

RAW BAR

MAINE LOBSTER COCKTAIL.....	\$25
OYSTERS (EACH).....	\$2
SEAFOOD TOWER.....	\$150
JUMBO SHRIMP (EACH).....	\$4
CLAMS (EACH).....	\$2

APPETIZERS

BONELESS BUFFALO CHICKEN BITES.....	\$14
CARROTS, CELERY, BLUE CHEESE.....	
DRUNKEN MUSSELS.....	\$18
BLUE MOON BACON, GINGER, CILANTRO, MUSTARD & SCALLION BROTH.....	
GUACAMOLE TACOS.....	\$14
SOFT TORTILLAS, BLACK BEAN, CORN, CILANTRO, GUACAMOLE.....	
CRISPY DUCK SPRING ROLLS.....	\$18
THAI CHILI DIP.....	
PAN SEARED CRAB CAKES.....	\$18
KOHLRABI, MANGO, CILANTRO, SLAW.....	
SPICY CAULIFLOWER BITES.....	\$16
BUFFALO RANCH DIP.....	
BAKED CURRY CHICKEN APPLE WALNUT MEATBALLS.....	\$16
COCONUT CURRY CREAM SAUCE.....	
CRISPY CALAMARI FRIES.....	\$18
CUCUMBER WASABI SAUCE.....	
SOUP:MANHATTAN SEAFOOD CHOWDER.....	\$8
SOUP:POTATO LEEK & CHEDDAR.....	\$8

SALADS

CHOPPED CRUNCH SALAD.....	\$12
ROMAINE, WATERCRESS, RADISH, GARBANZO, TOMATO, CUCUMBER, COJITA, TORTILLA CHIPS, LIME VINAIGRETE.....	
TUSCAN KALE CAESAR SALAD.....	\$12
GARLIC CROUTONS, PARMESAN CAESAR DRESSING.....	
CHAYOTE & PEAR SALAD.....	\$12
ROASTED CHAYOTE, PEAR, GOAT CHEESE, TOMATO, ARUGULA, CITRUS DRESSING.....	
ADD: SALMON.....	\$10
ADD: SHRIMP.....	\$10
ADD: STEAK.....	\$10

SANDWICHES, WRAPS, BURGERS

LOBSTER & AVOCADO	\$21
LETTUCE, TOMATO, LOBSTER, AVOCADO, CHIPTOLE MAYO ON FOCCACIA WITH FRIES	
SIRLOIN STEAK WRAP	\$21
CARAMELIZED ONIONS, IRISH CHEDDAR, WHOLE WHEAT WRAP WITH FRIES	
GRILLED CHICKEN SANDWICH	\$16
MULTI GRAIN BAGUETTE, ROASTED PEPPERS, MOZZARELLA, ARUGULA, TOMATO, BALSAMIC WITH FRIES	
CLUB SANDWICH	\$16
TURKEY, TOMATO, BACON & ARUGULA ON TEXAS TOAST WITH SALAD.	
TURKEY BLT	\$15
MOZZARELLA, APPLE WOOD BACON, TURKEY, BUFFALO RANCH ON MULTI GRAIN WITH FRIES	
PAN SEARED VEGGIE BURGER	\$15
QUINOA, COUSCOUS, GARBANZO, EDAMAME BEANS ON AN ENGLISH MUFFIN WITH SALAD	
THE BURGER	\$18
CHEDDAR, CARAMELIZED ONIONS, APPLE WOOD BACON ON A BRIOCHE ROLL WITH FRIES.	

ENTREES

CRISPY FISH & CHIPS.....	\$21
BEER BATTERED COD FILET WITH PEAS AND TARTAR SAUCE SERVED WITH FRIES	
CHICKEN POT PIE	\$21
DICED CHICKEN AND VEGETABLES IN A CREAM SAUCE	
PAN SEARED SALMON	\$24
KOHLRABI, MANGO, CUCUMBER, ARUGULA, GRAPE TOMATO, CUCUMBER WASABI DRESSING	
14 OZ RIB EYE STEAK.....	\$34
TRI COLOR ROASTED POTATOS & SPINACH	
SEAFOOD LINGUINI FRA DIABLO	\$24
MUSSELS, SHRIMP, CLAMS, CRABMEAT, LOBSTER MEAT	
BAKED MAC AND CHEESE.....	\$15
ADD LOBSTER.....	+\$6
SHEPHERD'S PIE	\$21
CHOPPED SIRLOIN, CARROTS, ONIONS, GREEN PEAS, GRAVY TOPPED WITH MASHED POTATO	
SIDE: MASHED POTATOES	\$7
SIDE: ONION RINGS	\$7
SIDE: FRIES	\$6
SIDE: SWEET POTATO FRIES	\$8
SIDE: GUACAMOLE	\$6
SIDE: AVOCADO	\$4