



### Soups

<b>Chilled Borscht</b> - pureed beets, cucumber-dill crème fraiche	<b>6</b>
<b>Soup Du Jour</b> - seasonally inspired (please ask server)	<b>6</b>

### Appetizers

<b>Clams Casino</b> - diced clams, garlic butter, bell pepper, onions, bacon, breadcrumbs	<b>10</b>
<b>Garlic Clams</b> - little neck clams, garlic, basil, white wine broth	<b>12</b>
<b>Thai Beef Salad</b> - Piedmontese flat iron steak, Thai chilis, onion, mint, cilantro	<b>12</b>
<b>Baked Brie</b> - rosemary, garlic breadcrumbs, seasonal jam, crostini	<b>6</b>
<b>Hog Wings</b> - two petite pork shanks, teriyaki sauce, roasted garlic, cilantro	<b>10</b>
<b>Shrimp Cocktail</b> - three jumbo red shrimp, cocktail sauce	<b>10</b>
<b>Chilled Seafood Sampler (for two)</b> - four clams on the half shell, two oysters of choice, jumbo shrimp cocktail, jumbo lump crab meat	<b>24</b>

### Salads

<b>Garlic House Salad</b> - romaine, garlic, lemon juice, extra virgin olive oil, parmesan cheese	<b>6</b>
<b>Cherry Tomato Salad</b> - local cherry tomatoes, roasted red peppers, fresh mozzarella cheese, red onion, spinach, cucumber-basil vinaigrette	<b>10</b>
<b>Watermelon Caprese Salad</b> - local watermelon, feta cheese, pickled red onion, watercress, balsamic reduction	<b>8</b>

**SALAD ADDITIONS - CHICKEN \$5 - SHRIMP \$6 - WHITE ANCHOVIES \$3  
JUMBO LUMP CRAB \$10 - PIEDMONTESE FLAT IRON STEAK \$10**



### Lighter Fares

All sandwiches served with house cut French fries and a pickle

<b>Grilled Cheese</b> - sharp cheddar cheese, granny smith apple, honey, seven-grain bread	<b>9</b>
<b>Steak Sliders</b> - grilled Piedmontese flat iron steak, caramelized onions, mushrooms, watercress, horseradish crème fraiche, Kaiser slider bun	<b>12</b>
<b>Cajun Fish Taco</b> - grilled Catch of the Day, chimichurri, black bean spread, pico de gallo, sliced avocado, corn tortilla	<b>15</b>
<b>Grilled Chicken Sandwich</b> - roasted red peppers, provolone cheese, basil mayo, ciabatta roll	<b>12</b>
<b>Duck B.L.T.</b> - shredded duck confit, duck bacon, local tomato, lettuce, roasted shallot mayo, seven-grain bread	<b>12</b>
<b>Fish &amp; Chips</b> - beer battered cod, house cut French fries	<b>15</b>
<b>Burger</b> - 8 oz. angus beef patty, lettuce, tomato, onion, Kaiser roll	<b>8</b>
<b>Vegetarian Mushroom “Burger”</b> - blended wild mushroom mix patty, caramelized onions, Swiss cheese, garlic mayo, Kaiser Roll	<b>12</b>
<b>Korean Fireburger</b> - 8 oz. gochujang marinated angus beef patty, ponzu mayo, Kaiser roll	<b>11</b>

*Choice of topping \$2 each:* American cheese, cheddar cheese, Swiss cheese, bleu cheese, Monterey jack cheese, provolone cheese, fresh mozzarella, caramelized onion, bacon, avocado, mushrooms

### Pizzas

<b>Salad Pie</b> - pizza sauce, topped with romaine, garlic, tomato, onion, olive oil, balsamic vinegar, shaved parmesan cheese	<b>10</b>
<b>Margarita Pie</b> - pizza sauce, local tomato, fresh mozzarella cheese, basil, balsamic reduction, roasted garlic	<b>10</b>
<b>Mushroom Pie</b> - shallots, spinach, mozzarella, and mascarpone	<b>10</b>



### Entrées

<b>Prime NY Strip Steak</b> - Burgundy wine herb compound butter	<b>32</b>
<b>Piedmontese Flat Iron</b> - chimichurri sauce	<b>24</b>
<b>Half Roasted Chicken</b> - coconut curry broth	<b>18</b>
<b>Duck Breast</b> - mixed mushrooms, leeks, hoisin sauce	<b>18</b>
<b>Seared Scallops</b> - local corn, bell peppers, bacon, cream sauce	<b>32</b>
<b>Shrimp and Grits</b> - paprika dusted shrimp, stewed tomatoes, bell peppers, creamy grits	<b>20</b>
<b>Crab Norfolk</b> - jumbo lump crab, lemon, black pepper, toast points	<b>MKT*</b>
<b>Broiled Cod</b> - shallots, capers, lemon beurre blanc	<b>20</b>
<b>Salmon</b> - wild caught, grilled, Jameson Irish Whiskey butter	<b>20</b>
<b>House-made Linguine</b> - marinara	<b>16</b>
<b>LINGUINE ADDITIONS - Mixed Vegetables \$4 - Chicken \$6 - Capers &amp; Anchovies \$8 - Shrimp \$10 - Clams \$10 - Jumbo Lump Crab \$14</b>	

\*MKT – market price

### **Sides A La Carte**

<b>House Cut French Fries</b> \$4	<b>Herb Little Red Potatoes</b> \$4
<b>Lavender Honey Glazed Carrot</b> \$5	<b>Roasted Beets Feta and Mint</b> \$5

**Additional Side Du Jours seasonally inspired (prices vary, please ask)**



## **Beverages**

Coke, Diet Coke, Sprite, Ginger Ale, 3

Iced Sun Tea, 3

San Pellegrino Sparkling Water by the bottle, 5

## **Kid's Menu**

**French Fries, 4**

**Mozzarella Sticks with Marinara, 5**

**Battered Chicken Fingers and French Fries, 8**

**Cheese Pizza, 8**

**Grilled Cheese with Apple and Honey, and French Fries, 9**

**Kid's Pasta (spaghetti or elbow macaroni), 7**

**Choice of Marinara, Butter and Parmesan Cheese, or Cheese Sauce**

**4 oz. Burger and French Fries, 5**

**\*additional toppings \$1 each\***

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**Ice Cream Sundae**

**Vanilla ice cream, Chocolate syrup, Whipped cream, and a Cherry**

**6**

**Assorted Juices, Sodas, Milk**