

STARTERS

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	17
SALT N' VINEGAR SPROUTS CRISPY BRUSSELS, CHOPPED BACON & CRANBERRIES TOSSED IN BALSAMIC VINEGAR	13
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
BAVARIAN PRETZEL JUMBO SOFT PRETZEL HOT FROM THE OVEN, SALTED AND SERVED WITH BEER CHEESE AND SPICY MUSTARD	14
BURRATA FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM SERVED WITH HEIRLOOM TOMATOES, SWEETY 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	17
PULLED CHICKEN NACHOS TRI COLORED TORTILLA CHIPS, PULLED CHICKEN, DICED TOMATOES, JALAPEÑOS, BEER CHEESE, SERVED WITH SALSA AND SOUR CREAM ON THE SIDE	16
MEXICAN STREET CORN DIP ROASTED CORN, JALAPEÑOS, CREAM CHEESE, CILANTRO, COTIJA CHEESE, SERVED WITH TRI COLORED TORTILLA CHIPS	13

SALADS

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
ADD CHICKEN 4 SALMON 8 CHILLED SHRIMP 8 STEAK 9	

BURGERS *and* HANDHELDS

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**

BASIN BURGER BRAVEHEART BLEND GROUND BEEF ON A BRIOCHE BUN	16
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	17
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	28

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 24

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

MAINS

PENNE ALLÁ VODKA SAUTÉED SHALLOTS, BASIL, CRUSHED TOMATOES, VODKA CREAM SAUCE	20
ADD CHICKEN 4 SHRIMP 8	
LINGUINE ALLE VONGOLE SAUTÉED LITTLENECK CLAMS, CHOPPED CLAMS, WHITE WINE, LEMON AND BUTTER TOSSED WITH LINGUINE PASTA	24
SHORT RIB RAVIOLI FRESH PASTA STUFFED WITH BRAISED BEEF SHORT RIB, RICOTTA CHEESE, AND HERBS, SAUTÉED IN A SHALLOT SHERRY MUSHROOM CREAM SAUCE	24
CHICKEN BACON MAC & CHEESE CHICKEN, APPLEWOOD SMOKED BACON, SHARP CHEDDAR, SHELLS, TOASTED PANKO	18
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 WITH PESTO RISOTTO, MUSHROOMS, BALSAMIC REDUCTION	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**
SARATOGA CHIPS & DIP **9** . SWEET POTATO WEDGES **9**

*ASK YOUR SERVER HOW WE CAN MAKE YOUR MEAL GLUTEN FREE *and* PLEASE LET US KNOW ABOUT ANY DIETARY RESTRICTIONS AND ALLERGIES *

ROUND OF DRINKS FOR THE KITCHEN

** SHOW THE BOYS SOME *Love* **

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