

STARTERS

- CHICKEN SALAD SLIDERS** 12
FIRE ROASTED CHICKEN, CRANBERRIES, CELERY, ONION & MAYO ON MINI BRIOCHE BUNS
- SALT N' VINEGAR SPROUTS*** 12
CRISPY BRUSSELS, CHOPPED BACON & CRANBERRIES TOSSED IN BALSAMIC VINEGAR
- CHICKEN WINGS*** 13
always EXTRA CRISPY WINGS / CHOICE OF SAUCE: MILD, MEDIUM, HOT, BBQ, OR GARLIC PARMESAN
- BUTTERY GARLIC CLAMS** 16
SAUTÉED LITTLENECK CLAMS WITH GARLIC, LEMON & WHITE WINE SAUCE SERVED WITH GRILLED BREAD
- BURRATA** 13
FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM SERVED WITH HEIRLOOM TOMATOES, SWEETY DROPS, BASIL & FIG GLAZE SERVED WITH GRILLED BREAD

SALADS

- WEDGE SALAD** 11
BABY ICEBERG LETTUCE, CHERRY TOMATOES, BACON, RED ONION, SMASHED CROUTONS, BALSAMIC GLAZE & BLUE CHEESE DRESSING
- NUT & BERRY SALAD*** 12 | 9
ARCADIAN GREENS, MIXED FRESH BERRIES, DRIED CRANBERRIES, GOAT CHEESE & TOASTED HAZELNUTS TOPPED WITH A RASPBERRY BALSAMIC REDUCTION
- GARDEN SALAD*** 8 | 5
FIELD GREENS, CUCUMBERS, RED ONION, CHERRY TOMATOES & CARROTS WITH WHITE BALSAMIC VINAGRETTE
ADD CHICKEN 4 | SALMON 7 | CHILLED SHRIMP 6

BURGERS *and* SANDWICHES

WITH YOUR CHOICE OF FRIES, SIDE SALAD, POTATO SALAD OR CHIPS

- BASIN BURGER** 12
BRAVEHEART BLEND GROUND BEEF
- TOPPING OPTIONS:**
AMERICAN, CHEDDAR, SWISS, BLEU CHEESE, MUSHROOMS, CRISPY ONIONS 1 | FRIED EGG, APPLEWOOD BACON 2
- THE JEFFERY** 16
SHAVED RIB EYE STEAK, BEER CHEESE, SMOKED PEPPER SAUCE & CRISPY ONIONS ON A TOASTED ROLL
- LOBSTER ROLL** 24
MAINE LOBSTER, CELERY, ONIONS & PAPRIKA ON A TOASTED BRIOCHE ROLL SERVED WITH OLD BAY FRIES
- CHICKEN CLUB** 14
FIRE BRAISED CHICKEN BREAST, CHEDDAR CHEESE, APPLEWOOD BACON, LETTUCE, TOMATO & GARLIC MAYO ON A TOASTED BRIOCHE BUN.
- ULTIMATE GRILLED CHEESE** 12
CHEDDAR, AMERICAN & SWISS WITH APPLEWOOD BACON & SMOKED PEPPER SAUCE ON GRILLED SOURDOUGH
- B L T** 13
APPLEWOOD BACON, LETTUCE, TOMATO & GARLIC MAYO ON TOASTED SOURDOUGH

BASIN *Signatures*

SHRIMP COCKTAIL* 16

WHITE PANAMA SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON

OYSTERS *market price**

SERVED WITH HOT SAUCE & LEMON

TUNA & AVOCADO* 18

DICED AHI TUNA, AVOCADO, SESAME SEEDS, SWEET THAI CHILI SAUCE & WAKAME

SEAFOOD SALAD* 18

JUMBO SHRIMP, CLAMS, MUSSELS, BLUE CRABMEAT, MARINATED IN GARLIC, PARSLEY, CELERY & LEMON E.V.O. SERVED OVER A BED OF GREENS

CRAB & AVOCADO* 16

COLOSSAL LUMP BLUE CRAB AND RIPE AVOCADO LIGHTLY DRESSED WITH LEMON OIL

FRUITS DE MER*

(FRUITS OF THE SEA) *market price*
JUMBO SHRIMP, BLUE CRABMEAT, CLAMS, MUSSELS, OYSTERS & AHI TUNA

ENTREES

- PAN SEARED SALMON*** 24
WILD SALMON PAN SEARED SERVED WITH QUINOA, SHAVED SPROUTS, SWEETY DROPS, HAZELNUTS & BURNT LEMON
- LOBSTER RISOTTO*** 34
OUT OF SHELL MAINE LOBSTER SERVED WITH CREAMY MASCARPONE RISOTTO
- LINGUINE ALLE VONGOLE** 18
SAUTÉED LITTLENECK CLAMS, CHOPPED CLAMS, WHITE WINE, LEMON AND BUTTER TOSSED WITH LINGUINE PASTA
- SHORT RIB RAVIOLIS** 20
TOSSED IN A SHALLOT SHERRY MUSHROOM CREAM SAUCE
- DELMONICO STEAK*** 36
12 OZ BONELESS RIBEYE, RICH IN MARBLING. SERVED WITH MASHED POTATOES AND GRILLED ASPARAGUS
- NOT YOUR MOM'S MEATLOAF** 24
HOUSE MADE AND SERVED WITH MASHED POTATOES & BURNT SPROUTS, CRISPY ONIONS AND GRAVY

SIDE OPTIONS:

- BURNT BRUSSEL SPROUTS* 7
MASHED POTATOES* 5
BACON CHEDDAR TATER KEGS 9
CRISPY ONION STRAWS 3
ASPARAGUS PARMESAN* 7

* GLUTEN-FREE

FOLLOW *and* CONNECT WITH US
 + 
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