

DINNER MENU

SOUPS

- New England Clam Chowder \$7.95/\$9.95
- French Onion Soup \$7.95
- Veggie Chili (V+) \$6.95/\$8.95

SALADS

- **GREEK SALAD** (GF, V) \$17.95

Mixed greens, tomatoes, cucumbers, pepperoncini, feta cheese, Kalamata olives, red onions in red wine vinaigrette

- **TUNA TATAKI**(■) \$24.95

Seared rare sesame crusted yellowfin tuna overmixed greens, tomatoes, cucumbers, carrot straws and crispy noodles with a honey ginger dressing

- **UDON NOODLE** (V) \$18.95

Cold noodle salad with fresh herbs, mixed greens and purple cabbage tossed in a sesame Serrano soy vinaigrette

- **CAESAR SALAD** (V, ■) \$15.95 **Half** \$9.95

- **BEET SALAD**(GF,V) \$16.95

Mixed greens, goat cheese and balsamic vinaigrette

- **COBB SALAD**(GF) \$19.95

Lettuce, tomato, red onion, avocado, bacon, blue cheese, grilled chicken and boiled egg

Add to your salad: SALMON \$15, CHICKEN \$7, SEARED TUNA \$13 or AVOCADO \$4

APPETIZERS

- **HUMMUS AND TZATZIKI** (V) \$16.95

With Kalamata olives, peperoncini peppers and pita

- **TUNA TARTAR**(GFO) \$22.95

- **MAHI TACOS** \$18.95

Blackened mahi, pickled onion, purple cabbage, cotija cheese, cilantro and crema

- **HOISIN STICKY RIBS** \$16.95

House smoked baby back ribs broiled with sweet chili hoisin sauce

- **CHICKEN WINGS** (GF) \$15.95

Naked fried wings tossed in buffalo, chipotle bbq or mango habanero

- **SMOKED WINGS** (GF) \$16.95

Dry rubbed and hickory smoked, tossed option, but sauce recommended on side

- **STEAK AND BLUE CHEESE FLATBREAD**

\$18.95

Topped with cheddar /mozzarella blend, caramelized onions and truffle spritz

- **SALMON PIZZETTE** \$18.95

Cream cheese spread, smoked salmon, horseradish aioli with dill caper cucumber relish

- **FIG GOAT CHEESE FLATBREAD** (V) \$17.95

Melted cheddar, fig jam, spring mix, goat cheese, fresh strawberries and balsamic glaze

- **CAPRESE STACK** \$16.95

Fried eggplant, fresh mozzarella, tomato and basil

ENTREES

- NORWEGIAN SALMON**(GF) \$29.95

Seared salmon over mashed potatoes with brown sage butter and seasonal vegetables

- FRA DIAVOLO** \$43.95

Lobster, scallops and shrimp over spaghetti in a spicy red sauce

- RAVIOLI**(V) \$24.95

Cheese stuffed with a sun dried tomato, pesto cream

- THE BURGER**(■) \$23.95

Half 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

- FILET AU POIVRE**(GF) \$45.95

With creamy peppercorn sauce over mash and fried brussels sprouts

- POT ROAST**(GF) \$24.95

Slow cooked beef and vegetables served over mashed potatoes

- FISH AND CHIPS** \$23.95

- COCONUT SHRIMP** \$22.95

HOT LOBSTER ROLL(■) MKT

COLD LOBSTER ROLL(■) MKT

DESSERTS

TIRAMISU
CHEESECAKE

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

*3.5% surcharge for credit cards

Gluten free(GF) Vegan(V+) Vegetarian(V) Gluten Free Options(■)

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