

# STARTERS

<b>SOUP OF THE DAY</b>	<i>ask</i> SERVER
<b>FRIED CALAMARI</b> LONG ISLAND CALAMARI, SLICED PEPPADEWS, FRESH LEMON, WITH CHOICE OF SMOKED PEPPER SAUCE OR MARINARA	17
<b>SALT N’ VINEGAR SPROUTS</b> CRISPY BRUSSELS, CHOPPED BACON & CRANBERRIES TOSSED IN BALSAMIC VINEGAR	13
<b>CHICKEN WINGS</b> <i>always</i> EXTRA CRISPY WINGS / CHOICE OF SAUCE: MILD, MEDIUM, HOT, BBQ, OR GARLIC PARMESAN	18
<b>MOZZARELLA STICKS</b> DEEP FRIED MOZZARELLA SERVED WITH MARINARA OR MELBA	10
<b>BURRATA</b> FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM SERVED WITH HEIRLOOM TOMATOES, SWEETY DROPS, BASIL & FIG GLAZE SERVED WITH GRILLED BREAD	14
<b>HOT MEXICAN STREET CORN DIP</b> ROASTED CORN, JALAPEÑOS, CREAM CHEESE, CILANTRO, COTIJA CHEESE, SERVED W/ TRI COLOR TORTILLA CHIPS	14
<b>SWEET POTATO WEDGES</b>	9

# SALADS

<b>NUT &amp; BERRY SALAD</b> ARCADIAN GREENS, MIXED FRESH BERRIES, DRIED CRANBERRIES, GOAT CHEESE & TOASTED HAZELNUTS TOPPED WITH A RASPBERRY BALSAMIC REDUCTION	14   10
<b>GARDEN SALAD</b> FIELD GREENS, CUCUMBERS, RED ONION, CHERRY TOMATOES & CARROTS WITH WHITE BALSAMIC VINAIGRETTE	11   7
<b>CAESAR SALAD</b> CRISP ROMAINE, FRESH PARMESAN CHEESE, TUSCAN CAESAR DRESSING, CROUTONS	13   9
<b>BACON RANCH SALAD</b> ROMAINE, TOMATOES, BACON, CHEDDAR CHEESE, RED ONIONS, CROUTONS, RANCH	14   10
<b>LOBSTER BAJA</b> MAINE LOBSTER, AVOCADO, HEIRLOOM TOMATOES, SWEETY DROPS, CELERY, LEMON TARRAGON DRESSING ON A BED OF GREENS	26
<b>SEAFOOD SALAD</b> JUMBO SHRIMP, CLAMS, MUSSELS, CRAB, MARINATED IN GARLIC, PARSLEY, CELERY & LEMON E.V.O. SERVED OVER A BED OF GREENS	26

ADD

CHICKEN 4 | MAHI 5 | SALMON 8  
CHILLED SHRIMP 8 | STEAK 9 | TUNA 8

# 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

<b>BASIN BURGER</b> BRAVEHEART BLEND GROUND BEEF ON A BRIOCHE BUN	16
<b>THE JEFFERY</b> SHAVED RIB EYE STEAK, BEER CHEESE, SMOKED PEPPER SAUCE & CRISPY ONIONS ON A TOASTED BUN	19
<b>THE HENRY</b> FRIED CHICKEN BREAST, HOUSE BREAD AND BUTTER PICKLES, LETTUCE, APPLEWOOD BACON, SMOKED PEPPER SAUCE, & PICKLED ONIONS ON A TOASTED BRIOCHE BUN	17
<b>BLT</b> APPLEWOOD BACON, LETTUCE, TOMATO & GARLIC MAYO ON GRILLED SOURDOUGH	15
<b>LOBSTER ROLL</b> BUTTERY MAINE LOBSTER, CHIVES, AND OLD BAY SEASONING ON A TOASTED NEW ENGLAND STYLE BRIOCHE ROLL	28

<b>TATER KEGS</b> OVERSIZED TOTS STUFFED WITH BACON AND CHEDDAR, SERVED WITH JALAPEÑO RANCH	13
<b>BUTTERY GARLIC CLAMS</b> SAUTÉED LITTLENECK CLAMS WITH GARLIC, LEMON & WHITE WINE SAUCE SERVED WITH GRILLED BREAD	17
<b>PULLED CHICKEN NACHOS</b> TRI COLORED TORTILLA CHIPS, PULLED CHICKEN, DICED TOMATOES, JALAPEÑOS, BEER CHEESE, SERVED WITH SALSA AND SOUR CREAM ON THE SIDE	16
<b>SHRIMP COCKTAIL</b> WHITE PANAMA SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON	20
<b>CRAB &amp; AVOCADO</b> COLOSSAL LUMP BLUE CRAB AND RIPE AVOCADO LIGHTLY DRESSED WITH LEMON OIL	24
<b>FRENCH FRIES</b>	7

SignatureTACOS

\$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

# MAINS

<b>LINGUINE ALLE VONGOLE</b> SAUTÉED LITTLENECK CLAMS, CHOPPED CLAMS, WHITE WINE, LEMON AND BUTTER TOSSED WITH LINGUINE PASTA	24
<b>SHORT RIB RAVIOLI</b> FRESH PASTA STUFFED WITH BRAISED BEEF SHORT RIB, RICOTTA CHEESE, AND HERBS, SAUTÉED IN A SHALLOT SHERRY MUSHROOM CREAM SAUCE	25
<b>CHICKEN BACON MAC &amp; CHEESE</b> CHICKEN, APPLEWOOD SMOKED BACON, SHARP CHEDDAR, SHELLS, TOASTED PANKO	20
<b>LEMON CHICKEN</b> EGG BATTERED PAN FRIED THIN CHICKEN BREAST SAUTÉED WITH LEMON, WHITE WINE & BUTTER SERVED WITH MASHED POTATOES & ASPARAGUS	25
<b>PAN SEARED SALMON</b> CRISP WILD CAUGHT SALMON, SAFFRON SOUBISE, OVER ORANGE MUSHROOM PESTO RISOTTO	26
<b>NY STRIP STEAK</b> 12OZ STRIP STEAK SERVED WITH CARAMELIZED ONIONS, GRILLED ASPARAGUS, MASHED POTATOES	38
<b>POT ROAST</b> SLOW BRAISED BEEF WITH PORT WINE AND MIREPOIX.SERVED WITH BABY CARROTS,	25

\*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 7  
\*\* SHOW THE BOYS SOME *Love* \*\*

