



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-crusted 7 oz. center cut, garlic asiago mashed potatoes, asparagus, sauce au poivre

‡ *Chateau Mamin, Bordeaux, 2011, Graves, France \$16*

Chicken-Under-A-Brick \$24 gf

Commonwealth Poultry chicken, stone fruit chutney, mushroom risotto, sautéed green beans

‡ *Vieux Clocher, Cote du Rhone Rosé, 2016, Rhone, France \$11*

Clams Arrabiata \$26

Fresh Littlenecks, spicy marinara, fresh linguini, basil, spinach, parmesan

‡ *Cave de Lugny, Macon-Villages, Chardonnay, 2016, Burgundy, France \$13*

Grilled Veal Chop \$38 gf

14 oz. bone-in, smoked fingerling potatoes, sautéed mushrooms, demi-glace

‡ *Ferrari-Carano 'Siena', Red Blend, 2014, Sonoma County, California \$14*

Pan Seared Ahi Tuna \$30

Sesame jasmine rice, roasted baby bok choy, crispy wonton strips, wasabi coconut cream sauce

‡ *Saarstein, Riesling, 2015, Mosel, Germany \$11*

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

‡ *Anne Amie 'Amrita', Cuvée A, 2015, Willamette Valley, Oregon \$11*

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

‡ *J Vineyards, Pinot Noir, 2015, Monterey, California \$11*

Chicken Piccata \$24

Bell & Evans all natural breast, artichokes, spinach, capers, penne pasta, parmesan

‡ *Matanzas Creek, Sauvignon Blanc, 2016, Sonoma County, California \$12*

Braised Beef Short Rib \$26

Brussels sprouts, roasted garlic smashed potatoes, crispy onions, red wine demi

‡ *Mt. Monster, Cabernet Sauvignon, 2012, Limestone Coast, Australia \$12*

Grilled Hanger Steak \$32

12 oz. balsamic marinated, truffled gnocchi in white wine cream, asparagus tips

‡ *Horseshoes & Handgrenades, Syrah Blend, NV, Dundee, Oregon \$15*

‡ *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