

STARTERS

BURRATA MOZZARELLA & PROSCIUTTO –tomato basil salad, olives, crostini – 16

SHRIMP COCKTAIL – 6 pc horse radish cocktail sauce, lemon – 15

STEAMED PEI MUSSELS – garlic white wine & herb broth, grilled rye bread - 15

BEER BATTER FRIED CHEDDAR CHEESE CURDS – house marinara - 12

PAN FRIED CRAB CAKE – pan fried, lettuces, seed mustard aioli – 14

FRIED POINT JUDITH CALAMARI – cherry peppers, marinara - 14

CRISPY FRIED CHICKEN WINGS – med. 10 pc. Cajun rub, maple BBQ or buffalo, celery ranch or blue cheese –14

BEET, APPLE & ARUGULA SALAD- pecans, shaved parmesan, lemon honey vinaigrette – 12

WEDGE SALAD – iceberg wedge, bacon, blue cheese, green onions, blue cheese dressing and tomato – 1

KALE CAESAR – parmesan, croutons house made Caesar dressing- 9

BAKED FRENCH ONION SOUP – gruyere cheese –9

NEW ENGLAND CLAM CHOWDER – 8

CREAM OF ASPARAGUS SOUP (Veg) –7

MAINS

PAN SEARED FAROE ISLAND SALMON –asparagus lemon dill butter, mashed potatoes - 25

CIOPPINO – Fisherman's stew of fresh haddock, salmon, scallops, shrimp, mussel's, chopped clams in garlicky tomato, white wine herbal broth. Served with red potatoes – 29

CAPTAIN'S COMBO – Fried fresh haddock, shrimp & scallops, house slaw, fries, cocktail sauce – 29

PAN SEARED SEA SCALLOPS – citrus butter sauce, choice of two sides – 28

FISH & CHIPS - beer battered fresh haddock, crispy French fries, house slaw, tartar sauce – 22

GRILLED BEEF FILET MEDALLIONS – 9oz. creamery mashed potatoes, market vegetables, red wine mushrooms - 34

CHICKEN PARMIGIANA- house marinara, parmesan, & linguine. - 22

PAN FRIED VEAL “SALTIMBOCCA” - prosciutto & sage with market vegetables, veal jus and linguine - 24

PASTA BOLOGNESE/house made beef & pork ragu tossed with fresh pasta & parmesan – 24

RICOTTA GNOCCHI - house made ricotta gnocchi, sauteed market vegetables, marinara sauce, parmesan – 22

VT BURGER- Vt. Farm beef, Cabot cheddar, bacon, crispy onions, maple ketchup, potato roll, French fries, or slaw – 17

LOBSTER ROLL - Claw & knuckle tossed with either light celery mayo or warmed in butter in toasted house brioche bun.
Served with cole slaw & French fries -34

SIDES - Market vegetables - 6, Steamed basmati rice 4, Mashed potatoes –6, 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