

APPETIZERS

- CRAB CAKES jumbo lump crab, pan seared and served with lemon aioli and a corn and tomato relish 13.25
- PESTO AND BURRATA MOZZARELLA CAPRESE with tomato, basil, evoo and balsamic glaze 10.00
- LOBSTER MAC AND CHEESE baked in a 4-cheese cream sauce with cracker topping 11.00
- SHRIMP COCKTAIL nine shrimp, crisp and chilled, served with cocktail sauce 13.25
- CLAMS PORTUGUESE* littlenecks simmered in a tomato-clam broth with onion, garlic, and chourico, over crostini 12.50
- PAN-SEARED SCALLOPS* jumbo scallops, wakami salad, Sriracha chili sauce 12.50
- GRILLED CHICKEN TERIYAKI skewered tenders, thai dipping sauce 11.25
- GRILLED BUFFALO CHICKEN skewered tenders in spicy buffalo sauce, blue cheese dressing and celery garnish 11.25
- NACHOS cheese, black beans, black olives, diced tomato, scallions, with fresh salsa and jalapeño sour cream 11.25
add BBQ chicken additional 2.00
- ZIPPY SHRIMP marinated in cajun-teriyaki sauce, grilled, over sautéed Asian spinach 12.00
- SESAME TUNA* 5 oz. steak, pan seared rare, served over mixed greens, with wasabi aioli and wakame seaweed salad 15.00
- FRIED CALAMARI Rhode Island style: lemon, garlic, butter, hot peppers and marinara side on request 11.00
- CAJUN MUSSELS* in a spicy broth with garlic, sherry, and a touch of cream. Served with a grilled crostini 11.25
- TUNA NAPOLEON* layers of sashimi tuna & crisp wontons sprinkled with sesame seeds drizzled with sweet & spicy miso sauce 9.50
- STUFFED PEPPER sausage risotto stuffing with zesty marinara and mozzarella 7.50
- COD AND CORN WHITE CHOWDER 6.00/Bowl

BEER

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|-----------------|------------------------------|---------|------------------------|
| ON TAP | Angry Orchard | BOTTLES | Bud Light |
| | Rogue Dead Guys Ale | | Budweiser |
| | Bass | | Coors Light |
| | Sam Seasonal | | Michelob Ultra |
| | Wachusett Blueberry | | Miller Lite |
| | Guinness | | Corona |
| | Harpoon IPA | | Corona Light |
| | Amstel Light | | Sam Adams Light |
| | Blue Moon | | Heineken |
| | Loose Cannon | | Smirnoff Ice |
| | Sierra Nevada Pale Ale | | Becks Non-Alcohol |
| | Newcastle | | |
| | Coors Light | | |
| | Sam Adams Boston Lager | | <i>Ask Your Server</i> |
| Yuengling Lager | <i>About Seasonal Beers.</i> | | |

GRILLED PIZZAS

ALL PIZZAS BEGIN WITH FIRE-GRILLED THIN CRUST AND CHEESE BLEND

- PULLED PORK PIZZA with red and caramelized onions, tomato and dressed arugula 13.00
- FIG JAM AND ARUGULA PIZZA with goat cheese, onion and marinated oven-dried tomatoes 14.00
- PINEAPPLE & BBQ CHICKEN PIZZA prosciutto, scallions and roasted red peppers 13.50
- PIZZA SCAMPI sautéed shrimp with garlic and herbs 13.75
- FRESH MOZZARELLA & TOMATO PIZZA fresh basil, pesto and extra virgin olive oil 14.00
- PORTABELLA MUSHROOM PIZZA sautéed portabella mushrooms, tomato and caramelized onion 12.50
- BROCCOLI RABE PIZZA with pomodoro sauce, sausage, garlic and scallions 13.50
- PIZZA RUSTICO pepperoni, red onion, sautéed mushrooms, pomodoro sauce and scallions 12.50
- AUTHENTIC PIZZA pomodoro & pesto sauces and fresh chopped scallions 11.50

ADD TO ANY PIZZA:

- crumbled sausage or diced chicken 1.00 per item
- gluten free crust add \$2.00

~ TAKE AND BAKE ~ PIZZAS

ALL OF OUR GRILLED PIZZAS ARE AVAILABLE AS "TAKE AND BAKE". WE PREPARE THEM & YOU BAKE THEM AT HOME IN JUST 9 MINUTES

SALADS

- ROASTED BEET SALAD with arugula, goat cheese crumbles and candied walnuts 10.50
- HOUSE SALAD romaine lettuce, grape tomatoes, shredded carrots, purple cabbage and croutons, with choice of blue cheese, low-cal zinfandel, balsamic vinaigrette, honey mustard, ranch or Italian dressing 6.25
- CAESAR romaine lettuce, seasoned croutons tossed with caesar dressing large 11.00 small 7.00
- ANTIPASTO fresh mozzarella, provolone, prosciutto, salami, hot peppers, caramelized garlic, olives, sun-dried yellow tomatoes, roasted red peppers and a warm Italian frittata on greens, dressed with balsamic vinaigrette 11.00
- BLACKENED CHICKEN SALAD over greens with avocado, grilled corn, black beans, tomato, cilantro, scallions, carrots and chipotle-lime vinaigrette 14.50
- PEAR & GORGONZOLA SALAD sliced pears, gorgonzola, candied walnuts, mixed greens in pineapple vinaigrette 11.25
- THE ULTIMATE WEDGE a solid wedge of Iceberg lettuce with blue cheese dressing, chopped tomato, green onions, diced bacon, cucumber and croutons 9.00

ADD-ON'S & SIDES:

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| crumbled sausage | 1.00 | grilled asparagus | 6.00 |
| mashed potatoes | 5.00 | five grilled shrimp | 8.00 |
| vegetable of the day | 5.00 | 1/2 order of pasta marinara | 8.00 |
| grilled portabella | 5.00 | pan-seared sea scallops | 10.00 |
| plain risotto | 5.00 | 8-oz. grilled faroe island salmon | 10.00 |
| 4-oz. grilled chicken breast | 5.00 | 1/2 order risotto of the day | MKT |

ENTRÉES

MEAT ENTRÉES SERVED WITH MASHED POTATOES AND THE VEGETABLE OF THE DAY, EXCEPT WHERE NOTED.
FISH ENTRÉES SERVED WITH MIXED GREENS AND JASMINE RICE, EXCEPT WHERE NOTED.

CHICKEN GORGONZOLA boneless breast sautéed with roasted red peppers, mushrooms and artichokes, finished with Marsala demi-glace and Gorgonzola cheese	18.50
TUSCANY CHICKEN boneless grilled chicken breast with Kalamata olives, artichoke hearts, oven roasted tomatoes and tarragon-garlic aioli	18.50
PORK MEDALLIONS GRATINÉE sliced and sautéed with port wine, onion, dijon mustard and brown sugar, finished with melted gorgonzola	22.00
KABOB TRIO* jumbo shrimp, scallop and beef tenderloin kabobs, grilled and brushed with garlic butter and served with jasmine rice and mixed greens	21.00
GRILLED MEAT LOAF WITH PORTABELLO DEMI-GLACE over mashed potatoes, with onion ring garnish	17.50
JAMAICAN JERK CHICKEN A statler breast, highly seasoned and crisp grilled, served with a apricot-mango chutney, coconut rice and mixed greens	19.00
ORANGE-GINGER FAROE ISLANDS SALMON fresh fillet of salmon, pan seared in an orange-ginger glaze garnished with a pinch of fresh cilantro	21.00
SESAME TUNA STEAK* pan seared rare and garnished with wasabi aioli and wakame seaweed salad	24.75
FRESH COD oven roasted over jasmine rice and topped with a creamed spinach and crispy potato sticks	21.00
GRILLED PORK CHOP* center cut, topped with apple-pear chutney. Served with “fall” mash and vegetable of the day	24.00
SIDE ORDER OF LOBSTER MAC AND CHEESE baked in a 4-cheese cream sauce with cracker topping	11.00

TOPPING CHOICE FOR STEAK ENTRÉES:

{ LOBSTER & TARRAGON BUTTER,
HORSERADISH GORGONZOLA , OR CASSIS
ONIONS WITH GORGONZOLA BLUE CHEESE }

GRILLED SIRLOIN STEAK* choice aged, 12 oz.	25.50
GRILLED FILET MIGNON* 10 oz.	28.50
GRILLED RIB EYE* choice aged, 14 oz.	25.50

PASTAS, ETC.

CAJUN MUSSELS CAPPELLINI* in a spicy sherry-cream broth with scallions and tomatoes. Served with a grilled crostini	20.00
RISOTTO OF THE DAY see server for today's special	Market Price
CAPELLINI MARINARA angel hair with zesty tomato sauce	14.50
CLAMS PORTUGUESE OVER CAPELLINI* littlenecks simmered in a tomato-clam broth with onion, garlic and chouriço	19.50
PENNE JAMBALAYA shrimp, chicken, chouriço, onion, tomato and green peppers served in a spicy cajun cream sauce	21.00
LOBSTER CARDINALE lobster, shrimp and scallops simmered in cognac-tomato-cream sauce over capellini	22.50
BRAISED BEEF & PORK RIGATONI slow-roasted beef, pork and carrots in a rich demi-glace with mushrooms and onions	19.00
WHOLE WHEAT FETTUCCINI AVAILABLE, ADD \$2	

SANDWICHES

ON A BULKIE ROLL, WITH CHOICE OF SIDE: FRENCH FRIES, SWEET POTATO FRIES, MASHED POTATOES, OR JASMINE RICE

GRILLED PORTABELLA roasted red peppers, sautéed spinach and fresh mozzarella	9.50
BURGER* lettuce, tomato, chipotle mayo	10.50
BLUE CHEESE BURGER* sautéed onions, mushrooms and gorgonzola cheese	11.50
GRILLED CHICKEN SANDWICH lettuce, tomato, chipotle mayo	10.00
BLACKENED FISH TACOS (3) served with avocado- jalapeno crema, creole slaw, caso fresco, and pico de gallo, on a flour tortilla	13.00

*THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED FOOD OR INGREDIENTS WHICH MAY INCREASE RISK OF FOOD-BORNE ILLNESS UNDERCOOKED ITEMS CONTAINING GROUND BEEF ARE NOT OFFERED FOR CONSUMPTION TO CHILDREN UNDER 13 YEARS OLD.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.