Appetizers

Quesadilla	\$8
Flour Tortilla, Chihuahua Cheese, Pico de Gallo, Lime Cre Add Grilled Chicken +\$5 Add Roasted Vegetables +\$4	ema
Fire Roasted Chicken Wings Blue Cheese Dip	\$12
Lobster Roll Sliders	\$18
Mediterranean Mezza Plate Hummus, Cucumber, Roasted Eggplant, Artichoke Heart Tomatoes, Marinated Olives	\$12 ts,
Lettuce Wraps Tomato, Red Onion, Fire Roasted Peppers, Pepperoncini, Garbanzo, Fresh Mozz, Lemon Oregano Vin.	\$11
Wood Fired Pizza	
10" Hand Tossed Pizza Margherita Roasted Garlic Spread, Cheese Blend, Fresh Mozz., Vine Tomato, Garden Basil	\$10 Ripe
Pepperoni Tomato Sauce, Cheese Blend, Pepperoni	\$12
White Clam Roasted Garlic, Mozz. Cheese Blend, Native Clams, Ore	\$13 gano
Fig & Prosciutto Fig Jam, Fresh Mozz., Prosciutto, Arugula, Balsamic Gla	\$14 aze
Roasted Vegetable Tomato Sauce, Cheese Blend, Mushroom, Eggplant, Pepi	\$11 >ers
Lobster Olive Oil, Cheese Blend, Roasted Corn, Lobster Meat	\$18
Sides	
Roasted Sweet Potato Wedges	\$6
Blistered Street Corn Lemon Aioli, Chili Powder, Cotija Cheese	\$6
Cajun Potato Wedges	\$6
Dessert	
S'Mores Nacho Strawberry Nutella Pizza	\$8

Refreshments

Fermented and Brewed	
Devil's Purse Handline Kolsch Wayflower OttoBahn Lager Barnstable Brewing AmeriHop Cape Cod Brewery Beach Blonde Ale Harpoon Brewery IPA Guinness Stout Peroni Pale Lager Bud Light Wichelob Ultra Stormalong Hard Cider White Claw Seltzer	\$9 \$9 \$9 \$9 \$9 \$9 \$7 \$7 \$9
Distilled and Mixed	
Maine Craft Distilling Maine Mule, Rum & Ginger Beer Cranberry Island Cocktail Blueshine Lemonade A Gin & Tonic Cutwater Cocktails	\$10 \$12
Margarita Tiki Rum Mai Tai	1 (2
Vinification	
Chandon Sparkling Rose, 187ml Sterling Vineyard Chardonnay, 1/2 btl. Sterling Vineyard Rose, 1/2 btl.	\$12 \$20 \$20
Temperance	
Coca Cola® Soft Drinks Bottled Water Minute Maid Lemonade Gold Peak Unsweetened Iced Tea Barg's Root Beer	\$2 \$2 \$2 \$2 \$2 \$2