



Soup

Classic New England Clam Chowder 8
Guinness French Onion Soup 9
Soup Du Jour PTM

Starters

CHICKEN WINGS

Crispy Hickory Smoked Wings tossed with Buffalo Sauce,
Blue Cheese Crumbles & Scallions OR Teriyaki Marinated Wings
with Hoisin Glaze OR Sweet Thai Chili. 6 for 9 • 12 for 18

BAVARIAN PRETZEL STICKS

Served with Whole Grain Beer Cheese Sauce 13

PEI MUSSELS

Sautéed with Toasted Garlic, Grape Tomatoes, Basil,
White Wine Butter Broth & Toasted Garlic Bread
or Fra Diavola Style 18

Suggested wine pairing: Barone Fini Pinot Grigio

SPINACH ARTICHOKE DIP

Topped with Blended Cheese,
Served with House Chips & Grilled Flatbread 16

Suggested wine pairing: Charles & Charles Rosé

CRAB CAKES

Maryland Style Crab Cakes Served Over House Made Succotash,
Topped with Roasted Red Pepper Aoli 17

BEEF EMPANADAS

Beef Cilantro Empanadas Served Over Refried Beans,
Topped with Chipotle Cream 12

BACON WRAPPED SCALLOPS (5)

Scallops with Bacon, Whole Grain
Honey Mustard Glaze & Lemon Wedge 20
Suggested wine pairing: Kendall-Jackson Chardonnay

RHODE ISLAND STUFFIES (2)

Quahogs with Chorizo Sausage, Sweet Peppers,
Onions, Bread Crumb Stuffing 12

CALAMARI

Fried Cherry Peppers, Marinara,
Toasted Garlic Cream & Lemon Wedge 18
Suggested wine pairing: Prophecy Sauvignon Blanc

BURRATTA SALAD

Creamy Truffle Burratta, Heirloom Tomato, Fresh Basil,
Pita Bread, Balsamic Drizzle 12

HOUSE FRIED POTATO CRISPS

Topped with Garlic Cream Sauce, Scallions
& Blue Cheese Crumbles 13

LOADED POTATO KEGS

Topped with Cheddar Cheese, Bacon,
Scallions with Side of Sour Cream 14

Salads

TRADITIONAL HOUSE SALAD

Mixed Greens, Tomatoes, Cucumbers, Red Onion, Croutons with
House Made Creamy Balsamic Dressing 11
Suggested wine pairing: Prophecy Sauvignon Blanc

THE WEDGE

Iceberg Wedges, Blue Cheese Crumbles, Bacon,
Grape Tomatoes with Blue Cheese Dressing 15

KALE CAESAR

Baby Kale, Crispy Chickpeas, Shaved Parmesan
with Roasted Garlic Caesar Dressing 15

MARINATED STEAK & ARUGULA SALAD

Grilled Steak, Fried Egg, Cheddar, Bacon, Fire Roasted Tomatoes &
Mushrooms with Caramelized Onion Vinaigrette 21

THE COBB

Grilled Chicken, Grape Tomatoes, Bacon,
Blue Cheese Crumbles, Hard Boiled Egg,
Cucumber with Avocado Ranch Dressing 19

STRAWBERRY SALAD

Spinach, Cucumbers, Grape Tomato, Red Onion, Strawberries,
Feta Cheese with Strawberry Poppy Seed Vinaigrette 16

PROTEIN ADDITIONS

GRILLED CHICKEN 8 • STEAK 12
SHRIMP 11 • SALMON 11 • SCALLOPS 13

Handhelds & Entrées

Substitutional Sides: Fries • Mashed Potato • Sweet Potato Fries \$3 • Truffle Fries \$3 • House Salad \$4 • Kale Caesar \$5 • Wedge \$6
Gluten Free Roll Available Upon Request

Sandwiches & Wraps

CHICKEN CAPRESE SANDWICH

Grilled Chicken, Spinach , Tomato, Fresh Mozzarella
with Balsamic Vinegar Glaze on Baguette Roll with Fries 18

PASTRAMI REUBEN

Swiss Cheese, Sauerkraut & Thousand Island Dressing
on Marbled Rye, Served with Sweet Potato Fries 17

RIBEYE SHAVED STEAK

Shaved Ribeye, American Cheese, Peppers, Onions,
Mushrooms, Served on Baguette Roll with Fries 18

CORNED BEEF SANDWICH

Tender Shaved Corned Beef, Swiss Cheese, Caramelized Onions
with Whole Grain Mustard on Marbled Rye, Served with Fries 17

MELISSA'S PICKLE CHICKEN

Pickle Brined Chicken , Pickles, Cole Slaw,
Cheddar Cheese and Chipotle Aoli, Served with Fries 18

TURKEY CLUBHOUSE

Over Roasted Turkey, Field Greens, Tomato, Avocado,
Bacon, Cheddar with Chipotle Mayo on a Multigrain Roll,
Served with Fries 17

Suggested wine pairing: Mark West Pinot Noir

CLASSIC COD SANDWICH

Crispy Ale Battered Cod, Field Greens,
Tomato & Tartar Sauce, Served with Fries 18

THE NIAN TIC TUNA

Tuna Salad, Lettuce, Tomato, Bacon,
Swiss, Red Onion and Potato Chips,
Served on a Multigrain Roll with Fries 18

ROASTED VEGETABLE WRAP

Blended Mix of Butternut Squash, Zucchini,
Yellow Squash, Carrots, Red Bell Peppers, Onions,
Mushrooms, Mixed Greens & Goat Cheese,
Served with Roasted Vegetable Couscous 16

Burgers

WHISKEY BURGER*

8oz Angus Burger with Homemade Irish Whiskey Ketchup,
Served with Fries 17

BLACK & BLUE BURGER*

8oz Angus Burger Blackened with Cajun Spices &
Topped with Cashel Irish Blue Cheese, Served with Fries 18

SALMON BURGER

Pan Seared Salmon Burger with Field Greens & Tomato with Lemon Aioli
Served on a Multigrain Roll with Side of Roasted Vegetable Couscous 18

BLACK BEAN BURGER

Homemade Black Bean & Onion Burger with Baby Spinach,
Roasted Red Peppers, Cucumbers, and Avacado Aioli
on a Multigrain Roll, Served with Sweet Potato Fries 17

Entrées

SHEPHERD'S PIE

A Savory Blend of Ground Beef, Carrots, Peas & Onions,
Topped with Cheddar Mashed Potato Crust 21

BANGERS & MASH

Pork Sausages, House Mashed Potatoes,
Bachelor Baked Beans & Onion Gravy 21

MEATLOAF

A Blend of Veal, Ground Beef & Corned Beef with Demi Glaze,
Mashed Potatoes & Vegetable Medley 21

SUMMER BOIL*

Jasmine Rice, Avocado, Corn Pico De Gallo,
Refried Beans, Chipotle Aoli 17
Add Chicken 8 | Steak 11 | Salmon 11

FISH & CHIPS

Ale-Battered Cod Served with Coleslaw & Fries 22

Suggested wine pairing: Kendall-Jackson Chardonnay

CRAB CAKES

Maryland Style Crab Cake, Creole Lobster Cream Sauce,
Served with Rice Pilaf and Vegetable Medley 27

BOURBON STEAK TIPS

Marinated Petite Filet Tips with Onions and Bell Peppers
Served Over Mashed Potatoes 26

STEAK FRITES*

Thick Cut Choice Steak, Tossed with Spinach,
Fire-Roasted Tomatoes, Onions, Roasted Red Peppers & Mushrooms,
Topped with Blue Cheese Crumbles & Demi-Glace
over Truffle-Seasoned Fries 28

JERK CHICKEN

House Jerk-Marinated Chicken Breast,
Tri Color Peppers, Penne Pasta In a Rich Jerk Cream Sauce,
Topped with Parmesan Cheese and Scallions 24

PASTA PRIMAVERA

Sautéed Zucchini, Squash, Carrots, Asparagus,
Grape Tomatoes & Spinach in a Toasted Garlic White Wine Broth
with Angel Hair Pasta 18

QUESADILLA

Flour Tortilla Served with Pico De Gallo and Sour Cream
Your Choice of Cheese 12 / Chicken 16 / Steak 19

Side Plates

FRIES 7 • SWEET POTATO FRIES 8
MASHED POTATO 6 • TRUFFLE FRIES 9
VEGETABLES MEDLEY 7 • COUSCOUS 7
SIDE SALAD 7 • SIDE KALE CAESAR 8
SIDE WEDGE 9

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% Gratuity of Parties of 6+

ENJOY RESPONSIBLY | 333_31887