

STARTERS

SOUP OF THE DAY	<i>ask</i> SERVER
FRIED CALAMARI	16
LONG ISLAND CALAMARI, SLICED PEPPADEWS, FRESH LEMON, WITH CHOICE OF SMOKED PEPPER SAUCE OR MARINARA	
SALT N' VINEGAR SPROUTS	12
CRISPY BRUSSELS, CHOPPED BACON & CRANBERRIES TOSSED IN BALSAMIC VINEGAR	
CHICKEN WINGS*	18
<i>always</i> EXTRA CRISPY WINGS / CHOICE OF SAUCE: MILD, MEDIUM, HOT, BBQ, OR GARLIC PARMESAN	
MOZZARELLA STICKS	10
DEEP FRIED MOZZARELLA STICKS SERVED WITH MARINARA OR MELBA	
SARATOGA CHIPS	9
BASKET OF HOUSE MADE CHIPS SERVED WITH FRENCH ONION DIP	

SALADS

NUT & BERRY SALAD*	13 10
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	
CAESAR SALAD	12 9
CRISP ROMAINE, FRESH PARMESAN CHEESE, TUSCAN CAESAR DRESSING, CROUTONS	
BACON RANCH	12 9
ROMAINE, CHERRY TOMATOES, CHEDDAR CHEESE, CROUTONS, BACON, RANCH DRESSING	
ADD CHICKEN 4 SALMON 7 CHILLED SHRIMP 7 STEAK 9	

BURGERS *and* SANDWICHES

WITH YOUR SIDE CHOICE OF: GLUTEN FREE BUN OPTION AVAILABLE *
FRENCH FRIES, SIDE SALAD, SWEET POTATO WEDGES, CHIPS, OR POTATO SALAD

TOPPING OPTIONS:

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

BASIN BURGER	14
BRAVEHEART BLEND GROUND BEEF	
THE JEFFERY	18
SHAVED RIB EYE STEAK, BEER CHEESE, SMOKED PEPPER SAUCE & CRISPY ONIONS ON A TOASTED ROLL	
CHICKEN CLUB	15
FIRE BRAISED CHICKEN BREAST, CHEDDAR CHEESE, APPLEWOOD BACON, LETTUCE, TOMATO & GARLIC MAYO ON A TOASTED BRIOCHE BUN	
BLT	13
APPLEWOOD BACON, LETTUCE, TOMATO & GARLIC MAYO ON GRILLED SOURDOUGH	
LOBSTER ROLL	29
• MAINE STYLE: COLD, MAYO, CELERY • CONNECTICUT STYLE: WARM, BUTTER	

ENTRÉES

LOBSTER RISOTTO*	34
OUT OF SHELL MAINE LOBSTER SERVED WITH CREAMY MASCARPONE RISOTTO	
LEMON CHICKEN	25
EGG BATTERED PAN FRIED THIN CHICKEN BREAST SAUTÉED WITH LEMON, WHITE WINE & BUTTER SERVED WITH MASHED POTATOES & ASPARAGUS	
PAN SEARED SALMON*	25
WILD SALMON PAN SEARED SERVED WITH PESTO RISOTTO, MUSHROOMS AND BALSAMIC	
STEAK FRITES	27
NY STRIP, GARLIC BUTTER, SERVED OVER FRENCH FRIES	
NY STRIP STEAK*	38
12OZ STRIP STEAK SERVED WITH WILD TRUFFLE MUSHROOMS, GRILLED ASPARAGUS, MASHED POTATOES	
POT ROAST	22
SLOW BRAISED BEEF WITH PORT WINE AND MIREPOIX. SERVED WITH BABY CARROTS, MASHED POTATOES, CRISPY ONIONS AND GRAVY	

BURRATA	14
FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM SERVED WITH HEIRLOOM TOMATOES, SWEETY DROPS, BASIL & FIG GLAZE SERVED WITH GRILLED BREAD	
TATER KEGS	13
OVERSIZED TOTS STUFFED WITH BACON AND CHEDDAR, SERVED WITH JALAPEÑO RANCH	
FRIED PICKLES	10
DEEP FRIED DILL PICKLE CHIPS SERVED WITH HORSERADISH CREAM SAUCE	
BUTTERY GARLIC CLAMS	16
SAUTÉED LITTLENECK CLAMS WITH GARLIC, LEMON & WHITE WINE SAUCE SERVED WITH GRILLED BREAD	

BASIN *Signatures*

SHRIMP COCKTAIL* 20

WHITE PANAMA SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON

LOBSTER BAJA* 26

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

SEAFOOD SALAD* 26

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

CRAB & AVOCADO* 26

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

MAHI TACO 6 *each*

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

SMOKED PULLED CHICKEN TACO 6 *each*

ONION, TOMATO, CILANTRO, SMOKED AIOLI, SOFT CORN TORTILLA

BLACKENED MAHI TACO 6 *each*

BLACKENED SEASONED MAHI, GUACAMOLE, LETTUCE, TOMATO, SWEET PEPPER SAUCE, SOFT CORN TORTILLA

PASTA

PENNE ALLÁ VODKA	18
SAUTÉED SHALLOTS, BASIL, CRUSHED TOMATOES, VODKA CREAM SAUCE	
ADD CHICKEN 4 SHRIMP 6	
LINGUINE ALLE VONGOLE	19
SAUTÉED LITTLENECK CLAMS, CHOPPED CLAMS, WHITE WINE, LEMON AND BUTTER TOSSED WITH LINGUINE PASTA	
SHORT RIB RAVIOLI	22
TOSSED IN A SHALLOT SHERRY MUSHROOM CREAM SAUCE	
SHRIMP AND CLAMS	26
SAUTÉED JUMBO SHRIMP, RHODE ISLAND LITTLE NECK CLAMS, GARLIC, CRUSHED TOMATOES, BASIL, WHITE WINE, TOSSED WITH LINGUINE	
BAKED MAC & CHEESE	
• BASIN: CLASSIC SHARP CHEDDAR CREAM, SHELLS, TOASTED PANKO 14	
• BACON: APPLEWOOD SMOKED BACON, CRUMBLER BLUE CHEESE, CARAMELIZED ONIONS, SHARP CHEDDAR CREAM, SHELLS, TOASTED PANKO 16	
• SMOKED BUFFALO CHICKEN: SMOKED PULLED CHICKEN, BASIN BUFFALO SAUCE, SHARP CHEDDAR CREAM, SHELLS, TOASTED PANKO 17	

SIDE OPTIONS:

- ANY EXTRA DIPPING SAUCES 0.75 -
RED SKINNED POTATO SALAD 4 . FRENCH FRIES 7
ASPARAGUS PARMESAN* 7 . CRISPY ONION STRAWS 3
MASHED POTATOES* 5 . BRUSSELS SPROUTS* 7
ROASTED BABY CARROTS W/DRIZZLED HONEY* 7
SWEET POTATO FRIES W/ MELBA 9

* = GLUTEN FREE

