



KITCHEN • BAR • WOOD FIRED PIZZA

Takeout

N.E. Clam Chowder
Bowl \$8

House Made Chili
Bowl \$7

Soup of the Day
Bowl \$6

Wood Fired Flatbreads

Cheese \$12

House sauce, mozzarella, Romano, chiffonade of basil

Pepperoni \$13

House sauce, margarita pepperoni, mozzarella, Romano

Build Your Own \$14

Pepperoni, Mushrooms, Onions, or Tomatoes
Chicken add \$3; Shrimp add \$5

Salads & Small Plates

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

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

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

Buffalo/Garlic-Pepper-Parmesan/Asian BBQ

Pan Seared Crab Cakes \$15

Atlantic sweet blue crab, celery, onion, bell pepper, Sriracha aioli

Rocks 21 Nachos \$12

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

Lobster Nachos on Corn Tortillas \$22

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

Calamari \$15

Roasted peppers, olives, banana peppers, scallions

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

Maine Lobster Roll (hot or cold) \$20

Toasted brioche, lettuce, Old Bay seasoning

Grilled Marinated Chicken \$14

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

Turkey Club \$14

Cracked pepper turkey, bacon, avocado aioli, lettuce & tomato

Corned Beef Reuben \$15

Corned beef round, Swiss, sauerkraut, Thousand Island dressing

Seafood Tacos*

Cod \$14, grilled or fried; Sautéed Shrimp \$18
Sweet slaw, Pico de Gallo, jalapeno cream

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

Entrees

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

Frutti Di Mare* \$32

Shrimp, lobster, & cod, sautéed in oil & garlic over linguini finished in a seafood-tomato base

Faroe Island Salmon* \$28

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

Chicken Française \$26

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

House Cut Filet or New York Strip *\$29

Mushroom & Onion Demi-Glace, topped with gorgonzola

**** 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*