

Appetizers:

Seafood Fritters

Shrimp, crab, lobster, and corn fritters with tartare sauce.

\$16.00

Maryland Style Crab Cake

Served with basil aioli, drizzled with aged balsamic reduction.

\$16.00

Baked Clams

over stuffed chopped clams with bacon.

\$16.00

Sautéed Mussels

Fresh plum tomatoes, roasted garlic herbs, in a light tomato broth.

\$14.00 (GFO)

Fried Calamari Served with Marinara sauce on the side

\$14.00

Steamed Dumplings

Pork, cabbage peppers, red onions and ginger with Szechuan and soy dipping sauce.

\$14.00

Buffalo Chicken Wings

With Celery and Blue Cheese

\$14.00

*Beef Sliders

White American cheese, bacon, caramelized onions, tomato jam with a pickle.

\$14.00

Mahi-Mahi Tacos

2 Grilled Mahi-Mahi tacos, jicama slaw, guacamole, chipotle aioli.

\$20.00

Farmer's Market Salads

(add salmon, shrimp, or tuna \$9 chicken \$6.)

Autumn Salad

Boston Bibb Lettuce, Honey Crip Apples, roasted Butternut Squash, Goat Cheese, spicy pecans and white balsamic vinaigrette.

\$16.00 (GFO) (V)

Poached Pear Salad

Baby arugula, candied walnuts, gorgonzola cheese, topped with champagne vinaigrette.

\$14.00 (GFO) (V)

***These items are cooked to your liking. Consuming raw or undercooked meat, shellfish, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.**

Please notify your server with any Food Allergies or Concerns-Thank you

Entrees:

Crab Crusted Salmon

Lemon scented basmati rice, vegetables, and a beurre blanc sauce. \$32.00

Sautéed Flounder

With meunière sauce, lemon scented basmati rice and vegetables. \$30.00

Seafood Risotto

Jumbo shrimp risotto, roasted plum tomato sauce and aged balsamic reduction. \$30.00 (GFO)

Seafood Bucatini Pasta

Clams, Mussels, Shrimp, Scallops with a light tomato sauce over bucatini pasta \$32.00

Grilled New York Strip Steak

Served with a mashed potato and vegetables. \$36.00 (GFO)

**Crescent Farm Half Duckling*

Confit duck leg sautéed breast with blend rice and vegetables topped with a Briermere Farm beach plum glaze. \$32.00 (GFO)

Fried Chicken and French Fries

Buttermilk semiboneless fried chicken and French Fries \$22.00

**Nantucket Ground Brisket Burger*

White American Cheese, Applewood bacon, caramelized onions on a brioche roll topped with tomato jam, served with French Fries and a pickle. \$17.00

(Beyond Vegan Burger option available)

Fried Shrimp and French Fries

Jumbo fried shrimp and French Fries \$22.00

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