



STARTERS

Duck Wings (5) \$14

Go chu jang sauce, winter slaw

Calamari \$16

Panko & parmesan crusted, banana peppers, sweet chili sauce

Shrimp Cocktail \$18 gf

Jumbo shrimp (4), cocktail sauce, lemon

Additional shrimp \$4

Vegetarian Spring Rolls \$14 gf

Bok choy, bell pepper, carrot, napa cabbage, bean sprouts, honey ginger sauce

Oysters on the Half Shell (6) \$18 gf

Fresh shucked New England oysters, mignonette, horseradish, cocktail sauce, lemon

SOUPS & SALADS

Gary's Chowder of the Day \$6/8

Three Onion Gratinée \$10

Caramelized onions, sherry, shallots, gruyere, crostini

House Salad \$8 gf

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

Caesar Salad \$8/12

Crisp romaine, house-made dressing, croutons

Add Boquerone Anchovies \$2

Salad Additions gf

Grilled/Blackened Chicken Breast \$8

Grilled/Blackened Salmon Filet \$10

Grilled/Blackened Gulf Shrimp \$12

Chicken Cobb Salad \$16 gf

Romaine, chicken, bacon, cheddar, egg, tomato, cucumber, bleu cheese crumbles, avocado, balsamic vinaigrette



BRUNCH

Short Rib Hash & Eggs \$18 gf

Braised short ribs, onions, peppers, red bliss potatoes, Vermont cheddar, fried Nellie's organic eggs, hollandaise sauce, demi salad

Sausage & Gouda Omelet \$16 gf

Farm fresh Nellie's organic eggs, breakfast sausage, smoked gouda, onion, crispy home fries or fresh fruit

Crab Cake Benedict \$22

Salt and vinegar crusted crab cake, poached Nellie's organic eggs, hollandaise sauce, english muffin, crispy home fries

Breakfast Croissant \$16

Scrambled Nellie's organic eggs, applewood bacon, Vermont cheddar, tomato jam, flaky croissant, crispy home fries or fresh fruit

CR's House-Made Quiche \$14

Made fresh daily, seasonal ingredients, in a flaky crust, soup or house salad

Huevos Rancheros \$16

Two farm fresh Nellie's organic eggs, refried beans, avocado, pico de gallo, corn tortilla

Cinnamon French Toast \$14

Cinnamon swirl brioche, sweet egg batter, NH maple syrup, candied bacon, chantilly cream

Healthy Start \$16 gf

Quinoa, egg whites, dried fruit (cherries, dates, cranberries), almonds, honey, berries, crème fraîche

Smoked Salmon & Avocado Toast \$18

Smoked Atlantic salmon, house Boursin cheese, avocado, arugula, multi-grain toast, pickled red onion, demi salad

Steak & Eggs \$20 gf

6 oz. sirloin, farm fresh Nellie's organic eggs, crispy home fries or fresh fruit

Sides

Berries & Yogurt \$10
Breakfast Sausage (3) \$6
Applewood Smoked Bacon (3) \$6
Nellie's Organic Eggs (2), any style \$8
Toasted English Muffin \$5
Crispy Home Fries \$5
House Granola with Yogurt \$10

Beverages

Fresh Squeezed Orange Juice \$7
Tomato, Grapefruit, Cranberry Juice \$5
Blue Harbor Coffee, Tea \$4
Latte, Cappuccino \$7
Espresso \$6
Milk, Whole, 2%, Chocolate \$4



SANDWICHES AND...

Hand Formed Beef Burger \$16

Grass Fed, sesame bulkie, LTO, house pickles, choice of cheese
Fried organic egg \$4 North Country bacon (2 slices) \$4

Honey Glazed Crispy Skin Salmon \$18 gf

Zucchini noodles, grilled bok choy

Chicken Cordon Bleu \$16

Grilled chicken breast, black forest ham, swiss, arugula, honey dijon, ciabatta

Gary's 'Famous' Fish & Chips \$18

Locally caught haddock, IPA batter, fresh coleslaw, house-made French fries

Bacon Wrapped Meatloaf \$18

Waygu beef, applewood bacon, Yukon gold mashed, caramelized onion gravy,
vegetable of the day

Monte Cristo \$16

Challah french toast, smoked turkey breast, Black Forest ham, swiss cheese,
honey mustard spread, NH maple syrup, fresh fruit

LOCAL SOURCES

Wake Robin Farm - New Hampshire

Tuckaway Farm - New Hampshire

Blueberry Bay Farm - New Hampshire

Brookford Farm - New Hampshire

Stout Oak Farm - New Hampshire

Heron Pond - New Hampshire

Blue Harbor Coffee - New Hampshire

Seaport Fish - New Hampshire