

NEW ENGLAND CLAM CHOWDER 9

rich and creamy and packed with clams

SOUP DU JOUR 9

house-made soups changing daily

HOUSE SALAD 10  

mixed greens, tomato, cucumber, carrot, and house vinaigrette

ADD SALMON 9 / ADD SHRIMP 3.50 EA. /ADD CHICKEN 6 / ADD AVOCADO 3.50

CAESAR SALAD 10

crispy romaine lettuce, traditional Caesar dressing, croutons, and lemon

ADD SALMON 9 / ADD SHRIMP 3.50 EA. /ADD CHICKEN 6 / ADD AVOCADO 3.50

AMARETTO SHRIMP 15

dusted and fried, dipped in spicy Amaretto aioli and crushed candied walnuts

MOZZARELLA CAPRESE 16  

fresh mozzarella, vine-ripened tomato, basil pesto, extra virgin oil, sea salt and cracked black pepper

JUMBO BEER-BATTERED ONION RINGS 15 

with ascots cheese sauce and fresh grated horseradish

FIRECRACKER CALAMARI 16

with sliced cherry peppers, pickled onions and charred roasted garlic pomodoro sauce

THE POPULAR BOWL OF CHIPS AND DIPS 15 

with seasoned house fried chips and a trio of dips:
lemon-dill, wasabi, and a roasted garlic and chive sour cream

THE STEAKHOUSE BURGER* 19

a half pound of our house blend of ground chuck and short rib on a buttery sesame seed bun; topped with our own smoked pepper-jack cheese, quick pickled onion and a Mediterranean spiced aioli

THE LOBSTER ROLL 34

cold lobster salad, tomato, celery, mayo and lemon zest over a bed of shredded on a butter split-top bun

There is an additional \$10 charge for the Lobster Roll for guests on a lunch inclusive package.

DESSERT

APPLE TART 12

CINNAMON CHURROS 10

with warm chocolate sauce

GIFFORD'S ICE CREAM 9



Vegetarian
Gluten free

Many of our entrees can be made Vegan. Please ask your server for today's options.

**This item served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices are subject to a 21% service charge and applicable CT state tax.
Gratuity is included in the service charge for your convenience.*

MARTINIS, MIXED DRINKS & CHAMPAGNE COCKTAILS

CHERRY BLOSSOM MARTINI 10

Traverse City (Michigan) American Cherry infused Bourbon and locally sourced Lemonade with Bourbon Soaked Cherries

MAPLE MANHATTAN 14

Knob Creek Smoked Maple Bourbon, Martini & Rossi Sweet Vermouth with an applewood smoked bacon garnish

VANILLA CHAI SPICE MARTINI 12

Wild Moon Chai Spice Liqueur (all natural botanically infused, Hartford, CT), 360 Madagascar Vanilla Vodka & Soy Milk topped with a sprinkle of cinnamon

BANANAS FOSTER MARTINI 12

Blue Chair Bay Banana Rum Cream, Rumchata Cinnamon Cream Liqueur and Butterscotch Liqueur with a caramel swirl and sprinkle of cinnamon

GODIVA TURTLE-TINI 15

Godiva Dark Chocolate Liqueur, Van Gogh Dutch Caramel Vodka, Fratello Hazelnut Liqueur and a pecan caramel rim

APPLE CIDER MIMOSA 12

Local Apple Cider & Champagne with a cinnamon sugar rim

CARAMEL APPLE SANGRIA 12

Made fresh in-house, with White Chablis, fresh local apple cider, Van Gogh Dutch Caramel Vodka and Butterscotch Liqueur with muddled apples and a caramel swirl

BLACK CHERRY JALAPENO MARGARITA 12

Tanteo Jalapeno infused Tequila, Real Black Cherry Puree, Margarita Mix, fresh lime and fresh jalapeno

SIMPLY STRAWBERRY ORGANIC MARGARITA 12

Tres Agave 100% Agave Organic Tequila & Tres Agave Organic Strawberry Margarita Mix made with all-natural ingredients and fresh agave and lime juice (only 68 calories per 1.5 oz.)

"NIS" PEPPAR BLOODY MARY 10

Absolut Peppar Vodka & Zing Zang Bloody Mary Mix
with celery, a slice of lemon & green olives

BLT BLOODY MARY 12

Bakon Vodka & Zing Zang Bloody Mary Mix with crisp bacon, celery, a slice of lemon & green olives

BEER, CIDER, SELTZER & SAKE

Amstel Light 7 • Blue Moon 7.25 • Coors Light 6 • Corona 7.50
Budweiser 6 • Bud Light 6 • Michelob Ultra 7

Cottrell Old Yankee Ale (Pawcatuck, CT) 7.25
Harpoon IPA (MA & VT) 7.25

Thomas Hooker Brewing Co. '# No Filter' 16 oz. (Bloomfield, CT) 13
Newport Brewing Co. 'Storm' Blueberry (Newport RI) 10
Safe Harbor Blonde Ale 16 oz. (New London, CT) 12
Outer Light Brewing 'Subduction' IPA 16 oz. (Groton, CT)

Stony Creek Brewery 'Dock Time Laid Back' Amber Lager 12 oz. (Branford, CT) 7.25
Stony Creek Brewery 'Little Wing Haze' IPA 16 oz. (Branford, CT) 12

Sam Adams 7.25 • Sam Adams Seasonal (MA) 7.25
Guinness Extra Stout 7 • Smithwick's Irish Ale 7 (Ireland)
Newcastle Brown Ale (England) 7
Pilsner Urquell (Czech Republic) 7.75
Heineken 7 (Holland) • Warsteiner 8 (Germany)

McKenzie's Hard Cider • Lazy Lemon or Pumpkin (NY) 7
Angry Orchard Hard Cider • Crisp Apple or Seasonal 7.25

Gluten Free: Omission Pale Ale or Lager (Oregon) 8.50

Non-alcoholic: O'Doul's 6 • Buckler (Holland) 7

Social Sparkling Sake 12 oz. • Hibiscus Cucumber, Strawberry Rose, Elderflower Apple or Pink Grapefruit Ginger 10
Hiro Junmai Sake 300ml 30
Hiro Junmai Gingo Sake 300 ml 45

Calm Seas CBD Seltzer Black Cherry 12 oz. 12