



Appetizers

Brie Saganaki	12
<i>Blackberry Brandy Reduction , Toasted Walnuts, Crostini</i>	
Shrimp Cocktail	14
<i>Gazpacho, Avocado, Grilled Lime</i>	
New England Clam Chowder	9
<i>Oyster Crackers</i>	
Croquettes	10
<i>Smoked Gouda, Sour Cream & Chive Dep</i>	
Beet Hummus	10
<i>Toasted Pita, Marinated Olives, Crudite</i>	
Tomato Basil Bruschetta	12
<i>Whipped Ricotta, Crostini</i>	
Swordfish Skewers	13
<i>Blistered Cherry Tomatoes, Pesto, Horseradish Crema</i>	
Steak 'n Cheese Eggroll	14
<i>Caramelized Onion, Spiced Mustard Dipping Sauce</i>	
Spring Risotto	9
<i>Pea, Asparagus, and Mushroom Ragout; Asiago</i>	
Lobster Calzone	18
<i>Ricotta, Mozzarella, Roasted Mushrooms, Asparagus</i>	

Entrées

Honey Lime Chicken	29
<i>Murray Farms Chicken Breast, Grilled Zucchini and Red Onions, Mashed Potato</i>	
Fish 'n Chips	26
<i>Local Craft Beer Batter, Haddock, French Fries, Slaw, Tartar Sauce</i>	
Stuffed Portobello Mushroom	23
<i>Caramelized Onion and Blue Cheese Stuffing, Grilled Broccoli, Avocado</i>	
Maine Lobster Roll	29
<i>Buttered New England Style Roll, French Fries</i>	
Grilled Sirloin Steak	36
<i>Sweet Onion Confit, Mashed Potato, Demi-Glace, Green Beans</i>	
Grilled Swordfish Steak	30
<i>Basil-Mint Chimichurri, Spring Pea Risotto, Baby Carrots</i>	
Pub Burger	18
<i>Cheddar Cheese, Bacon, Lettuce, Tomato, Pickle, Brioche Bun, French Fries</i>	

Salads

Each for 12

Caesar

Heart of Romaine, Caesar Dressing, Asiago Cheese, Croutons

Spinach

Warm Bacon Dressing, Candied Pecans, Strawberries

Spring Greens

Dried Cranberries, Toasted Walnuts, Radish, Ginger Citrus Vinaigrette

Salad Additions

Grilled Chicken Breast +8

Lobster Salad +20

**Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase your risk of a Food Borne illness*

Before Placing your Order, please inform your server if you or anyone in your party has a Food Allergy



UP Cocktails

Crafted Cocktails

Draft Beer

Adios Pantalones	16
<i>Milagro Tequila, Jalapeno, Watermelon, Lime & Agave Nectar</i>	
Fountain of Youth	17
<i>Belvedere Citrus Vodka, Hibiscus Liquor, White Cranberry Juice, Lime Juice, Lavender Bitter</i>	
Farmers Cosmo	16
<i>Orange Vodka, Cointreau, Mango Juice, Muddled Cranberries</i>	
Triple Shot Espresso	16
<i>Stoli Vanil Vodka, Triple Shot Espresso Vodka, Kahlua</i>	
Key Lime Martini	18
<i>Stoli Vanil Vodka, Key Lime Liquor, Liquor 43, Lime Juice, Sour Mix, Graham Cracker</i>	
Cape's Cure	18
<i>Monkey 47 Gin, Fresh Squeezed Lime, Raspberry, Fresh Jalapenos, Basil, Simple & Egg White</i>	
Summer White House	17
<i>Real McCoy Rum, Maraschino Liquor, Grapefruit Juice, Lime Juice, Simple Syrup, Lime</i>	

Smoked Rum Old Fashion	18
<i>20 Boat Rum, Maple Syrup, Angostura Bitters, Orange Bitters, Orange, Filthy Cherry</i>	
Roscommon	18
<i>Absolut Elyx, St Germain, Clement Liqueur, Orange, Lemon, Lime, Mint & Basil</i>	
Irish Maid	14
<i>Jameson, St Germain, Lemon Juice, Cucumber, Honey</i>	
Underground	14
<i>Absolut Vodka, Jalapeno, Lime, Mango Juice, Orange Bitters, Agave Nectar</i>	
Texas Mule	14
<i>Tito's Vodka, Ginger Beer, Lime, Bitters</i>	
Bella Rosa	35
<i>Absolut ELYX Vodka, Lillet Rosé, Lemon, Coconut Oolong Tea, Orange Blossom, Rosé Bubbles, Peach Incense</i>	
Strawberry Mojito	16
<i>Bacardi, Mint, Limes, Strawberries, Simple Syrup, Soda</i>	
Dark N Stormy	16
<i>Gosling Rum, Ginger Beer, Lemon Juice</i>	
Cape Coddler	16
<i>Ketel One Vodka, Cranberries, Cranberry Juice, Lime</i>	

<i>Brown Ale, Newburgh Brewing, NY</i>	8.5
<i>Green State Lager, Zero Gravity, Burlington, VT</i>	8.5
<i>IPA, Harpoon Brewery, Boston</i>	8.5
<i>Handline "Kolsch", Devil's Purse, S Dennis</i>	8.5
<i>Pale Ale, "Bayzo's Brew", Hyannis</i>	8.5
<i>Red Ale, Cape Cod Beer, Hyannis</i>	8.5
<i>Outermost IPA, Hog Island, Orleans</i>	8.5
<i>Stout, Guinness, Ireland</i>	9.5

Bottle/Can Beer

<i>Bud Light, St. Louis</i>	6.5
<i>Michelob Ultra, St. Louis</i>	6.5
<i>Stella Artois, Belgium</i>	7.5
<i>Corona Extra, Mexico</i>	7.5
<i>O'Doules</i>	7
<i>Hard Cider, Stormalong, Connecticut</i>	9
<i>White Claw Mango, Hard Seltzer</i>	9
<i>White Claw Black Cherry, Hard Seltzer</i>	9
<i>IPA, Cloud Candy, Mighty Squirrel, Waltham, MA</i>	9

Champagne & Sparkling Wine

<i>Brut, Ocean Edge, California</i>	10/40
<i>Prosecco, La Marca, Italy (187mL)</i>	13
<i>Champagne, Veuve Clicquot, France</i>	18/95
<i>Rose, Veuve Clicquot, France</i>	18/100
<i>J Vineyards, Cuvee 20 Brut, Russian River</i>	95

Pinot Grigio/Gris

<i>Di Lenardo, Pinot Grigio, Italy</i>	10/40
<i>Friuli-Venezia Giulia, Italy</i>	68

Chardonnay

<i>Ocean Edge, California</i>	10/40
<i>Macon-Villages, Joseph Druin, France</i>	13/46
<i>Talbott 'Kali Hart', Monterey</i>	52
<i>Beuhler Vineyards, Russian River</i>	16/64
<i>Newton Unfiltered, 2015, Napa Valley</i>	95
<i>Far Niente, Napa Valley</i>	110

Rose

<i>Triennes, Provence, France</i>	12/48
<i>Miraval, 2018, Provence, France</i>	15/54

Sauvignon Blanc

<i>Whitehaven, New Zealand</i>	12/48
<i>Emmolo, Napa Valley</i>	14/48
<i>Duckhorn, Napa Valley</i>	72
<i>Cloudy Bay, New Zealand</i>	21/82

Cabernet Sauvignon

<i>Ocean Edge, CA</i>	10/40
<i>Louis Martini, Alexander Valley</i>	13/48
<i>Rodney Strong, Knight's Valley</i>	68
<i>Duckhorn, 2015, Napa Valley</i>	130
<i>Silver Oak, 2013, Napa Valley</i>	160

Interesting Reds

<i>Terrazas Reserva, Malbec, Mendoza</i>	12/48
<i>Zinfandel, Tera d'Oro, Sierra Foothills</i>	13/54
<i>La Mision Reserva Especial, Carmenera</i>	12/48
<i>Marques de Cacerees, Rioja Reserva, Spain</i>	15/58

Pinot Noir

<i>Elouan, Oregon</i>	12/48
<i>Soter Vineyards, Oregon</i>	14/56

Red Blends

<i>Conundrum, California Ltr</i>	13/68
<i>Duckhorn Decoy, Sonoma County</i>	14/56

Merlot

<i>Boomtown by Dusted Valley, Washington</i>	13/50
<i>Duckhorn, Napa Valley</i>	110