

# STARTERS

- FRIED CALAMARI** 16  
LONG ISLAND CALAMARI, SLICED PEPPADEWS,  
FRESH LEMON, SWEET PEPPER SAUCE
- SALT N' VINEGAR SPROUTS\*** 12  
CRISPY BRUSSELS, CHOPPED BACON & CRANBERRIES  
TOSSED IN BALSAMIC VINEGAR
- CHICKEN WINGS\*** 18  
*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, SWEET DROPS,  
BASIL & FIG GLAZE SERVED WITH GRILLED BREAD
- CHEESE PLATE** 12  
AGES OF CHEDDAR (ASK YOUR SERVER), GRILLED BREAD,  
FRESH BERRIES, CANDIED WALNUTS, MELBA

# SALADS

- ARUGULA SALAD\*** 12  
BABY ARUGULA, ORANGE SEGMENTS,  
CANDIED WALNUTS, GOAT CHEESE, CRANBERRIES,  
ORANGE BALSAMIC VINAIGRETTE
- 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 VINAIGRETTE  
ADD CHICKEN 4 | SALMON 7 | CHILLED SHRIMP 6

# BURGERS *and* SANDWICHES

\* GLUTEN FREE BUN OPTION AVAILABLE \*

WITH YOUR SIDE CHOICE OF FRENCH FRIES, SIDE SALAD, CHIPS,  
SWEET POTATO WEDGES, AND RED SKIN POTATO SALAD

## TOPPING OPTIONS:

SUBSTITUTE VEGGIE PATTY 2  
AMERICAN, CHEDDAR, SWISS, BLEU CHEESE, MUSHROOMS,  
CRISPY ONIONS 1 | FRIED EGG, APPLEWOOD BACON 2

- BASIN BURGER** 12  
BRAVEHEART BLEND GROUND BEEF
- THE JEFFERY** 16  
SHAVED RIB EYE STEAK, BEER CHEESE, SMOKED  
PEPPER SAUCE & CRISPY ONIONS ON A TOASTED ROLL
- LOBSTER ROLL** 28  
BUTTERY MAINE LOBSTER, CHIVES AND OLD BAY  
SEASONING ON A TOASTED N.E. STYLE BRIOCHE BUN
- CHICKEN CLUB** 14  
FIRE BRAISED CHICKEN BREAST, CHEDDAR CHEESE, APPLEWOOD  
BACON, LETTUCE, TOMATO & GARLIC MAYO  
ON A TOASTED BRIOCHE BUN
- B L T** 13  
APPLEWOOD BACON, LETTUCE, TOMATO &  
GARLIC MAYO ON GRILLED ARTISAN BREAD

# BASIN *Signatures*

## SHRIMP COCKTAIL\* 16

WHITE PANAMA SHRIMP SERVED WITH  
COCKTAIL SAUCE AND FRESH LEMON

## FISH TACOS 5 each

SEASONED MAHI MAHI, PICKLED ONIONS, COTIJA CHEESE,  
SWEET DROPS, SLAW, AVOCADO, SWEET PEPPER SAUCE,  
CORN TORTILLA, FRESH CILANTRO

## LOBSTER BAJA\* 24

MAINE LOBSTER, AVOCADO, HEIRLOOM TOMATOES,  
SWEET DROPS, CELERY, LEMON TARRAGON DRESSING  
ON A BED OF GREENS

## SEAFOOD SALAD\* 18

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

## CHILLED CALAMARI SALAD\* 16

CHILLED LONG ISLAND CALAMARI TOSSED  
WITH GARLIC, CELERY, CHERRY TOMATOES,  
BASIL, SMASHED CROUTON IN LEMON OIL  
OVER BED OF GREENS

# ENTREES

- PAN SEARED SALMON\*** 24  
WILD SALMON PAN SEARED SERVED WITH QUINOA, SHAVED  
SPROUTS, SWEET DROPS, HAZELNUTS & 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
- N Y STRIP STEAK\*** 38  
SERVED WITH WILD TRUFFLE MUSHROOMS, GRILLED ASPARAGUS,  
AND YUKON MASHED POTATOES.
- POT ROAST** 22  
SLOW BRAISED BEEF WITH PORT WINE AND MIREPOIX. SERVED WITH  
BABY CARROTS, MASHED POTATOES, CRISPY ONIONS AND GRAVY
- LEMON CHICKEN** 22  
EGG BATTERED PAN FRIED THIN CHICKEN BREAST SAUTÉED WITH  
LEMON, WHITE WINE & BUTTER SERVED WITH GRILLED ASPARAGUS
- HALIBUT OREGANATA** 28  
WILD CAUGHT BAKED HALIBUT TOPPED WITH BUTTERY GARLIC  
BREADCRUMBS, SERVED WITH GRILLED ASPARAGUS

## SIDE OPTIONS:

BURNT BRUSSELS SPROUTS\* 7 . MASHED POTATOES\* 5  
BACON CHEDDAR TATER KEGS 9 . ASPARAGUS PARMESAN\* 7  
CRISPY ONION STRAWS 3 . CHIPS AND SALSA 7  
ROASTED BABY CARROTS WITH HONEY\* 7

\* GLUTEN-FREE

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@BASINGRILL

