



SHARED

FRIED BRUSSEL SPROUTS \$10

Candied Walnuts Blue Cheese
Red Onions Marmalade and Pork Belly

HOMEMADE CAJUN CHIPS \$6

FRIED PICKLES \$8

Served w/Chipotle Ranch

HOUSEMADE TATOR TOTS \$6

ADD Bacon and Cheddar \$2

SPINACH DIP \$8

Served with Tortilla Chips

SOFT PRETZEL W/ BEER CHEESE \$7

NACHOS \$12

Choice Ground Beef, Chicken, Veggie
Pico, Guac, Beer Cheese, Lettuce, Fresh Jalapeno

CRAB DIP \$10 - Served with Tortilla Chips

SOUTHWEST EGGROLLS \$9

Served with Chipotle Ranch Dressing

CRAB RANGOONS \$8

Served with Merlot Thai Chili Sauce

HOUSEMADE ONION RINGS \$6

CHICKEN WINGS 7 FOR \$7

Mild-Hot Buffalo, BBQ, Barbalo, (Buf and BBQ)
Sweet Chili. Cajun or Garlic Dry Rub

SOUPS/SALADS

NEW ENGLAND CLAM CHOWDER \$6.50

BRUNSWICK STEW \$6.50

CHILI W/TORTILLA CHIPS \$6.50

WEDGE SALAD \$10

Applewood smoked bacon crumbles, red onions
Cucumber, Tomato, blue Cheese Crumbles and
Balsamic Reduction

BURGER BOWL \$12

Garden Salad topped with a Grilled Patty

CAESAR SALAD \$9

Romaine Lettuce tossed with Parmesan Cheese
w/Caesar Dressing and Housemade Croutons

SOUTHWEST CHICKEN SALAD \$14

Grilled or Fried, Spring Mix and Romaine
Topped w/Pico de Gallo and Cucumbers, Served
with Tortilla Strips and Chipotle Ranch Dressing

SIDES \$3

CREAMY SLAW

CREAMED SPINACH

HANDCUT FRIES

SAUTEED VEGETABLES

MAC AND CHEESE

HOUSE MADE ONION RINGS

SIDE CAESAR SALAD

HOUSE MADE TATOR TOTS

SIDE SALAD

MAC AND CHEESE

BEVERAGES

SWEET TEA, UNSWEETENED

COCA COLA, SPRITE

DR PEPPER, GINGER ALE, LEMONADE

BOTTLE CHEERWINE

[ALL BURGERS ARE COOKE TO MEDIUM UNLESS OTHERWISE REQUESTED]

*Consuming Ras or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness