



KITCHEN • BAR • WOOD FIRED PIZZA

## DINNER

### Chef's Daily Raw Bar\*

Seasonal favorites by the piece or the platter

**N.E. Clam Chowder**  
Bowl \$8

**House Made Chili**  
Bowl \$7

**Soup of the Day**  
Bowl \$6

### Entrees

All dinners served with warm baguette & herbed dipping oil;  
Add a side Caesar or house salad to any entrée \$3

**Sea Scallops\* \$28**

Seasoned & pan seared,  
served over risotto primavera  
finished with lemon & basil

**Baked Atlantic Cod\* \$24**

Sherry-herb-Ritz cracker topping  
potato & vegetable

**Lasagna \$24**

Traditional meat & three cheese  
baked and topped with chef's house tomato gravy

**Chefs Eggplant Parmesan \$20**

Cooked to order, baked Romano & mozzarella,  
penne tossed in house tomato gravy

**Frutti Di Mare\* \$32**

Shrimp, lobster, cod, & clams,  
sautéed in oil & garlic, finished in a clear seafood stock or  
tomato base, served over linguini

**Faroe Island Salmon\* \$28**

Lightly blackened & pan seared,  
topped with mango chutney, potato & vegetable

**Chicken Française \$26**

Egg battered & sautéed, wilted baby spinach, penne,  
finished with lemon beurre blanc

**Slow Braised Short Ribs \$26**

Pappardelle Primavera, tossed in demi-glace

**Fish & Chips\* \$19**

Lightly hand breaded, served with fries & house slaw

**House Cut New York Strip \***  
**\$29**

**Center Cut Filet\***  
**\$31**

*Choice of Preparation:*

**Au Poivre:** encrusted with cracked peppercorns, finished with gorgonzola cream, daily potato and vegetable

**À la Mama:** sautéed mushrooms in champagne-garlic butter, daily potato and vegetable

**Oscar:** topped with fresh crab, asparagus & hollandaise

### Burgers & Sandwiches

**Grilled House Burger\* \$14**

Angus beef, toasted brioche,  
lettuce, tomato, Bermuda onion, chipotle mayo

**Grilled Veggie Burger\* \$14**

Blend of vegetables, rice & grains  
lettuce, tomato, Bermuda onion, avocado mayo

**Grilled Marinated Chicken \$14**

Applewood bacon, lettuce, tomato,  
Bermuda onion, avocado mayo

*All sandwiches served with choice of:  
pub chips, chef's daily side, fries*

### Salads

**Caesar Salad \$10**

Romaine hearts, grape tomatoes, asiago, croutons,  
anchovies, chef's award winning dressing

**House Salad \$9**

Mixed greens, grape tomatoes, cucumber,  
red bell pepper, shaved carrots, Bermuda onion,  
ranch, bleu cheese, balsamic or citrus vinaigrette dressing

**Winter Beet Salad \$13**

Red and gold beets, lightly sweetened,  
baby arugula, pistachio,  
goat cheese, citrus vinaigrette

*Add to any salad: Chicken \$5 / Shrimp\* \$8 / Sirloin\* \$12*

*\*\*\* We must inform you that thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food borne illness. Please inform your server of any allergies or restrictions*

*All parties of 8 or more will have an automatic gratuity added to the check*

# Tavern Menu

Available Sunday through Thursday 11am -9pm  
Friday & Saturday 11am-10pm

## Wood Fired Flatbreads

### Cheese \$12

House sauce, mozzarella, Romano, chiffonade of basil

### Pepperoni \$13

House sauce, margarita pepperoni,  
mozzarella, Romano

### Classic Margherita \$14

Heirloom tomato,  
fresh mozzarella, basil

### Chipotle Barbeque Chicken \$14

Caramelized onion, bacon, cheddar jack cheese

### Chef's Flatbread of the Day \$14

## Stuffed Quahogs \$10

Atlantic clams, celery, onion, bell pepper,  
seasoned breadcrumbs, oven baked, served with lemon & tabasco

## Asparagus Cigars \$12

Asparagus, prosciutto, fresh mozzarella, roasted pepper,  
spring roll wrapper, sweet Thai chili sauce

## Chicken Wings 6pc. \$8; 12pc. \$14

## Freshly Breaded Boneless Wings 5pc. \$12

Carrot & celery sticks, blue cheese

## Buffalo, Sweet Thai Chili, Garlic-Pepper-Parmesan, or Asian BBQ

## Seafood Tacos\*

### Cod \$14, grilled or fried; Sautéed Shrimp \$18

Sweet slaw, Pico de Gallo, jalapeno cream

## Pan Seared Crab Cakes \$15

Atlantic sweet blue crab, celery, onion, bell pepper,  
bound with seasoned breadcrumbs, finished with Sriracha aioli

## Rocks 21 Nachos \$12

Tri-color chips, house made beef & bean chili,  
cheddar-jack, Pico de Gallo, diced jalapenos, scallions

## Lobster Nachos \$22

Maine lobster, house guacamole, Pico de Gallo, lemon cream, scallions

## Maine Lobster Roll (hot or cold) \$20

Toasted brioche, lettuce, Old Bay seasoning  
*Pub chips, chef's daily side, or fries*

## Calamari \$15

Tossed with roasted peppers, olives, banana peppers  
finished with scallions

## Happy Hour Monday - Friday

*\$6 food specials - drink specials starting at \$3*

*3:30pm to 6pm*

### Weekly Food Specials

Monday – Burger Bar & Beer \$15

Prime Rib Tuesday \$20

Wednesday – Chef's Pasta Night \$15

Lobster Fest Thursdays – *Lobster Tacos \$10,*

*Lobster Nachos \$15, Lobster Mac & Cheese \$20*

Friday – Surf & Turf \$30

Lobster Bake Saturdays – Steamed Lobster \$25

Sunday/Funday Brunch with Dessert Waffle Bar

### Weekly Bar Events

Monday Bar Rated Trivia –prizes & drink specials

Game(r) Wednesday – \$100 cash prize tournament

Thursday thru Saturday – Live Music

Sunday \$5 Bloody Mary's & Bottomless Mimosa

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