
WEEKLY FEATURES

CORN & LOBSTER BISQUE

Velvety blend of sweet corn and Maine lobster

\$6

CLAMS CASINO

Parmesan baked top-neck clams

Bacon and herb stuffing

\$13

SOUTHWESTERN ANCIENT GRAIN BOWL

Tender farro, quinoa, diced peppers,
Green house tomatoes,
Roasted yellow corn, queso fresco, avocado
& a chili-lime vinaigrette

\$13

SALMON BURGER

Sesame aioli

Sweet potato fries

\$15

PAN SEARED HALIBUT

Chilled vinaigrette salad of micro diced beets,

Carrots, parsley and sunflower seeds

Golden roasted potato & beet purée

\$27

ORANGE OLIVE OIL CAKE

Homemade citrus sponge cake

Orange glaze, almond macaroon crumble

& Chocolate ice cream

\$8

DRAFT BEER

IPAS

	<u>ABV</u>	<u>\$</u>
Lagunitas	6.2%	7
Spellbound Bewing	6.5%	7
Kane Head High	6.6%	7
Skeleton Crew Knucklebone	6.5%	7
New Belgium "Voodoo Ranger"	7.0%	7
Jersey Cyclone "Eye of the Storm"	6.5%	7
Ghost Hawk Apex Predator	6.8%	7
Six Point "Party Favors" (13oz)	8.4%	7
Carton Brewing 077XX	7.8%	7

ALES

	<u>ABV</u>	<u>\$</u>
Boddingtons English Pale Ale	4.7%	7
Flying Fish "Winter Cru" Spiced Belgian Ale	7.0%	7
Fort Nonsense Benedict Amber Traitor Ale	5.4%	7
Carton Brewing Cafe Y Churro (10oz)	12%	8
Jersey Cyclone Tranquil Waters Saison	6.0%	7

LAGERS/PILSNERS

Heineken	5.0%	6
Stella Artois	5.0%	6
Yuengling	4.5%	6
Peroni	5.1%	6
Ghost Hawk Lager	5.0%	7

STOUTS/PORTERS

Guinness Stout	4.2%	7
Yuengling Hershey's Chocolate Porter	4.7%	7
Leinenkugel Snowdrift Vanilla Porter	6.0%	7

WHEATS/ OTHERS

Blue Moon	5.4%	6
Franziskaner Hefe-Weissen	5.0%	7
Sam Adams Cold Snap	5.3%	6
Hidden Moon Little Apples	6.5%	6

Flight Tasting \$9- Select Beer Subject to a \$2 Upcharge