APPETIZERS

P.E.I. Mussels

steamed in white wine, butter, and garlic OR steamed in Mystic Bridge I.P.A. with garlic and cherry peppers 10

Fried Green Beans

with lemon aioli 5

Scallop Dip

smoked gouda, spinach, warm pita 11

Baked Brie

with warm fig jam and herbed flatbread
11

Fried Pickles

with a side of creamy garlic

Calamari

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

Fried Oysters

chipotle remoulade 12

Jumbo Lump Crab Cake

chipotle remoulade and mesclun greens 12

BBQ Pork Shank "Wings"

crispy pork shanks in a smoky mustard barbeque sauce

Applewood Smoked Bacon

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

10

Hummus Platter

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

Fried Artichokes

with lemon aioli

6

Curry Fries

french fries with a side of curry aioli 5

Wings

choice of buffalo or thai chili sauce

Clams Casino

one dozen littleneck clams with casino butter, bacon, and herbed bread crumbs 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