

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

Fried Calamari – marinara, hot cherry peppers - 12

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

Fried Chicken Wings- Buffalo or maple bbq with either blue cheese or Ranch and celery – 14

Herring Sampler– Wine marinated, mustard dill & sour cream & chive. Served with dill potatoes -14

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

MAINS

Grilled Swordfish – Orange Avocado & Tomato Salsa, sautéed greens and herb roasted potatoes - 21

Fish & Chips – Fresh haddock in light beer batter, French fries and slaw -17

Sesame Teriyaki Grilled Faroe Island Salmon – sautéed spinach, jasmine rice – 20

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

Pan Seared Scallops – lemon herb butter sauce, choice of two sides – 23

Lobster Roll

Butter poached or cold with old bay mayo in brioche roll. Served with fries and slaw – 26

St. Louis Style BBQ Ribs – served with choice of two sides, Full rack 2.5 lbs. 32. Half rack- 19

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

Desserts 7

Vanilla Custard Profiteroles - Belgian chocolate sauce

Vanilla Bean Crème Brûlée

Lemon Tart with Raspberry Sauce and Whipped Cream

Blueberry Cheesecake

Raspberry Sorbet, Vanilla or Chocolate Ice Cream – 2.75 per scoop

Burrata Mozzarella & Cherry Tomato Salad –greens, basil vinaigrette -12

Country Pork Pate – toasted baguette, pickles and Dijon mustard - 9

Wedge Salad – iceberg wedge, bacon, Plymouth blue cheese, chives, blue cheese dressing and tomato – 12

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

Chilled Gazpacho Soup - (Vegan) bowl 5

Veal Saltimbocca – pan fried veal scaloppini with prosciutto & sage over zucchini noodles with mushrooms - 20

Pan Roasted Duck Breast – Blackberry sauce, sautéed spinach & kale, sweet potato fries - 24

Lemon Rosemary Chicken - market vegetables, green onion mash and chicken jus -18

Grilled Ribeye – 12 oz. with blue cheese walnut butter and a choice of two sides – 26

Pan Seared Beef Filet Medallions & Shrimp- two 3 oz. filets topped with two jumbo shrimp and garlic parmesan cream sauce, sautéed spinach and mashed potatoes - 25

Grilled Flat Iron Steak with Chimichurri Salsa –choice of two sides – 24

Ricotta & Vegetable Gnocchi – house made ricotta dumplings with mushrooms, summer vegetables tomato sauce and parmesan – 16

Vermont Burger

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

Pulled Pork Sandwich – toasted brioche bun, lettuce, tomato, onion, pickle, maple bbq sauce, French Fries or Slaw – 11

Grilled Pesto Chicken Sandwich- Grafton smoked cheddar, green leaf tomato, red onion. Brioche bun, French fries -11

Roasted Portabella Mushroom Sandwich – pesto, cheddar, lettuce tomato, onion, toasted brioche, French fries - 10