

All Day Dining

Starters

New England Clam Chowder Cup \$5 Bowl \$7 **Clam Cakes** 6 for \$9 12 for \$12

Soup of The Day Cup \$5 Bowl \$7

Crispy Chicken Wings tender deep fried – Buffalo, BBQ or Teriyaki 8 for \$11 12 for \$17

RI Stuffed Quahog clams, chorizo, Portuguese sweet bread stuffing & pepper relish \$6 each

Charcuterie Board chefs selection of meats, cheeses and accompaniments \$14

Loaded Cheesy Fries melted cheese, bacon bits, blue cheese crumble and chipotle aioli \$10

Point Judith Calamari lightly breaded and deep fried calamari, tomato, pepperoncini and garlic aioli \$14

Bavarian Pretzel Sticks baked and salted pretzel rods with a spicy mustard dipping sauce \$10

Basket of French Fries \$5

Side Of Cole Slaw \$2

Salads

Seasonal Greens mixed greens, tomato, carrot, craisins & cucumber with balsamic, bleu cheese or ranch \$8

Beet & Kale chopped baby kale, shaved beets, pear, crumbled goat cheese and apple cider vinaigrette \$10

Classic Caesar romaine, garlic croutons, parmesan cheese & classic creamy garlic dressing \$9

Add to any salad. . .

Grilled Chicken \$7 Grilled shrimp \$10 Steak \$14 Salmon \$14

Flat Bread Pizza

Margarita tomato, basil, mozzarella and parmesan cheese finished with extra virgin olive oil \$14

Chourico, Pepper & Onion chourico, red onion, roasted peppers and chipotle aioli \$15

Pear & Prosciutto thin sliced pears, prosciutto, baby kale and balsamic drizzle \$15

Traditional Cheese Pizza, Pepperoni Pizza or Vegetable Pizza \$12

Sandwiches &

Sandwiches served with choice of fries, cole slaw or dressed greens

All American Burger all beef burger, lettuce, tomato, pickle & american, swiss or cheddar \$13
add bacon + \$1.50

Turkey Club tender turkey, lettuce, tomato and bacon on toasted sourdough with cranberry aioli \$12

Chicken Caesar Wrap grilled chicken, romaine, parmesan & Caesar dressing in a flour tortilla \$13

Twin Dogs two grilled all beef hot dogs \$12

Most of our Sandwiches can be prepared with a lettuce bun for Gluten free or Keto diets

Entrees

Fish & Chips lightly battered and deep fried cod filet, french fries, crisp slaw, tartar & lemon \$18

Grilled Salmon Atlantic salmon, roasted sweet potato, broccoli and maple lemon gastrique \$24

Chicken or Beef Stir Fry marinated chicken or beef stir fried with vegetables over jasmine rice with a teriyaki glaze \$20

Chicken Marsala Sauteed chicken with a rich and creamy mushroom marsala sauce served over pasta \$20

Grilled Pork Chop served with a roasted sweet potato and apple cranberry chutney \$24

Grilled NY Strip Steak 10oz center cut NY strip steak, roasted potato, broccoli and mushroom demi sauce \$28

Shrimp Scampi sauteed shrimp, tomato, basil and roasted garlic in a white wine butter sauce over penne pasta \$23

Beverages

Tiki Bar Frozen Mud Slide \$12.00

Specialty Cocktails

Harbor Lights Mule Titos Vodka, Fresh Lime + Ginger Beer \$11 (Strawberry, Pineapple + Classic)

Paloma Altos Tequila, Grapefruit Juice + Soda \$11

Especial Cucumber Martini Donna's Secret Recipe- Stoli Cucumber Vodka & Elderflower \$12

Nauti Nana Myers Gold Rum, Malibu Rum, Pineapple Juice + Orange Juice \$12

Margarita Altos Tequila, Triple Sec & Sour Mix \$11 (Watermelon, Strawberry, Pineapple + Classic)

Jake On The Beach Absolut Citrus Vodka, Sour Mix, Blue Curacao, Sprite, Lime + Sugar Rim \$10

Pear Martini Grey Goose Pear Vodka, Elderflower, Lemon + Simple Syrup \$12

Watermelon Spritz Absolut Watermelon, Sparkling Wine + Simple Syrup \$10

72 & Sunny Stoli Raz Vodka, Elderflower, Lime + Simple Syrup \$11

House Sangria – Red or White \$10

Beer

Budweiser \$4

Miller Lite \$4

Heineken \$4.75

Blue Moon \$4.75

Bud Light \$4

Corona - Xtra \$4.75

Mich Ultra \$4.25

Guinness \$6.00

Coors Light \$4

Corona Premier \$4.75

Whalers Rise \$5

White Claw \$5

Ask your server about today's drafts

Coke, Diet Coke, Sprite & Gingerale \$1.50

Bottled Water \$1.50

Wine By the Glass / Bottle

Hayes Ranch, California \$7, \$21 Sav Blanc, Pinot Grigio, Chard, Rosé, Merlot & Cabernet Sav

Gooseneck Prosecco, Italy \$8, \$24

Robert Mondavi Chardonnay, California \$8, \$24

Bread & Butter Chardonnay, California \$10, \$30

Mezzacorona Pinot Grigio, Italy \$8, \$24

Santa Margherita Pinot Grigio, Italy Bottle Only, \$44

Kim Crawford Sauvignon Blanc, New Zealand \$11, \$33

J.Lohr Estates Bay Mist Riesling, California \$9, \$27

Flip Flop Moscato, Chile \$7, \$21

Woodbridge White Zinfandel, California \$8, \$24

Imagery Cabernet Sauvignon, California \$10, \$30

Meiomi Pinot Noir, California \$10, \$30

Trivento Malbec, Argentina \$9, \$27

Federalist Red Zinfandel, California \$10, \$30

Leese & Fitch Firehouse Red, California \$9, \$27

Desserts

Chocolate Silk Pie \$7

Creamy velvet milk chocolate mousse, buttery crust, chocolate syrup and whipped cream

Housemade Roasted Pumpkin Cheesecake \$7

Roasted pumpkin spiced sugar pumpkin puree, creamy Philadelphia cream cheese, graham cracker crust and maple drizzle

Apple Blossom a la mode \$7

Brown sugar-cinnamon roasted apples, warm pastry crust, vanilla ice cream and caramel sauce

A 20% gratuity will be added to all parties over 8 Tables may split checks 3 ways maximum

It is the customers obligation to inform the server of any food allergies. Notice: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

RESTAURANT AND BAR

Par & Tackle