



Appetizers

Chicken Wings	14
Buffalo Style or Garlic Parmesan, Blue Cheese Dressing, Celery Sticks	
Cheese Plate	16
Kunik Triple Cream, Maggie's Round, Aged Manchego, House Jam, Marinated Olives, Spiced Almonds, Toasted Focaccia, Pickled Vegetables	
Roasted Local Zucchini 'Guacamole'	10
House Potato Chips, Lime Salt	
Sea Scallop Tartine	14
Scallop Mousse, Toasted Focaccia Bread, Scallion Herb Salad, Sesame	
Local Cod and Potato Fritters	12
Melted Leeks, Black Garlic Crème Fraiche, Charred Onion, Herb Oil	
Pork Lettuce Wraps	12
Julienne Vegetables, Pickled Onions, Avocado	
Fried Sea Scallops and Whole Belly Clams	15
Smoked Tomato Salt, Basil Tartar, Sea Salt	
Grilled Watermelon and Burrata	14
Basil, Mint, Chili infused Honey, Lime Pickled Rind, Cherry Tomato, Cucumber	

Salads

Caesar	11
Romaine Hearts, Classic Caesar Dressing, Asiago, Focaccia Toast Points	
Summer Bounty	14
Heirloom Tomato, Cherry Tomato, Roasted Sweet Corn, Arugula, Lemon Basil Vinaigrette	
Julienne Vegetables & Spring Greens	12
Zucchini, Carrot, Cauliflower, Cabbage, Rice Wine Vinaigrette, Dried Cranberries	

Salad Enhancements

Grilled Chicken Breast	6
Grilled Flat Iron Steak*	10
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



New England Classics

Fish and Chips	24
Cape Cod Beer Battered Local Cod, French Fries, Tartar Sauce, House Coleslaw, Lemon	
Lobster Roll	29
Maine Lobster, Mayo, Buttered New England Style Roll. Served with French Fries or Side Salad	
New England Clam Chowder	7
Oyster Crackers	

Mains

Pistachio & Hazelnut Crusted Cod	26
Spring Pea Hummus, Grilled Pickled Vegetables, Coulis, Hot Honey, Sea Salt, Basil Sprouts	
Grilled 10oz. Flat Iron Steak*	32
Crushed Fingerling Potatoes, Cherry Tomato Mostarda, Grilled Green Onion	
Roasted Cauliflower Steak	23
Fingerling Potato, Garden Herb Aioli, Toasted Pistachio	
Pork Shoulder Ragu	24
Seared Gnocchi, Caramelized Fennel, Baby Kale, Pickled Onion	
Grilled Swordfish Fricassee	27
Lobster Coconut Broth, Summer Squash, Roasted Sweet Corn, Fennel Salad, Sumac	
Seared Sea Scallops	30
Asparagus and Quinoa Pilaf, Oyster Mushroom, Sweet Corn Puree, Black Garlic Crème Fraiche	
Crispy Oven Chicken	26
Riced Cauliflower, Wilted Kale, Bourbon Cured Cranberries, Garlic Confit	
Roasted Mushroom Gnocchi	24
Arugula Pistou, Spring Pea Puree, Cherry Tomato, Manchego	
19th Hole Burger*	16
Cheddar Cheese, Applewood Bacon, Lettuce, Tomato, Onion, Toasted Brioche Bun. Served with French Fries or Side Salad	