



STARTERS

Tuna Poke \$12

Soy-ginger glaze, grilled baby bok choy, orange segments, cucumber, sesame seeds

Wagyu Meatballs \$10

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

Crab Tower \$14 gf

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

Spicy Chicken Spring Roll \$10

Fried crispy, sweet chili dipping sauce

Coconut Shrimp \$16

Deep fried crispy, fresh mango chutney

Calamari \$12

Panko crusted, banana peppers, sweet chili sauce

Cheese & Charcuterie Board \$14

For sharing, Vermont Creamery bijou, Cabot clothbound cheddar, prosciutto, house pork pâté, tomato jam, pickles, whole grain mustard, crostini

Shrimp Cocktail \$16 gf

Fresh jumbo shrimp (4), cocktail sauce, lemon. Additional shrimp \$3

Lobster Wontons \$16

Maine lobster, house wontons, cream cheese, tarragon, lemon zest, black pepper sauce

RAW BAR

Oysters on the Half Shell gf

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

Fresh Seafood Tower Silver gf

Shucked New England oysters, jumbo shrimp, littleneck clams, Cape Cod mussels, mignonette, horseradish, cocktail sauce, lemon
Serves 2-4 \$44

Fresh Seafood Tower Gold gf

Shucked New England oysters, jumbo shrimp, littleneck clams, jumbo lump crab, Cape Cod mussels, mignonette, horseradish, cocktail sauce, lemon
Serves 4-6 \$60



SOUPS & SALADS

Chowder of the Day \$6/8

Ever changing, made fresh daily

House Salad \$6 gf

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

Roasted Beets \$10 gf

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

Quarter Wedge Salad \$8

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

Caesar Salad \$8

Romaine lettuce, house-made dressing, croutons, Boquerone Anchovies add \$2

Butternut Squash & Apple Salad \$10 gf

Roasted squash, apples, goat cheese, toasted almonds, dried cranberries, fresh greens, balsamic vinaigrette



ENTRÉES

Filet Mignon Au Poivre \$34 gf

Pepper-crusting 7 oz. center cut, garlic asiago mashed potatoes, asparagus, sauce au poivre
🍷 *Matchbook 'The Arsonist', Petit Verdot Blend, 2015, California \$13*

Chicken-Under-A-Brick \$24 gf

Commonwealth Poultry chicken, stone fruit chutney, mushroom risotto, sautéed green beans
🍷 *Waterbrook, Chardonnay, 2016, Walla Walla, Washington \$12*

Clams Arrabiata \$26

Fresh Littlenecks, spicy marinara, fresh linguini, basil, spinach, parmesan
🍷 *Villa Sparina, Gavi, 2016, Piedmont, Italy \$13*

Grilled Veal Chop \$38 gf

14 oz. bone-in, smoked fingerling potatoes, sautéed mushrooms, demi-glace
🍷 *Château de l'Engarran, Syrah Blend, 2014, Languedoc, France \$15*

Pan Seared Ahi Tuna \$30

Sesame jasmine rice, roasted baby bok choy, crispy wonton strips, wasabi coconut cream sauce
🍷 *Charles & Charles 'Art Den Hoed Vineyard', Riesling, 2016, Washington \$10*

Pan Fried Pork Schnitzel \$24

Seasoned pork sirloin cutlets, spaetzle Florentine, bourbon mustard glaze
🍷 *Plungerhead, Petite Sirah, 2015, Lodi, California \$10*

Pan Seared Local Scallops \$30

Dry sea scallops, house-made gnocchi, butternut squash, smoked bacon, pine nuts
🍷 *J. Wilkes, Pinot Blanc, 2014, Santa Maria Valley, California \$13*

Vegetable Canneloni \$20 gf

Zucchini & summer squash 'noodles', house ricotta, ratatouille, parmesan
🍷 *Silk & Spice, Red Blend, 2015, Portugal \$12*

Madfish Wicked Cajun Blackened Salmon \$28 gf

Honey roasted cauliflower, grilled asparagus, tzatziki sauce
🍷 *Willakenzie 'Gisele', Pinot Noir, 2014, Willamette Valley, Oregon \$16*

Chicken Piccata \$24

Bell & Evans all natural breast, artichokes, spinach, capers, penne pasta, parmesan
🍷 *Morgan Winery, Sauvignon Blanc, 2015, Monterey, California \$10*

Braised Beef Short Rib \$26

Brussels sprouts, roasted garlic smashed potatoes, crispy onions, braising jus
🍷 *Ryan Patrick 'Redhead Red', Red Blend, 2016, Columbia Valley, Washington \$10*

Grilled Hanger Steak \$32

12 oz. balsamic marinated, truffled gnocchi in white wine cream, asparagus tips
🍷 *Bench, Cabernet Sauvignon, 2015, Knights Valley, California \$16*

🍷 *All Entrées are paired with a wine by the glass "suggestion"*



SIDES

Prosciutto Wrapped Asparagus \$8 gf

Truffle Mushroom Risotto \$8 gf

Creamed Spinach \$8 gf

Hand Cut Parmesan Truffle Fries \$9

Crispy Brussels Sprouts \$9

Blue cheese, candied walnuts, balsamic drizzle

Loaded Smashed Potatoes \$7 gf

House Gnocchi & Pesto Cream \$8

Blistered Shishito Peppers \$7

Garlic aioli

LOCAL SOURCES

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