

NEW ENGLAND CLAM CHOWDER 8

rich and creamy and packed with clams

SOUP DU JOUR 8

house-made soups changing daily

HOUSE SALAD 10  

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

CAESAR SALAD 10

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

AMARETTO SHRIMP 14

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

MOZZARELLA CAPRESE 14  


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

JUMBO BEER-BATTERED ONION RINGS 14 

with ascots cheese sauce and fresh grated horseradish

FIRECRACKER CALAMARI 14

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

THE POPULAR BOWL OF CHIPS AND DIPS 14 

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

THE STEAKHOUSE BURGER 17

8 oz. signature blend of chuck and short rib, melted Derby Sage cheese
and a smoked tomato jam on a butter griddle toasted sesame seeded roll

THE LOBSTER ROLL 29

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 9

CINNAMON CHURROS 9

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.*