

STARTERS

CLASSIC SHRIMP COCKTAIL – Six shrimp, horseradish cocktail sauce, lemon – 15

PAN-FRIED CRAB CAKE – Lettuces, seed mustard aioli – 14

BEER-BATTERED CHEDDAR CHEESE CURDS – Marinara sauce – 12

STEAMED PEI MUSSELS – Garlic, white wine, parsley, butter, toast – 17

FRIED POINT JUDITH, RI CALAMARI – Cherry peppers, marinara – 14

CRISPY FRIED CHICKEN WINGS – Cajun rub, maple BBQ or buffalo sauce, celery, ranch or blue cheese – 14

KALE CAESAR – Parmesan, croutons, Caesar dressing – 10

WEDGE SALAD – Iceberg lettuce wedge, tomato, bacon, red onion, blue cheese, blue cheese dressing – 12

BURRATA MOZZARELLA & TOMATO SALAD – Basil vinaigrette, olives, crostini – 14

BAKED FRENCH ONION SOUP – Gruyère cheese – 9

NEW ENGLAND CLAM CHOWDER – 8

CHILLED BORSCHT SOUP (V) – 7 fresh dill, sour cream.

MAINS

CAPTAIN'S COMBO – Broiled or beer-battered fresh haddock, shrimp, crab fritters, house slaw, fries – 29

FISH & CHIPS – Light beer-battered fresh haddock, house slaw, French fries – 24

PAN-ROASTED ORANGE TARRAGON GLAZED SALMON – sauteed spinach, basmati rice, citrus butter sauce– 25

SLOW ROASTED VEAL SHORT RIBS - creamery mashed potatoes, market vegetables, red wine sauce. - 30

STEAK SALAD NIÇOISE – Grilled 6 oz. beef tenderloin, mixed greens, tomato, green beans, potatoes, olives, boiled egg, mustard-caper vinaigrette – 26

GRILLED BEEF FILET MEDALLIONS & FRITES -3 x 3 oz. medallions, garlic-chive butter, arugula-tomato salad, balsamic drizzle – 36

DANISH FRIKADELLER – pan fried beef, pork & veal meatballs roasted fingerling potatoes, market vegetables, mustard sauce - 26

CHICKEN PARMEGIANA – breaded chicken breast topped with marinara sauce, fresh mozzarella and parmesan cheese, served with linguine, market vegetables, 24

SEAFOOD LINGUINE – Shrimp, bay scallops, mussels, house-made red sauce, parmesan, fresh linguine – 28

PASTA BOLOGNESE – House-made linguine, beef and pork ragù, parmesan – 24

RICOTTA GNOCCHI – Light ricotta dumplings, seasonal vegetables, marinara, parmesan – 22

VT BURGER – 8 oz ground angus, Cabot cheddar, bacon, crispy onions, maple ketchup, potato roll, French fries or slaw – 17

FRIED SHRIMP PO' BOY – Tomato, lettuce, pickles, Cajun remoulade, toasted brioche roll, French fries, slaw – 19

LOBSTER ROLL – Warm butter or chilled light mayo, touch of celery, house-made brioche roll, slaw, French fries – 35

BAY SCALLOP ROLL – fried or brown butter, house-made brioche roll, slaw, French fries, tartar sauce - 20

SIDES – Market vegetables 6; Mashed potatoes, Basmati rice 4; French fries 6; sweet potato fries 7; slaw 4
Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients