

## STARTERS

**Duxbury Oysters on the Half Shell** Half dozen with horseradish cocktail sauce, lemon – 16.50

**Steamed Mussels** – white wine garlic, shallot, parsley, butter. Served with toast -14

**Rock Crab Cake** – mixed greens lightly dressed with olive oil and lemon, mustard aioli – 12

**Wings-** Maple chili lime or buffalo, blue cheese or ranch dressing -14

**Fried Calamari** -sliced hot cherry peppers, marinara sauce -12

**Wedge Salad** – iceberg wedge, bacon, Plymouth blue cheese, spring onions, blue cheese dressing and tomato - 12

## MAINS

**Grilled Maple Thyme Glazed Salmon** –spring onion mash market vegetables -20

**Fish & Chips** – fresh haddock in light beer batter, French fries and slaw -16

**Coconut Curry Scallops** – pan seared with coconut curry sauce, spinach and jasmine rice – 22

**Shrimp Scampi** – jumbo shrimp tossed with tomato, garlic lemon, parsley, white wine butter, linguine and parmesan -18

**St. Louis Style BBQ Ribs** – served with choice of two sides, Full rack 29. Half rack- 17.

### Lobster Roll

Butter poached or cold with old bay mayo in brioche roll. Served with fries and slaw – 23

**SIDES** Market vegetables – 4, Mashed potatoes – 4 French Fries- 5, Sweet potato fries – 6. Potato wedges – 4, Steamed jasmine rice – 3, Slaw – 3

### Dessert 7

Vanilla Custard Profiteroles covered with dark Belgian Dark

Chocolate Mousse

Vanilla Bean Crème Brûlée – chocolate biscotti

Flourless Chocolate

**Bacon & Leek Flat Bread** – sautéed leeks, bacon, sour cream, gruyere cheese – 10

**Kale Caesar** - house Caesar dressing, croutons, parmesan - 9

**Roasted Beet and Whipped Goat Cheese Salad**  
Apple, walnuts, citrus maple vinaigrette -12

**Baked French Onion Soup** – Gruyere cheese- 8

**New England Clam Chowder-** bowl – 7

**Cream of Asparagus** – (Vegan \*) bowl 5, quart to go 10.

**Pesto Chicken** – creamy mushroom polenta, roasted root vegetables and chicken jus – 18

**Grilled Cajun Spiced New York Strip**– spring onion butter, mashed potato, market vegetables - 26

**Grilled Flat Iron Steak** – Chimichurri sauce and choice of two sides – 24

**Ricotta & Spring Vegetable Gnocchi** – snap peas, asparagus, mushrooms, carrots, tomato sauce, parmesan – 16

**Roasted Eggplant Parmesan** – layers of herb roasted eggplant, kale, tomato sauce, mozzarella and parmesan. Served with linguine - 16

### Vermont Burger

Boyden farms beef, Grafton smoked cheddar, bacon, crispy onions, maple bourbon ketchup, hand cut fries or slaw- 14