

DINNER

STARTERS

STUFFIES 7.95
Fresh chopped clams sautéed with butter, leeks, garlic, fresh herbs, buttery crackers and bread crumbs baked and served on a half shell. (2 per order)

CLAMCAKES 8.95
A traditional New England classic fritter batter made with fresh clams, deep fried until golden brown served with tartar and lemon. (6 per order)

EGGPLANT ROLLATINI 9.95
Three lightly fried eggplant slices rolled with a herbed ricotta and Romano cheese blend, served with marinara and fresh Parmesan.

CHICKEN TENDERS 10.95
Fresh chicken tenders, fried and served with your choice of dipping sauce. (Buffalo, BBQ, honey mustard, bleu cheese or ranch)

MUSSELS ZUPPA 12.95
PEI mussels, roasted red peppers, italian sausage, leeks and red chili flakes sautéed in a garlic butter wine sauce served with grilled crostini. (AGF)

CHICKEN QUESADILLA 10.95
A grilled flour tortilla with shredded cheddar, grilled chicken, diced tomatoes and banana pepper served with sour cream and pico de gallo. Veggie substitute - Mushrooms, onions, peppers and spinach

FRIED CALAMARI 11.95
Calamari deep fried light and crispy, tossed in a white wine garlic lemon sauce with spicy banana peppers. Served with marinara sauce.

THAI CHILI CALAMARI 11.95
Lightly breaded crispy calamari tossed in a sweet and spicy thai aioli topped with scallions, crunchy noodles and sesame seeds.

CHICKEN WINGS 12.95
Fresh chicken wings served crispy and tossed in your choice of buffalo, teriyaki, sweet chili, bbq or our signature buffyaki sauce w/ celery and bleu cheese. (GF)

SOUPS & GREENS

RI CLAM CHOWDER (GF) CUP 4.50 BOWL 6.00

RI CLAM CHOWDER w/ 3 CLAM CAKES 10.95

HOUSE SALAD 5.95
Cucumber, tomato, red onion and shredded carrots. (GF)

CLASSIC CAESAR 10.95
Crisp romaine tossed with Caesar dressing, shaved Parmesan Regianno and house made garlic croutons. (AGF)

CHOPPED PASTA SALAD 13.95
Romaine and mixed greens with tomatoes, red onion, sliced mushrooms, crispy bacon, grilled chicken, gorgonzola and ditilini pasta. Tossed in balsamic vinaigrette. (AGF)

SOUP DU JOUR CUP 4.50 BOWL 6.00

NEW ENGLAND CLAM CHOWDER CUP 4.50 BOWL 6.00

ASIAN CHICKEN SALAD 14.95
Cucumber, tomato, red onion, shaved carrots, crispy noodles, mandarin oranges and sesame chicken served with a sweet ginger dressing. (AGF)

THE COBB 15.95
Romaine and mixed greens topped with diced chicken, tomatoes, red onion, crispy bacon, hard boiled egg, crumbled gorgonzola and fresh avocado. (GF)

Additions: Marinated Chicken Breast.....5.00 Grilled Shrimp (5).....7
Marinated Steak Tips*.....7

FLATBREAD PIZZAS

12 inch flatbreads grilled to order. If you don't see your favorite, or would like to make additions, ask your server!

TRADITIONAL 11.95
Mozzarella and pepperoni

QUATTRO FORMAGGI 11.95
A garlic and olive oil base topped with parmesan, mozzarella, gruyere and feta cheese with Italian herbs and a side of marinara.

BBQ CHICKEN 12.95
BBQ sauce, mozzarella, grilled chicken, chopped bacon and red onions.

FIG AND PROSCUITTO 12.95
Fig preserves, mozzarella, thinly sliced proscuitto, goat cheese and arugula with sweet balsamic reduction.

SANDWICHES & WRAPS

All sandwiches served with fresh cut fries or coleslaw. Substitute salad for fries 2. Gluten free rolls 2.

BUFFALO CHICKEN WRAP 11.95
Crispy buffalo chicken, diced tomatoes, crispy bacon, red onion, cheddar cheese, lettuce and bleu cheese dressing in a wrap.

MEDITERRANEAN EGGPLANT GYRO 11.95
Crispy eggplant, fresh mozzarella, lettuce, tomato, roasted red peppers. Served on a seasoned grilled naan bread. Finished with balsamic reduction and infused extra virgin olive oil. Add chicken: 2.00

PHILLY CHEESE STEAK* 11.95
Shaved sirloin with banana peppers, onion, and mushroom on a baguette with American cheese and a side of fresh cut fries. **Cheese only: 10.00

SHORT RIB GRILLED CHEESE 13.95
Tender braised beef short rib, crispy fried onion strings, bbq sauce, brie and Gruyere cheese served on buttery thick grilled sour dough bread.

CLASSIC TURKEY CLUB 11.95
Thinly sliced oven roasted turkey breast, crispy bacon, lettuce, tomato and mayo served on toasted white bread.

CHICKEN NAAN 12.95
Marinated and grilled chicken breast, lettuce, tomato, onion, banana peppers, pickles and our house made hummus mayo served on grilled naan bread.

11TH GREEN BURGER* 12.95
Grilled 8oz patty with lettuce, tomato, onion, American cheese and crispy bacon served on a brioche bun.

MAIN COURSE

PASTA

EGGPLANT ROLLITINI 15.95

Our traditional eggplant rollatini's served over penne pasta with house marinara sauce and Parmesan. (4 pieces)

PENNE KATRINA 16.95

Penne pasta with sautéed spinach, roasted peppers, black olives, and Italian sausage in a pink sauce. (AGF, additional 2.00)

CHICKEN GIOVANNI 17.95

Tender chicken breast, banana peppers, roasted red peppers, artichoke hearts, olives and scallions in a garlic butter wine sauce served over linguine pasta (AGF, additional 2.00)

WILD MUSHROOM RAVIOLI 17.95

Fresh pasta raviolis stuffed with a wild mushroom ragu tossed in a light truffle cream sauce topped with crispy fried leeks.

RIGATONI BOLOGNESE 18.95

Traditional meat sauce with beef, pork and veal slowly simmered garlic, red wine, shallots and fresh herbs tossed with rigatoni pasta and topped with a dollop of whole milk ricotta and fresh basil. (AGF, additional 2.00)

SHRIMP CARBONESCA 20.95

Shrimp, bacon, sweet peas and roasted onions tossed with rigatoni pasta in a light lobster sherry cream sauce.

SHORT RIB PAPPARDELLE 20.95

Slowly braised beef short rib, oven roasted cipolini onions and mushrooms tossed with pappardelle pasta in a light brandy cream sauce.

CHICKEN & BEEF

All entrees served with potato and vegetable of the day unless otherwise specified.

BACON WRAPPED MEATLOAF* 17.95

Our traditional house made meatloaf basted with our own tangy brown sugar glaze, wrapped in bacon and topped with crispy fried onion strings.

CHICKEN PARMESAN 17.95

Hand pounded tender chicken breast breaded with our house herbed panko parmesan crumbs topped with mozzarella cheese and marinara sauce, served over pasta .

CHICKEN RISOTTO 17.95

Tender strips of herbed chicken breast, sautéed leeks, mushrooms and spinach tossed with creamy Parmesan risotto. (GF)

Substitute marinated steak tips for chicken 19.95 (GF)

CHICKEN MARSALA 18.95

Hand pounded tender chicken breasts sautéed with mushrooms, marsala wine, house made chicken stock and butter, reduced and simmered to perfection. (AGF)

CHICKEN PICATTA 18.95

Hand pounded tender chicken breasts sautéed with capers and slowly simmered in a rich lemon butter wine sauce. (AGF)

CHICKEN SALTIMBOCA 19.95

Tender sautéed chicken breast topped with thinly sliced prosciutto, fresh sage and provolone cheese served in a sherry wine pan sauce. (AGF)

STEAK FRITES* 20.95

House marinated tender beef tips grilled to perfection, served with our crispy hand cut french fries and a side of horseradish sour cream. (GF)

SEAFOOD

All entrees served with potato and vegetable of the day unless otherwise specified.

BAJA FISH TACOS 15.95

Fresh cod lightly battered and deep fried with a honey lime slaw topped with an avocado crema on a soft flour tortilla with a side of pico de gallo. (3 per order)

FISH 'N CHIPS 15.95

A fresh filet of cod lightly coated in our house made beer batter and fried until golden brown served with our hand cut fries and coleslaw.

BAKED HERB COD 17.95

A fresh filet of cod topped with our house made herb and olive oil infused panko crust finished with a drizzle of buttery lemon sauce.

BAKED CAJUN COD 17.95

A fresh filet of cod topped with our house made Cajun infused panko crust finished with pico de gallo. (AGF)

FRIED BAY SCALLOP PLATTER 17.95

Half pound of fresh bay scallops served over fresh cut fries with a side of coleslaw, lemon and tartar.

HADDOCK NEOPOLITAN 18.95

Fresh haddock sautéed with garlic, leeks, and black olives in a spicy seafood stock with marinara and served with linguini pasta. (AGF, additional 2.00)

SEAFOOD STUFFED SOLE 20.95

Fresh sole rolled and stuffed with our house made seafood stuffing with scallops, shrimp and fish clams baked in lemon, butter and white wine topped with herb bread crumbs.

THAI CHILI SALMON 20.95

Fresh 8oz Faroe Island salmon filet pan seared and topped with our sweet thai chili glaze. Finished with green onion and sesame seeds. (GF)

Dinners are served with potatoes du jour and our unique vegetable blends with the exception of pasta dishes.

Please ask your server about our daily section of homemade decadent desserts.

Salad is not substituted for potato of the day.

**This item if raw or partially cooked can increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked. Please inform your server of any allergies.*