



Full Gluten-Free Menu Available. Please Ask Your Server.

STARTERS

Fried Calamari **\$8.95**
Tossed with fresh shredded Parmesan Cheese and Pepperoncinis, served with Marinara Sauce

Chicken Satay **\$6.95**
Marinated grilled strips of Chicken with Peanut Sesame Sauce

Seafood Cakes **\$10.95**
A delicate blend of Shrimp, Crab, Haddock, presented with an Asian Slaw and Wasabi Aioli

Strudel **\$9.95**
Baked Phyllo rolled with Wild Mushrooms and Goat Cheese paired with Grilled Asparagus, Baby Lettuce Salad, with White Truffle Oil

Mussels – Red or White **\$7.95**
Fresh Prince Edward Island Mussels steamed in your choice of a Saffron Tomato Broth or White Wine Garlic Basil Butter

Coconut Shrimp **\$10.95**
Encrusted in Coconut and Panko Crumbs, paired with Jalapeno Orange Marmalade

Gourmet Pizzas
Grilled Flatbread Style
Four Cheese **\$6.95**
Pizza du Jour **\$7.95**

Shrimp Cocktail **\$9.95**
Six Chilled Shrimp served on a bed of Crushed Ice, accompanied by Cocktail Sauce and Horseradish

Wings or Tenders **\$8.95**
Your choice – Just Plain, Buffalo Style, or Orange Jalapeño, served with Bleu Cheese Dressing, Celery and Carrots

Sea Scallops **\$11.95**
Rolled with New Hampshire Cob-Smoked Bacon baked to perfection and topped with Basil Walnut Pesto

Nachos **\$8.95**
Your choice of Beef or Chicken with Tri-Colored Tortilla Chips piled high and smothered with Cheese, Tomatoes, Jalapeños, Scallions, Black Olives, Sour Cream and Salsa
Add Guacamole \$.95

Bruschetta **\$7.95**

Herb Focaccia Bread smeared with Basil Pesto, Caramelized Onions, Grilled Tomatoes, Fresh Mozzarella, finished with Aged Balsamic Drizzle

SOUPS

Soup du Jour ~ Our daily creation
Cup **\$3.95** Bowl **\$4.95**

New England Clam Chowder
Cup **\$3.95** Bowl **\$4.95**

French Onion Soup ~ **\$4.95**
Simmered for hours and topped with a Seasoned Crouton, Provolone, and Swiss Cheeses

SANDWICHES

Lobster Roll **\$15.95**
Fresh Maine Lobster tossed with Dill Mayonnaise or Drawn Butter on the side, and served on a Warm Baguette

Speaker's Cheeseburger **\$8.95**
A fresh half-pound Burger built to your specifications, and choice of Fresh Baked Bulky Roll or Organic Multigrain Roll
Additional Toppings \$.50 each

Grilled Chicken Sandwich **\$8.95**
Honey Tarragon Marinated Boneless Breast Paired with Roasted Red Peppers, Provolone Cheese, Basil Pesto- Laced Mayonnaise, Lettuce, Tomato on an Organic Multi-Grain Roll

Sliders **\$9.95**
Three Mini Sandwiches with Thinly Sliced Jack Daniels-Laced Barbeque Pork, Honey Mustard Jam, Caramelized Onions, and Cheddar Cheese, on Fresh Baked Petite Rolls

☞ SALADS ☞

Chicken Fattoush \$9.95

A hearty salad of Chicken, Tomato, Feta Cheese, Cucumbers, Bermuda Onions, and Kalamata Olives on a wedge of Iceberg with Zesty Lemon Dressing, garnished with Garlic Pita Bread

Lobster Cobb \$15.95

Fresh Chilled Maine Lobster Meat, Avocado, Hard-Boiled Egg, Crisp Bacon, Tomatoes, Cucumbers, Cheddar Cheese and Carrot Wafer presented atop Baby Lettuces and Paired with Your Choice of House-Made Dressing

With Chicken \$12.95

Tossed Baby Greens \$4.95

Assorted Field Lettuce topped With Tomatoes, Cucumbers, Carrots, and Onions

With Chicken \$9.95

Mediterranean \$11.95

Grilled and Roasted Italian Vegetables, Cured Meats, Goat Cheese Wheel, Olives, Fresh Mozzarella, Grape Tomatoes, Romaine Hearts Tossed with White Balsamic Chive Vinaigrette, Garlic Herb Baguette

Caesar \$8.95

Crisp Hearts of Romaine tossed with Seasoned Croutons, Parmesan Cheese and House Creamy Caesar Dressing

~ With Chicken \$10.95

~ With Shrimp \$12.95

~ With Entrée \$1.95

Spinach & Salmon \$11.95

Fresh Grilled Atlantic Salmon Fillet served atop Baby Spinach tossed with Tomatoes, Almonds, Dried Figs, Mandarin Oranges, and Zinfandel Vinaigrette

☞ PASTA ☞

~ All Pasta served with Wedge Salad and Fresh Baked Bread ~

Mushroom Sacchetti \$18.95

Beggar Purses of Pasta filled with Porcini and Parmesan Cheese, Paired with Grilled Portabella, Rustic Sundried Tomato Cream Sauce, Bouquetière of Fresh Garden Vegetables

Absolut Chicken \$16.95

Sautéed Chicken, Sweet Italian Sausage, Mushrooms, Scallions, and Roasted Red Peppers in a fresh Herb-infused Vodka Marinara Sauce tossed with Penne Pasta

Thai Bouillabaisse \$22.95

Pan-Seared Shrimp, Scallops, Salmon, Swordfish, Calamari, Mussels, Baby Clams, Shiitake Mushrooms, Snow Peas, Pearl Onions, stewed in a Red Curry Plum Tomato Broth with Asian Vermicelli and Grilled Baguette

Steak Tips Constance \$17.95

Pan-seared Beef Tenderloin Tips with Mushrooms and Roasted Red Peppers finished in a Red Wine Garlic Demi-Glace served over Buttered Fettuccine

☞ MAIN COURSE ☞

~ The Following Main Courses paired with Wedge Salad, and Fresh Baked Bread ~

New York Sirloin \$22.95

Ten ounces of Bursting Flavors paired with Roasted Garlic Honey Butter, Fried Frizzled Leeks, Whipped Potatoes, and Rainbow Swiss Chard

Chef Recommended Wine Pairing: 14 Hands Cabernet Sauvignon \$8.00 - Glass \$32.00 - Bottle

Prime Rib (served Tuesday through Saturday - while it lasts) 12-ounce Speaker Cut - \$19.95

Encrusted in Garlic and Herbs, roasted for hours, served with Au Jus, 16-ounce Crowne Cut - **\$21.95**

Horseradish Crema, Mashed Potatoes, Broccolini, and a Popover \$8.00 - Glass \$32.00 - Bottle

Chef Recommended Wine Pairing: Ruffino Chianti

Stuffed Filet Mignon \$27.95

Filled with Maine Lobster, Brie, Spinach, and Shiitake Mushrooms, wrapped in Smoked Bacon, presented with Dried Cherry Demi-Glace, Whipped Potatoes, and Asparagus

Straight with Demi-Glace and Sautéed Mushrooms - \$22.95

Chef Recommended Wine Pairing: BV Coastal Cellars Select Pinot Noir \$8.00 - Glass \$32.00 - Bottle

Bistro Steak \$21.95

Cilantro Garlic Pierced, Smashed Sweet Potatoes & Avocado Roasted Pearl Onion Corn Salsa Verde

Chef Recommended Wine Pairing: Toasted Head, Merlot \$8.50 - Glass \$ 34.00 - Bottle

Carciofi	Chicken - \$16.95
Pan-Seared Medallions, Artichoke Hearts, Asparagus Tips, Fresh Herbs, finished in a White Wine Garlic Sauce, accompanied with Sundried Tomato Mascarpone Ravioli	Veal - \$18.95
Chef Recommended Wine Pairing: Esperto Pinot Grigio	\$8.00 - Glass \$ 32.00 – Bottle
Duck Breast	\$21.95
Boneless Cracked Black Pepper Seared, Wild Mushroom Risotto, Grilled Asparagus, and White Truffle Oil	
Chef Recommended Wine Pairing: BV Coastal Cellars Select Pinot Noir	\$8.00 - Glass \$32.00 – Bottle
di Maiale a la Marsala	\$18.95
Rustic Herb Marinated Grilled Boneless Pork Loin paired with Green Peppercorn Roasted Shallot Mushroom Marsala Sauce, Sweet Potato Fries and Steamed Broccolini	
Chef Recommended Wine Pairing: Trapiche, Melbec	\$7.50 - Glass \$30.00 – Bottle
Chicken Roulade	\$17.95
Stuffed Boneless Breast with Prosciutto, Spinach, Roasted Red Peppers, Asparagus and Asiago Cheese, presented with Basil Pesto Beurre Blanc and Basmati Rice	
Chef Recommended Wine Pairing: Snap Dragon Chardonnay	\$8.00 - Glass \$32.00 - Bottle
Colorado Lamb Loin "Chop"	\$29.95
Five Spice Rubbed and Grilled presented Natural Pan Jus Enhanced Demi Glace, Roasted Red Pepper Parmesan Whipped Potatoes, Steamed Baby Spinach and Swiss Chard	
Chef Recommended Wine Pairing: Jacobs Creek, Shiraz	\$7.00 - Glass \$28.00 - Bottle
Fish-n-Chips	\$17.95
Samuel Adams Beer-battered New England Haddock fried golden brown, served with Onion Rings, French Fries, Coleslaw, Tartar Sauce, and Malt Vinegar	
Chef Recommended Wine Pairing: Monkey Bay Sauvignon Blanc	\$8.00 - Glass \$32.00 - Bottle

SEAFOOD CREATIONS

~ The Following Main Courses paired with Wedge Salad, Fresh Baked Bread, Basmati Rice, Steamed Carrots, Summer Squash Zucchini, and Napa Cabbage ~

Your choice: Grilled ~ Pan-Seared ~ Cajun Blackened ~ Poached
**A full 8-ounce portion prepared per your request and presented
with a Sweet Cucumber Fennel Dill Relish**
Choose from the following:

Salmon Fillet	\$19.95	Sea Scallops	\$23.95
Wild Scottish		Giant New Bedford U-10's	
Swordfish	\$21.95	Shrimp	\$18.95
Native North Atlantic		Medium-sized Black Tigers	
Seafood Sampler \$22.95			
Salmon, Swordfish, Sea Scallops and Shrimp			

Fresh Maine Lobsters **Market Price**
A hearty 1-1/2 pound local Lobster, prepared to your preference - Steamed, Seafood Baked Stuffed, or Lazy (out of the shell)

A gratuity of 18% will be added for parties of 8 or more.

**We appreciate your patronage and look forward to your return visit.
Your feedback is appreciated on our Comment Cards.**

Steaks and Hamburgers are cooked to order

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.