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

ROASTED BEET & GOAT CHEESE SALAD– apples, walnuts, organic mixed greens, citrus vinaigrette - 14

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

BAKED FRENCH ONION SOUP – Gruyère cheese – 9

NEW ENGLAND CLAM CHOWDER – 8

BUTTERNUT & APPLE BISQUE (V) – 7

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 – market vegetables, basmati rice, citrus butter sauce– 26

GRILLED HANGER STEAK SKILLET – Grilled 8 oz. Sliced Hanger Steak, grilled zucchini, peppers, tomato, onions, fingerling potatoes chimichurri vinaigrette – 26

SWEDISH MEATBALLS – beef & pork meatballs, mashed potatoes, market vegetables, lingonberry jam, cream gravy - 24

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

PAN ROASTED BRATWURST & APPLE SAUERKRAUT- two brats, apple sauerkraut, herb spaetzle and onion sauce - 22

BRICK CHICKEN– garlic herb pan roasted half chicken, mashed potatoes, mustard sauce, market vegetables, 24

SWEET POTATO CAULIFLOWER COCONUT CURRY- chick peas, spinach, cilantro, basmati rice – 20 (V)

DUCK CONFIT & MUSHROOM TAGLIATELLA –duck and mushroom ragu, fresh pasta, Brussel sprouts, parmesan cheese - 28

SEAFOOD LINGUINE - Shrimp, bay scallops, mussels tossed with fresh linguine, house marinara and parmesan – 26

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

SCALLOP ROLL – Bay scallops served either flash fried or in brown butter, lemon, house-made brioche roll, slaw, French fries - 21

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

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