

# Apps & Starters

**Daily Soup & Chowder**  
Cup 5 Bowl 7.5

**Baked French Onion Soup**  
seasoned crouton and blend of cheeses (A) 8

**Rhode Island Calamari**  
spicy banana peppers and garlic oil 12

**Oysters Scargo**  
baked with artichoke, spinach, cheese, and bacon 16

**Local Oysters on the Half-Shell**  
half dozen (GF) 15

**Tavern Wings**  
Boneless chicken wings tossed in spicy buffalo sauce, served with bleu cheese dressing 12

**New Lattice Cut**

**Sweet Potato Dippers**  
southern style sweet potato fries with honey mustard sauce 7

**Shrimp Martini**  
jumbo shrimp with spicy sauce (GF) half 7 - full 13

**Tuna Martini**  
sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds, ginger, sriracha and wasabi cream sauce (A) 15

**Fresh Maine Crab Cakes**  
Fried cakes served with a smoked paprika remoulade 12

**Kate's Spicy Potato Skins**  
stuffed with pepper bacon and pepper jack cheese, topped with sour cream, scallions, and our house blended BBQ sauce 8

**Demi Charcuterie Plate**  
Assorted meats & cheeses 8

**Heirloom Tomato Salad**  
Arugula and fresh mozzarella 8

**Tempura Soft Shell Crab**  
Topped with tropical fruit salsa 10

# Salads

**Tossed Greens**  
baby greens in a red wine vinaigrette (GF) 8.5 / 6 / 4 (demi)

**Romaine Salad**  
caesar dressing, fresh parmesan and house made croutons 8.5 / 6 / 4 (demi)

**Arugula Salad**  
Baby arugula, walnuts, apples, cheddar cheese, and Dijon dressing 8.5 / 6 / 4 (demi)

**Iceberg Wedge**  
bleu cheese crumbles, bacon, tomato, and champagne vinaigrette 10

**Spinach Chevre Salad**  
baby spinach, crumbled goat cheese, dried cranberries, pecans, balsamic vinaigrette (GF) 12

**Roasted Beet Salad**  
baby green salad, roasted beets, bleu cheese, sugared walnuts, and balsamic vinaigrette 12

**Ginger Shrimp Salad**  
grilled shrimp basted with an orange glaze over greens with dried cranberries, almonds, and mandarin oranges (A) 14

**Warm Spaghetti Squash Salad**  
with almonds, feta, and lemon vinaigrette (GF) 7

**Watermelon Salad**  
diced watermelon tossed in a jalapeno basil lime dressing with feta cheese and pine nuts 9

Top anything with...  
**Chicken \$7 Shrimp \$8 Crab Cakes \$10**  
**Steak Tips \$12**

# Sandwiches & Light Sides

**Lobster Salad Roll**  
tender lobster meat tossed lightly with celery and mayonnaise in a traditional toasted roll, served with cole slaw and French fries 28

**Spicy Fried Chicken**  
flashed fried chicken breast with avocado, bacon cheddar cheese and sriracha sauce served on a bulky roll 14

**Asian Fish Sandwich**  
fried scrod filet topped with seaweed salad and sesame mayo 13

**Grilled Portobello Sandwich**  
marinated portobello served on toasted focaccia with baby arugula and basil pesto 12  
add brie or goat cheese +\$2

**The Pretzel Burger**  
served on a soft Pennsylvania pretzel roll 13  
Cheese +\$1

**Pepper-burger**  
cracked peppercorn seared burger, with béarnaise sauce 14

**burgers & sandwiches accompanied by**  
cole slaw, pasta salad or fries.  
sweet potato fries add \$1  
(in place of regular fries)

**Scampi Flatbread**  
sautéed shrimp, garlic butter, tomato, basil, and mozzarella 16

## From The Cellar & Bar

### Fuedo di Morro, Pecorino

A medium bodied white wine from Abruzzo, Italy, its crisp and refreshing with a touch of green apple 8

### Honoro Vera, Rose

This Syrah and tempranillo based rose from Spain has just a hint of sweetness, would pair nicely with oysters on the half shell or shrimp cocktail 7

### Chateau Finet, Bordeaux

This Bordeaux Superieur is a blend of merlot, cabernet sauvignon, and cab franc with firm tannins and hints of cherry and cassis, pairs well with our steaks and Mongolian Pork 9

# Entrees

## Tenderloin au Chevre

filet mignon served with a grilled portobello mushroom, dressed with chevre goat cheese and balsamic reduction 28

## Bistro Style Sirloin

grilled sirloin topped with caramelized onions and blue cheese, served with a baked potato and sour cream (GF) 24

## Boneless Short Ribs

braised short ribs served over bleu cheese mashed potatoes with vegetable gravy and crispy onions (A) 23

## Glazed Salmon

topped with a tropical fruit salsa, served with parmesan risotto (GF) 24

## Panko Crusted Scallops

sweet sea scallops, flash fried in crunchy Japanese crumbs, with herbed rice 26

## Grilled Swordfish

flame grilled and super fresh with herbed rice (GF) 26

## Crispy Potato Crusted Scrod

fresh baked, potato encrusted scrod fillet served over sweet corn and bacon chowder 23

## Lemon Flounder

local pan seared filets served over a shrimp and bacon frittata with sautéed baby spinach, and lemon butter sauce 24

## Chicken and Goat Cheese

sautéed chicken, with roasted mushrooms, baby spinach, and heirloom tomatoes in a goat cheese sauce with linguine 21

## Mongolian Pork Chop

grilled bone-in chop served with whipped Yukon gold potatoes, braised cabbage, and creamy mustard sauce 24



(GF) indicates that our regular menu preparation is **Gluten Free**.  
(A) indicates item can be slightly **Altered** to be Gluten Free on request.  
Other items may often be prepared in a gluten free style... just ask.

## Extras...

**New Lattice Cut**

### Sweet Potato Fries

by now they're almost famous...  
(as an alternate starch \$1)  
full order 7

### Bacon Brussels Sprouts 7

### Fresh Asparagus

with béarnaise sauce (A) 7

### Sautéed Spinach

roasted garlic and pine nuts (GF) 7

## Coconut Curry Mussels

With red peppers, shitake mushrooms & baby bok choy in a coconut red curry sauce, served over udon noodles 21

## Ocean Perch & Quinoa

Pan seared ocean redfish served over quinoa. Served with an arugula & olive oil salad and a housemade smoked tomato jam 20

## Petite Filet Mignon

Char grilled topped with Hollandaise sauce and 2 garlic shrimp served with potato cakes 25

## Rack of Lamb

full seven bone rack of NZ roasted lamb with Yukon gold mashed (GF) 28

## Lobster Mac N' Cheese

three cheese sauce with penne, with buttered crumbs 31

## Lobster and Sweet Pea Risotto

back by popular demand 31

## Shrimp & Scallop Stir Fry

Pan seared shrimp and scallops tossed in ginger-scallion sauce with seasonal veggies, over asian noodles 24

## Seafood Strudel

genuine crab, shrimp, and sweet scallops baked in a flaky pastry crust crowned with Newburg sauce and a pair of large shrimp served with Yukon gold mashed potatoes 23

## Tuna Poke

Sushi grade tuna tossed in a honey lime tamari sauce with avocado, shallots, and grape tomatoes, served over sushi rice (A) 21

*Be sure*

*to save room...*

## New York-Style Cheesecake

Topped with pecans, caramel, and fudge sauce 8

## Zabaglione

Sweet Italian custard with fresh berries 8

## Strawberry Rhubarb Upside Down Cake

Topped with whipped cream 7

Consuming any raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. Note: Our menu items are prepared in a kitchen area alongside nuts and nut products. Please inquire if you have any food allergies or sensitivities and we will do our best to assist you in making selections.