

CELEBRATE *New Summer* Flavors.

DRINKS

FRENCH MARTINI

Tito's Handmade Vodka and Chambord Raspberry Liqueur with a dash of pineapple juice. Served with a sugar rim. 11.99

FRESH STRAWBERRY MARGARITA

Individually handcrafted with fresh muddled strawberries, freshly squeezed lime juice and Casamigos Blanco 100% Agave Tequila. 11.79

LEMONBERRY SPRITZ

Summer refreshment! Grey Goose® Essences Strawberry & Lemongrass Vodka with fresh strawberries and a splash of Tropicana Lemonade® topped off with La Marca Prosecco. 9.29

BATANGA

A trendy tequila cocktail with Patrón Silver 100% Agave Tequila, a splash of RIPE® Agave margarita mix and Pepsi®. Served over ice with fresh lime. 9.29

LEINENKUGEL'S SUMMER SHANDY

A crisp, wheat beer with a refreshing lemonade flavor. 16 oz. 6.99 / 23 oz. 7.99

ATHLETIC BREWING CO.

(Non-Alcoholic)

A refreshing, clean, balanced and light bodied non-alcoholic beer. 6.49

FROZEN LEMONADES

(Non-Alcoholic)

An all-natural, frosty treat with just the right balance of sweet and tart. 4.29

- Classic Lemonade
- Strawberry Splash
- Raspberry Splash

DESSERT

STRAWBERRY CHEESECAKE

Rich, creamy vanilla cheesecake topped with fresh sliced strawberries and strawberry sauce with a dollop of whipped cream. 7.99

APPETIZERS

SEAFOOD STUFFIES

Plenty of scallops, shrimp and delicious spices stuffed on a scallop shell. Oven baked and served with a fresh grilled lemon. 11.49

PRETZEL BITES

Freshly baked salted Bavarian pretzel bites. Served with brewpub mustard sauce and warm queso sauce for dipping. 10.29

ENTRÉES

HOT BUTTERED COLOSSAL LOBSTER ROLL

Warm and buttery! 100% North Atlantic sweet and tender lobster meat piled high on a grilled brioche roll. Served with french fries and coleslaw. 28.99

COLOSSAL LOBSTER ROLL

100% North Atlantic sweet and tender lobster meat blended with just the right amount of mayo and celery, piled high on a grilled brioche roll and served with french fries and coleslaw. 26.99

STRAWBERRY CHICKEN SALAD

Fresh crisp romaine lettuce with grilled chilled chicken, fresh ripe strawberries, mandarin oranges, bleu cheese crumbles and sliced almonds. Served with choice of dressing. 14.49

BAKED STUFFED HADDOCK

North Atlantic haddock baked en casserole with seafood stuffing, butter and seasoned cracker crumbs then topped with a lemon butter sauce. Served with two sides. 19.99

Top with lobster tossed in lemon butter sauce. Add 8.99

SHRIMP SCAMPI

A heaping portion of jumbo shrimp tossed with linguine, roasted grape tomatoes and garlic scampi sauce. Topped with fresh lemon zest. Served with warm Rustic Bread. 19.99

SURF & TURF*

A tender, juicy 8 oz. Top Sirloin paired with your choice of seafood and served with one side.

- Baked Stuffed Shrimp 22.99
- Seafood Trio 26.99

EARLY WEEK Supper Specials

SUNDAY CHOPPED SIRLOIN*

Juicy ground sirloin seasoned and flame broiled, smothered with red wine sauce and sautéed mushrooms. Served with two sides. 16.99

Topped with peppers and onions. Add 1.79

MONDAY SHEPHERD'S PIE

Jam packed! Ground sirloin seasoned and baked with Monterey Jack and cheddar cheeses, Russet Mashed Potatoes, red wine sauce, carrots, peas and corn. Served with a warm honey-glazed biscuit. 16.99

TUESDAY CHICKEN MARSALA

Tender chicken with sautéed mushrooms and melted mozzarella and provolone cheeses all topped with a marsala sauce served over a bed of linguine. Served with warm Rustic Bread. 17.99

*Cooked to order. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." All weights are prior to cooking.

Before placing your order, please inform your server if a person in your party has a food allergy.

June 2024