

## 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 Chicken Wings**- Buffalo, BBQ or Maple Chili with either blue cheese or Ranch and celery – 14

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

**Fried Calamari** – marinara, hot cherry peppers – 12

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

**Fresh Maple Brook Farm Mozzarella & Local Tomato Salad** –mixed greens, basil vinaigrette -12

**Caesar Salad** -, romaine, parmesan, croutons - 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

**Butternut Squash Bisque** (Vegetarian) bowl 5

## MAINS

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

**Grilled Teriyaki Salmon** – sautéed spinach, jasmine rice – 21

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

**Pan Seared Sea Scallops** – lemon herb butter sauce, choice of two sides – 24

### Lobster Roll

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

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

### Desserts 7

Dark Chocolate Mousse

Vanilla Custard Profiteroles - Belgian chocolate sauce

Vanilla Bean Crème Brûlée

Blueberry Cheese Cake

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

**Shepherd's Pie** – minced lamb and beef with fresh corn, peas and green onion mashed potatoes - 20

**Pasta Bolognese**- rich meat ragù of beef and pork tossed with fresh pappardelle pasta and parmesan cheese. -18

**Apple & Onion Cider Roasted Chicken** - market vegetables, mashed potatoes and apple chicken jus -18

**Grilled New York Strip** – 12 oz. choice. Served with red wine garlic mushrooms, choice of two sides - 26

**Grilled Flat Iron** – chimichurri sauce, choice of two sides -24

**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

**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 and hand cut fries or slaw- 14

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