

STARTERS

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| SOUP OF THE DAY | <i>ask</i> SERVER |
| FRIED CALAMARI LONG ISLAND CALAMARI, SLICED PEPPADEWS, FRESH LEMON, WITH CHOICE OF SMOKED PEPPER SAUCE OR MARINARA | 16 |
| SALT N' VINEGAR SPROUTS CRISPY BRUSSELS, CHOPPED BACON & CRANBERRIES TOSSED IN BALSAMIC VINEGAR | 12 |
| CHICKEN WINGS <i>always</i> EXTRA CRISPY WINGS / CHOICE OF SAUCE: MILD, MEDIUM, HOT, BBQ, OR GARLIC PARMESAN | 18 |
| MOZZARELLA STICKS DEEP FRIED MOZZARELLA STICKS SERVED WITH MARINARA OR MELBA | 10 |
| SARATOGA CHIPS BASKET OF HOUSE MADE CHIPS SERVED WITH FRENCH ONION DIP | 9 |
| BURRATA FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM SERVED WITH HEIRLOOM TOMATOES, SWEET DROPS, BASIL & FIG GLAZE SERVED WITH GRILLED BREAD | 14 |
| TATER KEGS OVERSIZED TOTS STUFFED WITH BACON AND CHEDDAR, SERVED WITH JALAPEÑO RANCH | 13 |
| BUTTERY GARLIC CLAMS SAUTÉED LITTLENECK CLAMS WITH GARLIC, LEMON & WHITE WINE SAUCE SERVED WITH GRILLED BREAD | 16 |
| BURNT BRUSSELS PAN SEARED BRUSSELS, FINISHED WITH GARLIC AND BUTTER | 11 |
| SWEET POTATO WEDGES FRIED UNTIL CRISPY ON THE OUTSIDE, SERVED WITH MELBA | 9 |

SALADS

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| NUT & BERRY SALAD ARCADIAN GREENS, MIXED FRESH BERRIES, DRIED CRANBERRIES, GOAT CHEESE & TOASTED HAZELNUTS TOPPED WITH A RASPBERRY BALSAMIC REDUCTION | 14 10 |
| GARDEN SALAD FIELD GREENS, CUCUMBERS, RED ONION, CHERRY TOMATOES & CARROTS WITH WHITE BALSAMIC VINAIGRETTE | 11 7 |
| CAESAR SALAD CRISP ROMAINE, FRESH PARMESAN CHEESE, TUSCAN CAESAR DRESSING, CROUTONS | 13 9 |
| WEDGE SALAD ROMAINE WEDGES, BLISTERED MARINATED CHERRY TOMATOES, BACON, PICKLED RED ONIONS, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING, TOPPED WITH CRISPY ONIONS | 14 10 |
| 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, CHIPS, OR POTATO SALAD | SUB. SWEET POTATO FRIES \$2

TOPPING OPTIONS:

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

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| BASIN BURGER BRAVEHEART BLEND GROUND BEEF ON A BRIOCHE BUN | 15 |
| THE JEFFERY SHAVED RIB EYE STEAK, BEER CHEESE, SMOKED PEPPER SAUCE & CRISPY ONIONS ON A TOASTED BUN | 18 |
| THE HENRY FRIED CHICKEN BREAST, HOUSE BREAD AND BUTTER PICKLES, LETTUCE, APPLEWOOD BACON, SMOKED PEPPER SAUCE, & PICKLED ONIONS ON A TOASTED BRIOCHE BUN | 16 |
| BLT APPLEWOOD BACON, LETTUCE, TOMATO & GARLIC MAYO ON GRILLED SOURDOUGH | 14 |
| LOBSTER ROLL BUTTERY MAINE LOBSTER, CHIVES, AND OLD BAY SEASONING ON A TOASTED NEW ENGLAND STYLE BRIOCHE ROLL | MP |

BASIN *Signatures*

SHRIMP COCKTAIL* 20

WHITE PANAMA SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON

LOBSTER BAJA* 26

MAINE LOBSTER, AVOCADO, HEIRLOOM TOMATOES, SWEET 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* 24

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

MAHI TACO *6 each*

SEASONED MAHI, PICKLED ONIONS, COTIJA CHEESE, SWEET 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

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| PENNE ALLÁ VODKA SAUTÉED SHALLOTS, BASIL, CRUSHED TOMATOES, VODKA CREAM SAUCE | 18 |
| ADD CHICKEN 4 SHRIMP 7 | |
| LINGUINE ALLE VONGOLE SAUTÉED LITTLENECK CLAMS, CHOPPED CLAMS, WHITE WINE, LEMON AND BUTTER TOSSED WITH LINGUINE PASTA | 22 |
| SHORT RIB RAVIOLI TOSSED IN A SHALLOT SHERRY MUSHROOM CREAM SAUCE | 22 |

ENTRÉES

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| LOBSTER RISOTTO OUT OF SHELL MAINE LOBSTER SERVED WITH CREAMY MASCARPONE RISOTTO | 34 |
| LEMON CHICKEN EGG BATTERED PAN FRIED THIN CHICKEN BREAST SAUTÉED WITH LEMON, WHITE WINE & BUTTER SERVED WITH MASHED POTATOES & ASPARAGUS | 25 |
| PAN SEARED SALMON GOLDEN, CRISP WILD SALMON SERVED WITH WHITE RICE AND SPINACH, FINISHED WITH BALSAMIC GLAZE | 25 |
| NY STRIP STEAK 12OZ STRIP STEAK SERVED WITH WILD TRUFFLE MUSHROOMS, GRILLED ASPARAGUS, MASHED POTATOES | 38 |
| POT ROAST SLOW BRAISED BEEF WITH PORT WINE AND MIREPOIX. SERVED WITH BABY CARROTS, MASHED POTATOES, CRISPY ONIONS AND GRAVY | 24 |

SIDE OPTIONS:

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

*ASK YOUR SERVER HOW WE CAN MAKE YOUR MEAL GLUTEN FREE *

ROUND OF DRINKS FOR THE KITCHEN 7

** SHOW THE BOYS SOME *Love* **



THE BASIN

GRILL