

APPETIZERS

Applewood Smoked Bacon

strips of thick cut bacon served with three dipping sauces: chipotle creamy garlic, smoky BBQ mustard, and spicy peanut
10

BBQ Pork Shank "Wings"

crispy pork shanks in our smoky mustard barbeque sauce
12

Scallop Dip

bay scallops baked with smoked gouda and spinach, and served with warm pita
11

Calamari

lightly fried with hot cherry peppers and served with marinara or thai chili sauce
10

Curry Fries

a basket of french fries served with our popular housemade curry aioli
5

Wings

with your choice of buffalo or thai chili
10

Fried Pickles

with creamy garlic
6

Fried Green Beans

with lemon aioli
6

Fried Artichokes

with lemon aioli
6

Mussels

P.E.I. mussels steamed in white wine and garlic
OR steamed in Mystic Bridge IPA with cherry peppers
10

Hummus Platter

housemade hummus with feta cheese, pesto, grape tomatoes, kalamata olives, and warm pita
11

Baked Brie

served with warm fig jam and herbed flatbread
11

Fried Oysters

served with chipotle remoulade
13

Clams Casino

one dozen littleneck clams baked with casino butter, bacon, and herbed breadcrumbs
12

Jumbo Lump Crab Cake

served with chipotle remoulade and mesclun greens lightly dressed in balsamic vinaigrette
12

SOUP

French Onion Soup

7/crock

New England

Clam Chowder

5 cup / 7 bowl

Soup of the Day

5 cup / 7 bowl

RAW BAR

Shrimp Cocktail

2.50/each

Littlenecks

1.50/each

Blue Point Oysters

2.50/each