



## SOUPS & SALADS

- SOUP OF THE DAY | 3.5 / 5
- FRENCH ONION | 4 / 6
- LOBSTER BISQUE | 5 / 8
- HOUSE SALAD {GF} | 5  
*mixed greens with cherry tomatoes  
julienned vegetables, pickled red onion  
and your choice of dressing*
- ICEBERG WEDGE {GF} | 9  
*with bacon, blue cheese, hard boiled eggs  
and red onion*
- AUTUMN CHOPPED SALAD | 13  
*with poached pears, cranberries, bacon,  
feta, pecans and poppy seed dressing*
- CAESAR SALAD | 6 / 9  
*romaine with a traditional caesar  
dressing, shredded parmesan and croutons*
- ADD TO ANY SALAD:
  - Shrimp | 10
  - Chicken | 6
  - Salmon | 8
  - Grilled Tuna | 10

**{GF} Gluten Free**

**{V} Vegan**

Gluten Free Pasta available  
upon request. + \$3  
(allow 20 minutes)

## STARTERS

- JUMBO SHRIMP COCKTAIL {GF} | 14
- STUFFED BANANA PEPPERS | 10  
*with Italian sausage, provolone, blue and  
fontina cheeses with marinara sauce*
- OYSTERS ROCKEFELLER {GF} | 16  
*freshly shucked oysters baked with spinach  
and pernod*
- CLAMS CASINO | 14  
*fresh clams baked with a garlic bacon filling*
- OYSTERS OTHS | MKT
- CLAMS OTHS | 14
- CRISPY CALAMARI | 12  
*with balsamic, pepperoncini and basil*
- VEGETABLE SPRING ROLLS | 10  
*with pickled vegetable slaw and sweet  
chili sauce*
- ASSORTED VEGETABLE TEMPURA | 10  
*with sriracha dipping sauce*
- "BLT" | 12  
*deep fried deviled eggs with avocado, bacon,  
pickled tomato jam, yogurt aioli, crispy pork  
belly and romaine chiffonade*
- PHILLY CHEESESTEAK CROSTINI | 12  
*on a bed of greens*
- DEEP FRIED BRUSSEL SPROUTS | 10  
*with mustard vinaigrette, bacon aioli and  
crispy pork belly*

## ENTRÉES

- RARE SEARED TUNA {GF} | 26  
*seared with fried rice and stir-fried  
vegetables*
- PASTA AND CLAMS | 14 / 20  
*with a garlic crostini*
- PANKO SCALLOPS | 23 / 32  
*with vegetable fried rice and tempura  
vegetables*
- GRILLED SALMON | 25  
*with bourbon soy glaze, served with  
parsnip puree and seasonal vegetables*
- WENDEL FARMS CHICKEN | 22  
*french cut chicken breast with a  
port-cherry sauce and mascarpone-leek  
polenta*
- HOUSE MADE FETTUCINE | 28  
*with mussels, lobster and sweet peas in  
a creamy seafood sauce*
- BUTTERNUT SQUASH RAVIOLI | 22  
*brown butter sage sauce, sundried  
tomatoes and arugula*
- PASTA WITH TOMATO SAUCE {V} | 12  
*add 2 meatballs | 4*
- 14 OZ. PRIME NY STRIP STEAK | 36
- 8 OZ. FILET MIGNON | 34  
*served with roasted garlic mashed  
potatoes and seasonal vegetables  
\*add caramelized onions &  
sherried mushrooms | 6*
- SHRIMP WITH LINGUINE | 23 / 32  
*grilled shrimp with spinach linguine on a  
bed of greens with shrimp butter sauce*
- SMOKED GOUDA MAC N CHEESE  
*with 4 oz. lobster | 28  
with pork belly | 22*
- VEGETABLE PAD THAI | 16  
*choose your heat—rice noodles, tofu,  
julienned vegetables, bean sprouts, egg,  
and crushed peanuts  
Add: chicken 6 / shrimp 10*
- PORK OSSO BUCO | 22  
*with root vegetables in a red wine sauce  
with garlic mashed potatoes*
- SHEPHERDS PIE | 17  
*18 hr. braised beef with carrots, peas and  
onions in a beer enhanced gravy, topped  
with mashed potatoes and cheese, then  
baked*

**\$8 Split Plate Charge**

**Half portions may not be split**