

STARTERS

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	

SOUPS

SOUP OF THE DAY	<i>ask</i> SERVER
NEW ENGLAND CLAM CHOWDER	9
WITH OYSTER CRACKERS	

SALADS

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	
WEDGE SALAD	13 9
ROMAINE WEDGES, BLISTERED MARINATED CHERRY TOMATOES, BACON, PICKLED RED ONIONS, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING, TOPPED WITH CRISPY ONIONS	

ADD CHICKEN 4 | SALMON 7 | CHILLED SHRIMP 7 | STEAK 9

BURGERS *and* SANDWICHES

GLUTEN FREE BUN OPTION AVAILABLE *

WITH YOUR SIDE CHOICE OF:

FRENCH FRIES, SIDE SALAD, CHIPS OR SWEET POTATO WEDGES (+2)

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	

SIDE OPTIONS:

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

SHRIMP COCKTAIL*	20
WHITE PANAMA SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON	
BURRATA*	14
FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM SERVED WITH HEIRLOOM TOMATOES, SWEET DROPS, BASIL & FIG GLAZE SERVED WITH GRILLED BREAD	
TATER KEGS	13
OVERSIZED TOTS STUFFED WITH BACON AND CHEDDAR, SERVED WITH JALAPEÑO RANCH	
GARLIC CLAMS*	16
SAUTÉED LITTLENECK CLAMS WITH GARLIC, LEMON & WHITE WINE SAUCE SERVED WITH GRILLED BREAD	

BASIN *Entrées*

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

CHICKEN MADEIRA 22

SAUTÉED CHICKEN BREAST WITH MUSHROOMS, GARLIC, SPLASH OF MADEIRA WINE, SERVED WITH RED MASHED, ASPARAGUS, TOPPED WITH GRATED CHEESE

FALL SALMON* 25

PUMPKIN SPICED SALMON OVER ROOT VEGETABLE RISOTTO, PEPITAS, MAPLE GLAZE

FISH & CHIPS 22

BEER BATTERED WHITE FISH DEEP FRIED, SERVED WITH FRIES, SLAW, & TARTER SAUCE

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

PENNE ALLÁ VODKA 18

SAUTÉED SHALLOTS, BASIL, CRUSHED TOMATOES, VODKA CREAM SAUCE

ADD CHICKEN 4 | SHRIMP 6

BAKED MAC & CHEESE

• BASIN MAC: 14

CLASSIC SHARP CHEDDAR CREAM, SHELLS, TOASTED PANKO

• BACON MAC: 16

APPLEWOOD SMOKED BACON, CRUMBLED BLUE CHEESE, CARAMELIZED ONIONS, SHARP CHEDDAR CREAM, SHELLS, TOASTED PANKO

* = GLUTEN FREE WHEN ASKED BY REMOVING BREAD/CROUTONS

