



STARTERS

Crab Cakes \$14

Jumbo lump crabmeat, spicy remoulade sauce

Wagyu Meatballs \$10

House made, wagyu beef, ground pork, simmered in marinara

Shrimp Cocktail \$16 gf

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

Chicken Salad Lettuce Wraps \$10 gf

All natural chicken salad, red peppers, onion, celery, Boston lettuce, balsamic vinaigrette

Crab Tower \$14 gf

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

Lamb Lollipops \$12 gf

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

Sesame Rubbed Tuna \$12

Sushi-grade tuna, avocado-tomato salsa, grapefruit gastrique

SOUPS & SALADS

Gary's "Famous" Chowder \$5/8

Ever changing, made fresh daily

House Salad \$6 gf

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

Farro & Lentil Salad \$9

Farro, black lentils, cucumbers, heirloom tomatoes, fresh greens, feta cheese, blood orange vinaigrette

Quarter Wedge Salad \$8

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

House Mozzarella Salad \$10 gf

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

Caesar Salad* \$8/11

Crisp romaine, house-made dressing, croutons
Add Boquerone Anchovies \$2
Add Grilled or Blackened Chicken \$5
Add Grilled or Blackened Salmon \$7
Add Grilled or Blackened Shrimp \$9

*Please...no splits on salads



SANDWICHES AND . . .

BBQ Chicken Sandwich \$12

Grilled breast, brioche roll, jack cheese, house sauce, crispy onions, coleslaw, French fries

Prime Rib Dip \$14

Tender roasted beef, caramelized onions, Swiss cheese, garlic aioli, French fries, au jus

Smoked Turkey Panini \$12

Smoked turkey, bacon, cheddar, avocado, cranberry aioli, house focaccia, French fries

Lobster Croissant \$20

Local lobster, lemon-tarragon aioli, flaky croissant, house-made French fries

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

Open Faced Tuna Melt \$12

Fresh yellowfin tuna salad, house pickles, Vermont cheddar, marble rye, French fries

Hangar Steak \$18 gf

Mixed greens, roasted red peppers, asparagus, blue cheese crumbles,
balsamic vinaigrette

Lobster Cobb Salad \$22 gf

Local lobster, fresh greens, Applewood bacon, eggs, tomato, avocado, blue cheese,
red wine vinaigrette

Citrus Marinated Shrimp Skewer \$14 gf

Jumbo gulf shrimp, onions, peppers, tomatoes, coconut rice, mango salsa

Chef's Quiche \$12

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

Atlantic Salmon \$14 gf

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

Oyster Po' Boy \$12

Lightly seasoned and fried, toasted hoagie roll, coleslaw, Cajun aioli, French fries

Chicken Cobb Salad \$16 gf

Grilled all natural chicken, fresh greens, Applewood bacon, eggs, tomato, avocado,
blue cheese, red wine vinaigrette

Beer Battered Fish and Chips \$14

Locally caught haddock, Stoneface IPA batter, coleslaw, French fries

Grilled Vegetable Wrap \$10

Zucchini, red peppers, onions, hummus, fresh mozzarella, tomato-basil wrap, French fries

Fresh fruit, coleslaw or house-made chips available as a substitute for French fries
Gluten-free bread available as a substitute for all sandwiches
We recommend Rare to Medium temps on Burger and Hangar Steak



PREMIUM VENDORS

Bell & Evans All Natural Chicken, Pennsylvania

Blueberry Bay Farm, New Hampshire

Commonwealth Poultry, Maine

NH Mushroom Co., New Hampshire

North Country Smokehouse, New Hampshire

Pete & Gerry's Organic Eggs, New Hampshire

Strauss Free Raised Veal, Wisconsin