



Appetizers

Chicken Wings	16
Buffalo Style or Garlic Parmesan, Blue Cheese Dressing, Celery Sticks	
Cheese Plate	17
New England Camembert, Local IPA Cheddar, Spring Onion & Garlic Double Gloucester, House Jam, Marinated Olives, Spiced Almonds, Toasted Focaccia, Pickled Vegetables	
Crab Cake	18
Summer Melon, Chile, Brioche, Preserved Lemon Aioli	
Meze Plate	13
Spring Hummus, Pickled Red Onion, Roasted Red Peppers, Olives, Whipped Ricotta, Toasted Pita	
Mussels	15
Confit Garlic, Bacon, Roasted Tomatoes, Hard Cider, Toast Points	
Calamari Fritte	14
Chorizo, Cherry Pepper, Lemon Aioli	
Pork Belly Bao Bun	13
Crispy Pork Belly, Pickled Asian Slaw, Hoisin Glaze	
Roasted Mushroom Bruschetta	13
Toy Box Mushrooms, Heirloom Cherry Tomatoes, Pesto Whipped Ricotta, Focaccia	
Prosciutto Wrapped Burrata	15
Heirloom Tomatoes, Basil, Baby Arugula, Crostini, Balsamic	

Salads

Caesar	12
Romaine Hearts, Classic Caesar Dressing, Asiago, Focaccia Toast Points	
Summer Bounty	15
Heirloom Cherry Tomato, Asparagus Tips, Roasted Sweet Corn, Arugula, Lemon Basil Vinaigrette	
Spring Baby Greens	12
Strawberries, Spiced Candied Walnuts, Gorgonzola, Cucumber, Balsamic Vinaigrette	

Salad Enhancements

Grilled Chicken Breast	8
Grilled Steak*	16
Grilled Salmon	12
Lobster Salad	24

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	26
Cape Cod Beer Battered Local Cod, French Fries, Tartar Sauce, House Coleslaw, Lemon	
Lobster Roll	34
Maine Lobster, Mayo, Buttered New England Style Roll. Served with French Fries or Side Salad	
New England Clam Chowder, cup	8
Oyster Crackers	

Mains

Paella Cod	28
Saffron Risotto, Mussels, Calamari, Chorizo	
Grilled Sirloin au Poivre*	35
Herbed Potato Puree, Haricot Vert, Brandy Peppercorn Cream	
Herb Grilled Mushrooms	25
Roasted Fingerlings, Spring Succotash, Lemon Oil	
Pork Chop	27
Grilled Peach Relish, Roasted Fingerlings, Lemon Peppercorn Asparagus	
Grilled Swordfish 'BLT'	30
Bacon, Arugula, and Roasted Tomato Risotto, Haricot Vert, Roasted Tomato Beurre Blanc	
Pan Roasted Salmon	29
Coconut Scallion Rice, Grilled Asparagus, Citrus Sweet Chile	
Seared Halibut	34
Lobster Chive Mashed, Haricot Vert, Miso Butter	
Chicken Milanese	28
Potato Puree, Arugula, Heirloom Cherry Tomatoes, Shaved Parmesan, Balsamic Glaze	
19th Hole Burger*	17
Cheddar Cheese, Applewood Bacon, Lettuce, Tomato, Onion, Toasted Brioche Bun. Served with French Fries or Side Salad	