



Appetizers

Chicken Wings	GF	16
Buffalo Sauce or Hoisin Glaze, Blue Cheese Dressing, Celery Sticks		
Cheese Plate		19
Kunik Triple Cream, Maggie's Round, Aged Manchego, House Jam, Marinated Olives, Smoked Almonds, Toasted Focaccia, Pickled Vegetables		
Roasted Local Zucchini "Guacamole"	GF, V	10
House Potato Chips, Lime Salt		
Pimento Cheese Gratin		14
Roasted Cauliflower, Toasted Flatbread, Garlic Bread Crumbs		
Local Cod and Potato Fritters		12
Melted Leeks, Black Garlic Creme Fraiche, Charred Onion, Herb Oil		
Pork Lettuce Wraps	GF	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	GF	14
Basil, Chili Infused Honey, Lime Pickled Rind, Cherry Tomato, Cucumber		

Salads

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

Salad Enhancements

Grilled Chicken Breast	8
Pan Seared Cod	10
Grilled Strip Steak*	14
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, Chips or Side Salad		
New England Clam Chowder	Cup / Bowl	7 / 14
Oyster Crackers		

Mains

Pistachio & Hazelnut Crusted Cod	GF	26
Red Pepper Hummus, Grilled Asparagus, Toasted Chick Peas, Hot Honey, Sea Salt, Basil Sprouts		
Grilled 12oz. Sirloin Steak*	GF	34
Crushed Fingerling Potatoes, Asparagus, Red Chermoula, Grilled Green Onion		
Add: Lobster Gratin	+20	
Char-Grilled Cauliflower	GF	23
Fingerling Potato, Garden Herb Aioli, Toasted Pistachio		
Ragu Bolognese		24
Farfalle Pasta, Bourguignon, Baby Kale, Pickled Onion		
Grilled Swordfish Fricassee		27
Lobster Coconut Broth, Summer Squash, Roasted Sweet Corn, Fennel Salad, Sumac, Focaccia		
Seared Sea Scallops	GF	30
Asparagus and Quinoa Pilaf, Oyster Mushroom, Sweet Corn Puree, Black Garlic Creme Fraiche		
Oven Roasted Chicken Breast	GF	28
Riced Cauliflower, Wilted Kale, Bourbon Cured Cranberries, Garlic Confit		
Roasted Mushroom Gnocchi		24
Arugula Pistou, Blistered Cherry Tomato, Six Month Manchego		
19th Hole Burger*		17
Cheddar Cheese, Applewood Bacon, Lettuce, Tomato, Onion, Toasted Brioche Bun Served with French Fries, Chips or Side Salad		

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