDER CUP \$5.49 BOWL \$6.49  
HOMEMADE, OUTSTANDING, WHAT CAN WE SAY!

### SOUP DU JOUR

CUP \$4.49 BOWL \$5.99  
ASK ABOUT WHAT'S COOKING TODAY

### 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 \$7.99

### 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 \$13.99

## 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 \$9.99

### STEAK N' CHEDDAR\*

GRILLED, SLICED, TOPPED WITH GRILLED PORTABELLA  
MUSHROOMS, MELTED CHEDDAR CHEESE  
ON A BRIOCHE ROLL \$12.99

### CAÇOILA NOSSA

AN EAST END TRADITION!  
SLOW-COOKED, SPICY STEWED PORK  
ON A BRIOCHE ROLL \$8.99

### CAJUN CHICKEN

BLACKENED SEASONED CHICKEN BREAST, GRILLED,  
TOPPED WITH PICO DE GALLO, AVOCADO  
ON A BRIOCHE ROLL WITH YUM YUM SAUCE \$8.99

## ENTREES

### STEAKHOUSE STEAK TIPS\*

TENDER TIPS MARINATED, CHAR-GRILLED  
WITH YUKON MASHED POTATOES AND ASPARAGUS \$19.99

### LONGLINE FISH AND CHIPS

LIGHTLY COATED LINE CAUGHT HADDOCK FRIED  
TO PERFECTION WITH FRIES, COLESLAW  
AND TARTAR SAUCE \$16.99

### 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 \$16.99

### BBQ CAJUN PLATTER

BBQ GRILLED CHICKEN, LINGUICA AND CAJUN SHRIMP,  
HOMEMADE COLESLAW AND FRIES \$16.99

### SPICE RUB SALMON

COATED IN BLEND OF ZESTY SEASONING, FIRE GRILLED  
WITH RICE AND FRESH VEGETABLE \$17.99

### 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 \$14.99

### GARDEN SHRIMP LINGUINI

PAN-SEARED SHRIMP, RED ONION,  
GRAPE TOMATOES, ZUCCHINI IN A LIGHT GARLIC  
WINE BUTTER SAUCE TOPPED WITH FRESH PEA SHOOTS,  
SERVED WITH GARLIC BREAD \$16.99

### CHICKEN PESTO PASTA

GRILLED CHICKEN, CHOPPED BACON, PORTABELLA  
MUSHROOMS, SAUTÉED IN A CREAMY PESTO SAUCE,  
OVER LINGUINI, TOPPED WITH FRESH BASIL AND PARMESAN  
SERVED WITH GARLIC BREAD \$15.99

### LINGUICA MAC AND CHEESE

HOUSE MADE MACARONI AND CHEESE PAN-FRIED  
WITH LINGUICA, ROASTED RED PEPPERS, TOPPED WITH  
PANKO BREAD CRUMBS \$13.99

### CHICKEN TENDER PLATTER

OUR HOUSE CHICKEN TENDERS SERVED PLAIN  
OR CHOICE OF FEATURED SAUCES  
WITH COLESLAW AND FRIES \$14.99

## BURGERS

1/2 POUND, FRESH GROUND CERTIFIED ANGUS CHUCK,  
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 SAUTÉED IN STEAKHOUSE GARLIC  
BUTTER SAUCE, DEEP FRIED ONION STRINGS  
ON A TOASTED GARLICKY 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

PLEASE INFORM YOUR SERVER IF YOU OR  
ANYONE IN YOUR PARTY HAS FOOD ALLERGIES.

SPICY STUFF

\*CONSUMING RAW OR UNDERCOOKED MEATS  
INCREASE THE CHANCE OF FOOD BORNE ILLNESS.