

## LUNCH

### STARTERS

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

**Kale Caesar Salad** – Kale, croutons, Caesar dressing, parmesan – 10  
Add grilled chicken breast – 4.50, Shrimp – 6,

**Roasted Beet & Goat Cheese Salad**- apples, beets, greens, walnuts, citrus maple vinaigrette – 12

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

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

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

**Steamed Mussels** – white wine garlic, shallot, parsley, butter. Served with toast -12

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

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

**Classic Shrimp Cocktail** – six jumbo shrimp, horseradish cocktail sauce, lemon -12

**Cream of Asparagus (Vegan) Bowl** 5 \* contains coconut

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

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

### MAIN COURSES

**Sesame Teriyaki Salmon** - (Faroe Islands) spinach, jasmine rice – 19

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

#### **Lobster Roll**

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

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

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

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

**Pulled Pork Sandwich** – toasted brioche bun, lettuce, tomato, onion, pickle, maple bbq sauce, French Fries or Slaw – 10

**Grilled Pesto Chicken Sandwich**- Grafton smoked cheddar, green leaf tomato, red onion. Brioche bun, French fries -10

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

**Grilled Cheese Sandwich & Cup of Soup** – daily or chowder - 9

**Roasted Portabella Mushroom Sandwich** – pesto, cheddar, lettuce tomato, onion, toasted brioche, French fries - 9

**SIDES** Market vegetables – 4, Roasted potato wedges – 4, Steamed jasmine rice – 3, Slaw - 3 Sweet potato fries – 6. Substitution of Sweet potato fries add \$1.

### HOMEMADE DESSERTS - 7.

#### **Flourless Chocolate Cake**

**Belgian Chocolate Cream Puffs** – vanilla custard filled pastry puffs topped with dark Belgian chocolate sauce

#### **Dark Chocolate Mousse**

**Vanilla Bean Crème Brûlée** – chocolate biscotti