



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 \$13House 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 \$10Romaine 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 \$15Atlantic 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* \$14Angus 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 \$14Applewood 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* \$28Seasoned & pan seared,
served over risotto primavera
finished with lemon & basil**Faroe Island Salmon* \$28**Lightly blackened & pan seared,
mango chutney, potato & vegetable**Baked Atlantic Cod* \$24**Sherry-herb-Ritz cracker topping
potato & vegetable**Chicken Française \$26**Egg battered & sautéed, wilted baby spinach, penne,
finished with lemon beurre blanc**Frutti Di Mare* \$32**Shrimp, lobster, & cod,
sautéed in oil & garlic over linguini
finished in a seafood-tomato base**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*