

# DINNER MENU



## SOUPS

- New England clam chowder \$5.50/\$7.50
- French onion soup \$7.50
- Veggie chili \$5.50 /\$7.50

## SALADS

- HOUSE SALAD \$11.95  
Walnut crusted goat cheese over spring mix with tomatoes and cucumbers in balsamic vinaigrette \*Half \$7.95
- CAESAR SALAD \$11.95  
Add grilled chicken \$4.95 salmon, tuna or mahi \$11
- GREEK SALAD \$12.95  
Mixed greens, tomatoes, cucumbers, pepperoncini, feta cheese, Kalamata olives, red onions in red wine vinaigrette
- TUNA TATAKI \$18.95  
Seared rare sesame crusted yellowfin tuna over mixed greens, tomatoes, cucumbers, carrot straws and crispy noodles with a honey ginger dressing
- JERK SALMON \$17.95  
Mixed greens, tomatoes, cucumbers, carrot straws tossed in our smoked jalapeno vinaigrette

## APPETIZERS

- HOISIN STICKY RIBS \$14.95  
Half rack of house smoked baby back ribs broiled with hoisin sauce
- CHICKEN WINGS \$11.95  
Naked fried wings tossed in buffalo, chipotle bbq or our creamy ghost pepper sauce (all the flavor with the right amount of pain)
- OYSTERS ROCKEFELLER \$18.95  
Broiled oysters stuffed with spinach, hollandaise, bacon and Cotija cheese
- CALAMARI \$14.95  
Fried rings and tentacles tossed in cherry peppers, garlic and oil
- NACHOS \$12.95  
Fried tortilla chips covered with lettuce, tomatoes, olives, jalapenos, pickled onions, veggie chili and queso. Add chicken \$4.95 / Steak \$5.95 or smoked pork shoulder \$5.95

\*18% gratuity will be added to parties of six or more

## SANDWICHES AND FLATBREADS

(ALL SERVED WITH FRIES (FLATBREADS EXCLUDED))

- THE BURGER \$21.95  
½ lb C.A.B. Burger over lettuce, tomato and bread and butter pickles with cheddar, swiss and bacon; finished with crispy onions straws, mustard seed aioli and major grey's mango chutney
  - BLACKENED MAHI SANDWICH \$17.95  
Lettuce, tomato, onion, chipotle aioli
  - SALMON PIZZETTE \$15.95  
Grilled flatbread, smoked salmon, horseradish aioli with dill caper cucumber relish
  - STEAK AND BLUE CHEESE FLATBREAD \$15.95  
Topped with cheddar /mozzarella blend, caramelized onions and truffle spritz
  - LOBSTER ROLLS (MKT PRICE)  
COLD LOBSTER  
Tossed in mayo with celery s+p  
HOT LOBSTER  
Sautéed in creamy butter
- \*Both server on griddled brioche hot dog roll\*

## MAINS

- NORWEIGAN SALMON \$24.95  
Grilled salmon over mashed potatoes with brown sage butter and seasonal vegetables
- BAKED PESTO GEMELLI PASTA \$21.95  
Toasted walnuts, grilled chicken, roasted red peppers, sundried tomatoes in pesto cream sauce
- SPAGHETTI AND CLAMS \$22.95  
Fresh littlenecks in white or spicy red marinara
- YELLOWFIN TUNA \$29.95  
Hot honey and citrus sesame seared tuna with wok fried zucchini and squash in ponzu over basmati rice
- MONGOLIAN BEEF \$21.95  
Sweet and spicy pineapple soy marinated flank steak over basmati rice and steamed broccoli
- FILET AU PIOVRE \$32.95  
Peppercorn seared filet mignon and brandy cream over mashed potatoes and truffle charred asparagus
- FISH AND CHIPS \$18.95  
Beer battered cod with all the fixings

- FRIES \$4.00
- CHIPS AND SALSA \$6.99  
fresh fried tortilla chips and homemade "cantina" style salsa
- ONION RINGS \$6.95
- QUESO \$9.99  
warm blend of cheeses with fresh fried tortilla chips

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\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

