

## DINNER APPETIZERS

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### **New England Clam Chowder** 11

thick and creamy with native clams, bacon, potatoes and herbs

### **House Wedge Salad** *gf* 14

wedge of iceberg with cherry tomatoes, cucumbers, red onion, bacon and blue cheese crumbles, with buttermilk ranch dressing

### **Fried Calamari** 16

with italian hots and lemon aioli

### **Lobster Guacamole** 24

freshly made with avocado, grilled corn, and chopped tomato, topped with maine lobster and served with warm corn chips

### **Chicken and Cheese Quesadilla** 16

stuffed with adobo spiced chicken and pepper jack cheese, served with pico de gallo, guacamole, fresh lime and sour cream

### **Tempura Rock Shrimp Lettuce Wraps** 22

fried rock shrimp served on bibb lettuce with sliced avocado, sesame napa cabbage slaw, cilantro, chopped cashews and thai chili aioli

### **Mom's Chicken Soup** *gf* 10

tender pulled chicken, carrots, celery and onion, with house made chicken broth

### **Ahi Tuna Tartare\*** 21

cucumber wrapped chopped sashimi grade tuna with avocado, sesame chili oil, spicy mayonnaise and wasabi, topped with crispy wontons and peanuts

### **Warm Bucheron Goat Cheese** 16

brûléed bucheron, roasted garlic and olives, served with toasted garlic bread

### **Warm Jumbo Lump Crab Cakes** 21

served with spicy coleslaw, grilled lemon and old bay tartar sauce

### **Moules a la Crème** 19

p.e.i. mussels steamed with white wine, cream, shallots and fines herbes, served with toasted garlic bread

### **Cauliflower Fritters** 14

with spicy remoulade and truffle cauliflower slaw

### **Tower of Buttermilk Breaded Onion Rings** 13

served with spicy mayonnaise

## SIGNATURE SALADS

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### **Classic Caesar Salad** 16

romaine lettuce with toasted croutons and shaved parmesan, tossed in a traditional caesar dressing  
*with grilled chicken* 5   *with grilled shrimp* 9  
*with maine lobster salad* 14

### **Classic Caprese Panzanella Salad** 21

large and small early heirloom tomatoes, fresh mozzarella, torn basil and fried ciabatta, tossed with house pesto dressing

### **Warm Bucheron Goat Cheese Salad** *gf* 21

brûléed bucheron with fresh arugula and roasted tri-color beets, tossed with toasted pistachio vinaigrette

### **Asian Yellowfin Tuna Salad\*** 25

pan seared tuna served with napa cabbage, radicchio, sesame snap peas, shredded cucumber and pickled onions with sweet soy and crispy wontons, tossed in miso lemon vinaigrette

### **Cobb Salad** 21

grilled chicken, romaine lettuce, corn, tomatoes, egg, cheese, red onion, bacon and avocado served in a crispy flour tortilla shell and tossed with blue cheese dressing

### **Grilled Tenderloin Steak Salad\*** 26

tenderloin steak with fried spinach and kale, roasted fingerling potatoes, crispy shallots and green beans, tossed in peppercorn parmesan dressing

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*These items are served raw, undercooked or may be cooked to your liking.*

*Consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness.*

## COMFORT FOOD CLASSICS

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### Open Faced Thanksgiving Sandwich 22

roasted turkey, squash mayonnaise, mashed potatoes, cornbread stuffing, cranberry sauce and gravy on toasted sourdough

### New England Fish and Chips 24

beer batter fried haddock served with malt french fries, coleslaw and jalapeño tartar sauce

### Macaroni and Cheese 20

macaroni baked with three cheeses and topped with buttery bread crumbs  
*with prosciutto and truffle oil 5 with maine lobster 14*

### Chicken Pot Pie 20

a creamy combination of roasted chicken, whipped potatoes, pearl onions, peas and carrots under a sage crust

### Oversized Stephi Burger\* 22

ground sirloin with cheddar cheese, caramelized onions, bacon and sautéed mushrooms on a toasted brioche bun, served with french fries

## OUR FAVORITE PASTAS

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### Orecchiette 25

tossed with roasted mushrooms and walnut & basil pesto, served in mushroom broth and topped with shaved parmesan

### Bolognese 29

rigatoni pasta with a ragout of pork, veal, beef and a touch of cream, topped with parmigiano reggiano and chili flakes, served with warm toasted garlic bread

## DINNER ENTRÉES

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### Hand Cut Ribeye\* 38

14 ounces

served with whipped yukon gold potatoes and creamed spinach, topped with béarnaise

### Baked Georges Bank Haddock 28

topped with irish soda bread crumbs, served with kale & gruyère gratin and roasted cauliflower

### Brick Pressed Half Chicken gf 27

semi boneless half chicken served with roasted broccoli rabe and cauliflower & cheddar mashed potatoes, finished with pan sauce

### New Bedford Sea Scallops\* 30

pan seared and served with a ragout of farro, celery root and foraged mushrooms, topped with bacon agrodolce

### Mustard Glazed Salmon\* gf 26

pan seared atlantic salmon served with beluga lentils and roasted brussels sprouts

### Grilled Skirt Steak and Frites\* 33

garlic and crushed black pepper, served with house steak butter and parmesan fries

### Grilled Swordfish Amandine\* gf 28

served with marcona almonds and green beans in a brown butter sauce

### Bone-In Pork Milanese 28

bone in pork chop, pounded thin, breaded and pan fried, topped with gorgonzola cream and served with a salad of arugula, endive, medjool dates, pistachios and gorgonzola

gf = gluten free