



STARTERS

Wagyu Meatballs \$12

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

Calamari \$16

Panko & parmesan crusted, banana peppers, sweet chili sauce

Shrimp Cocktail \$18 gf

Jumbo shrimp (4), cocktail sauce, lemon. Additional shrimp \$4

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

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

Vegetarian Spring Rolls \$14 gf

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

SOUPS & SALADS

Soup du Jour \$4/6

Chef's selection, changes daily

Gary's Clam Chowder \$6/8

Local clams, smoked bacon, sherry

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

Grilled/Blackened Chicken Breast \$6

Grilled/Blackened Salmon Filet \$8

Grilled/Blackened Gulf Shrimp \$10

Lobster Cobb Salad \$26 gf

Fresh Rye Harbor lobster, crisp romaine, applewood bacon, eggs, tomato, avocado, blue cheese crumbles, white balsamic vinaigrette



BRUNCH

Short Rib Hash & Eggs \$16 gf

Braised short ribs, onions, peppers, red bliss potatoes, Vermont cheddar, fried Pete & Gerry's eggs, hollandaise sauce, demi salad

Rye Harbor Lobster Omelet \$28 gf

Farm fresh Pete & Gerry's eggs, scallions, mornay sauce, home fried potatoes or fresh fruit

Crab Cake Benedict \$22

Pecan crusted crab cake, dressed arugula, poached Pete & Gerry's eggs, hollandaise sauce, home fried potatoes

Breakfast Croissant \$16

Scrambled Pete & Gerry's eggs, applewood bacon, Vermont cheddar, tomato jam, flaky croissant, home fried potatoes or fresh fruit

Cinnamon French Toast \$14

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

Fresh Start \$14 gf

Farm fresh Pete & Gerry's egg whites, multi-grain toast, house-made peanut butter granola, greek yogurt, fresh fruit

Monte Cristo \$16

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

CR's House-Made Quiche \$12

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

Smoked Salmon & Avocado Toast \$18

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

Sides

Fresh Fruit & Berries \$8
Breakfast Sausage (3) \$6
Applewood Smoked Bacon (3) \$6
Pete & Gerry's Eggs (2), any style \$6
Toasted English Muffin \$4
Home Fried Potatoes \$4
House Granola with Yogurt \$8

Beverages

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



SANDWICHES AND...

****Maine Family Farms Beef Burger \$16**

Grass Fed, sesame bulkie, LTO, house pickles,
choice of cheese

Fried organic egg \$3 North Country bacon \$4

Pan Seared Salmon \$18 gf

Roasted potatoes, sauteed exotic mushrooms

Bacon Fried Chicken Sandwich \$16

Bacon flour, apple slaw, maple aioli

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

Shrimp Scampi \$20

Sautéed shrimp, pancetta, herbs, tomato, spaghetti, white wine lemon broth

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

Maine Family Farms - Maine

Seaport Fish - New Hampshire