



## STARTERS

### Oysters on the Half Shell gf

Fresh shucked New England oysters, mignonette, horseradish, cocktail sauce, lemon  
½ Dozen \$14    Dozen \$26

### Shrimp Cocktail \$16 gf

Fresh jumbo shrimp, cocktail sauce, lemon. Additional shrimp \$3

### Lamb Lollipops \$12

Grilled Australian chops (3), garlic-rosemary marinade, tomato jam, crumbled feta, red pepper coulis

### Calamari \$12

Panko crusted, banana peppers, sweet chili sauce

### Crab Tower \$14 gf

Jumbo lump crab, roast corn salad, avocado, ginger mint vinaigrette

### Curried Chicken Skewers \$10 gf

Chilled poached breast, toasted coconut, curried sour cream, sweet chili sauce

### Sesame Rubbed Tuna \$12

Sushi grade tuna, avocado-tomato salsa, grapefruit gastrique

## SOUPS & SALADS

### CR's Favorite Chowder \$6/8

Ever changing, made fresh daily

### House Salad \$6 gf

Spring mix, cherry tomatoes, diced cucumber, choice of dressing

### Quarter Wedge Salad \$8

Iceberg lettuce, fresh blue cheese dressing, grape tomatoes, chili rubbed bacon

### Roasted Beets \$10 gf

Red and yellow beets, pesto, balsamic drizzle, goat cheese, crumbled blue cheese, field greens

### House Mozzarella Salad \$10 gf

House-made fresh mozzarella, strawberries, blueberries, pecans, spinach, balsamic vinaigrette

### Caesar Salad\* \$8/12

Crisp romaine, house-made dressing, croutons

Add Boquerone Anchovies \$2

Add Grilled Chicken \$5

Add Grilled Salmon \$7

Add Grilled Shrimp \$9



## BRUNCH

### Short Rib Hash & Eggs \$14

Red wine braised short rib, onions, peppers, russet potatoes, Vermont cheddar, fried eggs, Béarnaise sauce

### Lobster Omelet \$22

Three egg omelet, fresh Maine lobster, fine herbs, Vermont cheddar, home fries, fresh fruit

### Southern Benedict \$14

House breakfast sausage, poached eggs, caramelized onions, home-made corn muffin, Béarnaise sauce, home fries or fresh fruit

### Breakfast Croissant \$12

Scrambled organic eggs, applewood bacon, Vermont cheddar, tomato jam, lettuce, tomato, flaky croissant, home fries or fresh fruit

### Fresh Berry Crêpes \$14

House-made brown sugar crêpes, strawberries, blueberries, cream cheese, local maple syrup, North Country Smokehouse bacon

### Belgian Style Waffle \$16

Vanilla butter, berry compote, local maple syrup, applewood smoked bacon

### Avocado Toast \$12

Toasted challah bread, sliced avocado, two fried organic eggs, evoo, cracked pepper, demi salad

### Salmon & Egg \$16

Pan seared filet, grilled asparagus, fried organic egg, Béarnaise, demi salad

### Western Scramble \$14

Scrambled Pete & Gerry's eggs, red peppers, Black Forest ham, Vermont cheddar, home fried potatoes or fresh fruit

### Shrimp & Grits \$16

Cajun spiced petite shrimp, cheddar-bacon corn grits, fried organic egg, fresh fruit

### Grass Fed Beef Burger \$14

Miles Smith Farm sourced, onion Kaiser, house pickles, sriracha aioli, French fries with choice of cheese or North Country applewood bacon  
Add fried organic egg \$2

Gluten free bread available as a substitute for all sandwiches

## Sides

Fresh Fruit & Berries \$6  
House Breakfast Sausage \$5  
Applewood Smoked Bacon \$5  
Home Fried Potatoes \$3  
Fresh House Corn Muffin \$3

## Beverages

Fresh Squeezed Orange Juice \$5  
Tomato, Grapefruit, Cranberry Juice \$3  
Hot Chocolate \$4  
Fresh Brewed Coffee, Tea \$3  
Milk, Whole, 2%, Chocolate \$3



## LUNCH PLATES

### **Atlantic Salmon \$14 gf**

Pan seared, sesame zucchini noodles, Japanese eggplant, blood orange vinaigrette

### **Chef's Quiche \$12**

Fresh daily, house-made flaky crust, seasonal ingredients, cup of chowder or house salad

### **CR's Cobb Salad gf**

Crisp romaine lettuce, bacon, eggs, tomato, avocado, blue cheese, red wine vinaigrette

Grilled Chicken \$16    Maine Lobster \$22

### **Gary's "Famous" Fish and Chips \$14**

Locally caught haddock, Smuttynose Ale batter, coleslaw, French fries

### **Lobster Mac & Cheese \$20**

Maine lobster, cavatappi pasta, Vermont white cheddar

### **Bacon Wrapped Meatloaf \$14**

Wagyu beef, roasted garlic smashed potatoes, sautéed green beans, onion gravy

## PREMIUM VENDORS

**Bell & Evans All Natural Chicken, Pennsylvania**

**Blueberry Bay Farm, New Hampshire**

**Commonwealth Poultry, Maine**

**Miles Smith Farm, New Hampshire**

**NH Mushroom Co., New Hampshire**

**North Country Smokehouse, New Hampshire**

**Pete & Gerry's Organic Eggs, New Hampshire**