

HAPPY MOTHER'S DAY

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

Strawberry, Rhubarb & Goat Cheese Salad -Toasted Pecans and Citrus Vinaigrette – 12

Grilled Asparagus & Prosciutto Ham - Shaved Parmesan, mixed greens and balsamic vinaigrette – 12

Shrimp Cocktail - six jumbos with cocktail sauce, lemon - 12

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

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

Burrata Mozzarella Salad - heirloom tomatoes, greens, basil vinaigrette -11

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

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

Spinach and Feta Pie – layers of baked phyllo with spinach and feta cheese. Served with minted yogurt, arugula, tomato salad – 9

New England Clam Chowder -7

Asparagus Soup - 5

****Served from 11 – 2:00 ****

Eggs Benedict - Ham or Florentine

Two poached eggs on toasted English muffin with hollandaise sauce and home fries -12

Spring Vegetable Frittata - eggs, asparagus, spinach, mushrooms, potatoes and goat cheese -11

Swedish Pancakes- lingonberry jam, whipped butter, thick cut bacon, maple syrup – 12

MAINS

Lobster Roll - served either lightly dressed with mayo or warm in butter. Hand cut fries, slaw -23

Grilled Swordfish - asparagus, fingerling potatoes and black olive tomato basil salsa – 23

Seared Scallops - crispy bacon, pea puree, market vegetables and herb butter sauce - 24

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

Vermont Maple Dijon Glazed Ham - Spring vegetables and scalloped potatoes and ham gravy ~ 21

Steak & Shrimp - NY striploin & jumbo shrimp, garlic chives butter, mashed potatoes, spring vegetables-26

Grilled Flat Iron Steak – Herb chimichurri, fingerling potatoes, market vegetables - 24

Veal Piccata - fresh linguini, artichokes, tomatoes, olives with lemon caper herb butter, parmesan -21

Lemon Rosemary Chicken / Spring vegetables, spring onion mash and chicken jus -18

Asparagus & Mushroom Risotto - parmesan – 18

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

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