

APPETIZERS

SALADS

Salt Baked German Pretzels Boardwalk mustard	12	Grilled Chicken Caesar Romaine hearts and Parmesan Reggiano cheese and croutons	
Firecracker Cauliflower Tossed in sweet sriracha BBQ sauce	15	Country Cobb Salad Chicken tenders, chopped romaine, tomato, avocado and bacon Crumbled bleu cheese and sliced egg with choice of dressing	
Battered Chicken Tenders Choice of honey-mustard or tossed in our spicy buffalo sauce	15	Grilled Atlantic Salmon Salad Field greens, red quinoa, fresh oranges, English cucumber and Vidalia onion, Queso blanco, chick peas and sun-dried cranberries tossed in herb vinaigrette	
Flatbread Pizza Fresh mozzarella, house made marinara, sea salt, basil & olive oil	13		
Mozzarella Sticks Marinara sauce	14	Dressing: Balsamic, Honey Mustard, Caesar, Ranch, Bleu Cheese, Thousand Island	
Chicago Style Spinach Dip Creamy baked spinach and articokes with parmesan crust Served with celery sticks and grilled pita	16	Add a Protein to Any Salad or Entree	
		ADD GRILLED CHICKEN \$6	

SANDWICHES

*Add fries for \$3

Panko Chicken Sandwich 16

Panko breaded chicken cutlet with fresh mozzarella Roasted red peppers, lettuce & balsamic vinaigrette * Prefer Grilled Chicken? Just Ask

Whole Wheat Blackened Chicken Wrap 14

Bacon, muenster, avocado, lettuce, tomato, onion and chipotle mayo

Avocado BLT 16 Applewood bacon, lettuce, tomato and mayo on toasted multigrain health bread

16

18

BURGERS

Served with fries, lettuce, tomato, onions and pickles *Gluten free buns available *

Cheeseburger

Old Fashioned American

Bacon Cheddar Burger Hardwood smoked bacon and Vermont cheddar

KIDS

Served with vegetables or fries and a scoop of ice cream

Kids Mozzarella Sticks 8

Kids Chicken Tenders 9

8

Kids Pasta With tomato sauce or butter **ENTRÉE SELECTIONS**

Add a House Salad, Caesar Salad or Soup to any Entree for \$4

Half / Full **Barbequed Baby Back Ribs** Slow cooked and finished on the grill with our house-made BBQ sauce 20/30 Served with French fries and homemade coleslaw

Panko Crusted Vodka Chicken Breaded chicken cutlet smothered in vodka sauce Topped with parmesan cheese over linguine

32

18

26

10

8

Penne a la Vodka Tomato cream sauce with prosciutto di Parma and triple distilled vodka

Braised Boneless Short Rib 34 Asparagus, smashed potatoes and demi glace

Fish & Chips Battered Cod, house fries, coleslaw, tartar sauce and fresh lemon

SIDES

Home-made Coleslaw 7

French Fries 7

Grilled Asparagus 10

Mashed Potatoes 7

DESSERT

Chocolate Chip Cookie Bomb Warm marshmallow, chocolate syrup & vanilla bean ice cream

Apple Tart Served warm with vanilla bean ice cream and carmel

Vanilla Bean or Chocolate Ice Cream 6

ABV \$



Signature Craft Cocktails, Beer & Wine Menu

Signature Craft Cocktails \$13

Barrel Aged Old Fashioned

Great Jones Bourbon, Barrel Aged Maple Sap, Bitters, Orange Peel & Black Cherry

Caddy

Firefly Sweet Tea Vodka Topped with Lemonade

Charred Pineapple Margarita
Tanteo Chipotle Tequila, Fresh Lime Juice, Agave & Pineapple

Outpost Mule

Titos Vodka,Peach Puree, Lime Juice Topped with Ginger Beer

Smokey Riviera

El Buho Mezcal, Blanco Tequila, Agave & Fresh Lime

Playa Picante

Jalapeno Infused Tequila, Agave & Fresh Lime

Malibu Sunset

Dark & White Rum, Pineapple & Lime Juice With a splash of Grenadine

Bees Knee's

Empress 1908 Gin, Lemon Juice & Honey Simple

Cucumber & Elderflower Collins

Empress Gin, Cucumber Vodka, St. Germaine Muddled Cucumber with a Splash of Lime Juice & Club Soda

Drinks By the Glass & Pitcher

Seasonal Sangría

Glass 13

Your Choice of Traditional Red or White Sangria House Blend of Wines, Seasonal Juices Pitcher 35

Draft Beer Selections

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Blue Moon Belgian Wheat	5.4%	\$6
Guinness Stout	4.2%	\$7
Narragansett Lager	4.7%	\$7
Big Wave Golden Ale	5.0%	\$8
Kane Head High IPA	6.6%	\$9
Stella Artois	5.2%	\$7

<u>Bottled Beer</u>

Ales	
Lagunitas Lil Sumpin	7.5% 7
Sierra Nevada Pale Ale	5.6% 7
Sierra ivevada Fale Ale	3.0%
Lagers	
Yuengling	5.0% 5
Budweiser	5.0% 5
Bud Light	4.2% 5
CoorsLight	4.2% 5
Corona	4.6% 6
Heineken	
JeverPilsner	4.9% 6
Michelob Ultra	5.0% 6 4.9% 6 4.2% 5 4.2% 5
Miller Lite	4.2% 5
Sam Adams	$5.1\% \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$
Belgian&Wheat Allagash White	5.0% 8
IPA	
Dogfish Head 60Minute	6.0% 7
Dogfish Head 90 Minute	9.0% 8
Founder's All Day	
•	5.9% 8
Lagunitas IPA	6.2% 7
Other	
Angry Orchard Cider	5.0% 6
	0.070
Non Alcoholic	
Heineken 0.0	5
Hemeken V.V	

Wine Cellar Selections

Sparkling	Glass	Btl.
Kenwood Yulupa Cuvee Brut Champagne	9 11	34 38
Avissi Prosecco	11	00
Chardonnay Santa Ema Chardonnay	9	33
Santa Ema Chardonnay Napa Cellars Chardonnay	13	50
Pinot Grigio		
Nobilissima Pinot Grigio	11	38
Santa Margherita Pinot Grigio	15	60
Seaglass Rose & White Zinfandel	12	45
Charles & Charles Rose Sutter Homes White Zinfandel	11	38
Sauvignon Blanc	10	35
Santa Ema	9	33
Matua Sauvignon Blanc	11	38
Kim Crawford	13	50
Cabernet Sauvignon	9	33
Santa Ema Hess Cabernet	12	45
Decoy Cabernet		65
Merlot	9	33
Santa Ema	9	33
PinotNoir,Malbec,Chianti		
Montes Pinot Noir	12	45
Napa Cellars Pinot Noir	14	50
Rodney Strong Pinot Noir Caposaldo Chianti	$\frac{12}{12}$	$\begin{array}{c} 45 \\ 45 \end{array}$
Norton Malbec	$\frac{12}{12}$	45