

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
BURRATA FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM SERVED WITH HEIRLOOM TOMATOES, SWEETY DROPS, BASIL & FIG GLAZE SERVED WITH GRILLED BREAD	14
SWEET POTATO WEDGES	9

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
BEET & WATERMELON ARUGULA, RED BEETS, GRILLED WATERMELON, GOAT CHEESE, PISTACHIOS, MINT PESTO, RASPBERRY BALSAMIC REDUCTION	14 10
GRILLED VEGGIE SALAD ARCADIAN GREENS, GRILLED SEASONAL VEGGIES, BOURSIN CHEESE, CROUTONS, CHERRY VINAIGRETTE	13 9
LOBSTER BAJA MAINE LOBSTER, AVOCADO, HEIRLOOM TOMATOES, SWEETY DROPS, CELERY, LEMON TARRAGON DRESSING ON A BED OF GREENS	26
SEAFOOD SALAD JUMBO SHRIMP, CLAMS, MUSSELS, CRAB, MARINATED IN GARLIC, PARSLEY, CELERY & LEMON E.V.O. SERVED OVER A BED OF GREENS	26
ADD CHICKEN 4 SALMON 8 CHILLED SHRIMP 8 STEAK 9	

BURGERS *and* HANDHELDS

* GLUTEN FREE BUN OPTION AVAILABLE *

WITH YOUR SIDE CHOICE OF:
FRENCH FRIES, SIDE SALAD, CHIPS, OR POTATO SALAD
SUBSTITUTE 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	19
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	15
LOBSTER ROLL BUTTERY MAINE LOBSTER, CHIVES, AND OLD BAY SEASONING ON A TOASTED NEW ENGLAND STYLE BRIOCHE ROLL	28

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
SHRIMP COCKTAIL WHITE PANAMA SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON	20
CRAB & AVOCADO COLOSSAL LUMP BLUE CRAB AND RIPE AVOCADO LIGHTLY DRESSED WITH LEMON OIL	24
FRENCH FRIES	7

Signature TACOS

\$7 each - OR - 3 FOR \$19

TUNA TACO

SEARED AHI TUNA, SOUTHWEST BLACK BEAN AND CORN SALAD, RED CABBAGE, GUACAMOLE, GARLIC AIOLI

SMOKED PULLED CHICKEN TACO

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

BLACKENED MAHI TACO

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

BEEF BIRRIA TACO

MARINATED BEEF, DICED ONIONS, CHEDDAR, JUS, CILANTRO

MAINS

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	20
LEMON CHICKEN EGG BATTERED PAN FRIED THIN CHICKEN BREAST SAUTÉED WITH LEMON, WHITE WINE & BUTTER SERVED WITH MASHED POTATOES & ASPARAGUS	25
PAN SEARED SALMON CRISP WILD SALMON, BEETROOT PUREE, OVER ORANGE MUSHROOM PESTO RISOTTO	26
NY STRIP STEAK 12OZ STRIP STEAK SERVED WITH CARAMELIZED ONIONS, 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

*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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