

LUNCH

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,
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

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

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 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

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

TURKEY CLUB WRAP

OVEN ROASTED SLICED TURKEY WITH
BACON, LETTUCE, TOMATO, MAYO
WRAPPED IN A FLOUR TORTILLA \$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

CHICKEN SALAD

CHICKEN SALAD, LETTUCE, TOMATO
ON CHOICE OF BREAD \$7.99

BLT & A

BACON, LETTUCE, TOMATO, AVOCADO AND MAYO
ON CHOICE OF BREAD \$7.99

GRILLED REUBEN

CORNED BEEF BRISKET, SWISS CHEESE,
SAUERKRAUT, THOUSAND ISLAND DRESSING
ON MARBLE RYE BREAD \$8.99

MARGHERITA PESTO GRILLED CHEESE

MOZZARELLA, TOMATO, BASIL, AND PESTO
GRILLED ON WHOLE GRAIN GARLIC BUTTERED BREAD \$7.99

TWIN KRAUT DOGS

TWO GRILLED ANGUS HOTDOGS COVERED IN SAUERKRAUT,
ON MUSTARD BRUSHED BUTTERED GRILLED BUNS \$7.99

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

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

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