
First Course

SHRIMP DUMPLINGS 8.5

Steamed or Pan Fried, Spicy Ponzu Dipping Sauce

FLASH FRIED CHICKEN FINGERS 9

Buffalo Style, BBQ Sauce, or Honey Mustard

*** LIP SEARING RARE AHI TUNA 11**

Citrus Soy, Chili Oil, Wasabi, Wakame

BUFFALO CHICKEN DIP 9.5

Tri Colored Tortilla Chips, Frank's Hot Sauce, Monterey Jack

NEW ORLEANS BBQ SHRIMP 10

Grilled Sourdough, Dark Beer Accented Pan Sauce

ARBORIO CRUSTED CALAMARI 11

Teardrop Tomatoes, Banana Peppers, Aioli

STEAMED EDAMAME 7.5

Srirachi Soy Glaze, Pickled Ginger

PHILLY CHEESE STEAK SPRING ROLLS 9

All Natural Sirloin, Chipotle Ketchup

OVEN ROASTED GOAT CHEESE 9

Fresh Tomato Pan Sauce, Grilled Ciabatta

***MINI KOBE SLIDERS 12**

Gouda, Balsamic Glazed Onions

BBQ PORK SLIDERS 9

Slow Cooked, Cole Slaw

BUFFALO CHICKEN SLIDERS 9.5

Bleu Cheese Dressing, Shredded Lettuce

ONION SOUP 5

Gruyere Crouton, Sherry Finish

CAESAR SALAD 10.5

Parmesan, Rustic Croutons

MINI WEDGE SALAD 9

Bleu Cheese Dressing, Applewood Smoked Bacon

GREEK SALAD 12

Kalamata Olives, Feta Cheese, Pepperoncini, Oregano Dressing

***BLACKENED RARE AHI TUNA SALAD 14**

Citrus Soy Greens, Wakame, Wonton Strips

GRILLED PEAR SALAD 10.5

Caramelized Pecans, Sundried Cranberries, Grilled Pears, Lemon Vinaigrette

*Add Grilled Chicken 3.5 *Add Steak Tips 6.5 *Add Grilled Salmon 6.5 Add Sauteed Shrimp 1.5 each*

Entrees

***MISO GLAZED SALMON FILLET 17**

Shaved English Cucumber, Sauteed Spinach, Jasmine Rice

MACARONI and CHEESE 9.5 add Dressed Greens 3

Maine Lobster Meat 16 Prosciutto and Truffle Oil 15 Buffalo Chicken 14

***ALL NATURAL STEAK TIPS 16**

House Marinade, Sauteed Spinach, Potato Lasagna,

PUB STYLE FISH AND CHIPS 15

Fresh Daily, French Fries, Cole Slaw, Scallion Leek Tartar Sauce

SEARED DAY BOAT SCALLOPS 21

Wilted Spinach, Creamy Leek Risotto, Lemon Buerre Blanc, Chive Oil

PAN ROASTED HADDOCK 16

Shiitake Vinaigrette, Jasmine Rice, Wilted Spinach

***RARE SEARED FILET MIGNON OF TUNA 19**

Teriyaki Marinated, Wasabi Mashed, Crispy Wonton Strips, Sesame, Chili Oil

BROILED SCALLOPS 16.5

Fresh Crumbs, Garlic Butter, Cole Slaw, French Fries

***GRILLED ALL NATURAL NY SIRLOIN 21**

Mashed Potatoes, Roasted Asparagus, Red Onion Jam

KOBE MEATLOAF 18

Mashed Potatoes, Shallot Glazed Green Beans, Shiitake Gravy

LEMON BASTED SWORDFISH CHOP mkt

Lobster Risotto, Roasted Asparagus, Tomato Vinaigrette

OVEN ROASTED CIDER BRINED CHICKEN 17

Panko Crusted Potato Cake, Shallot Glazed Green Beans, Sage Shallot Sauce

THAI CHICKEN AND SHRIMP 17 VEGETARIAN STIR FRY 14

Sweet and Spicy Thai Sauce, Seasonal Vegetables, Jasmine Rice

DRUNKEN SHRIMP 17

Seared Shrimp, Artichokes, Tomato Concasse, Parmesan, Cavatappi

***HAMBURGER 13**

Half Pound, House Baked Roll, Lettuce, Tomato, Onion, Pickle

***TUNA BURGER 15**

Minced #1 Tuna, Fresh Ginger, Srirachi-Soy Sauce

** The Commonwealth of Massachusetts suggests that undercooked meats or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.*

18% Gratuity will Be Added To Parties of 6 or more