



DINNER

SOUPS

**NEW ENGLAND
CLAM CHOWDER 8**

SOUP DU JOUR \$PTM

 **GUINNESS
FRENCH ONION SOUP 8**

APPETIZERS

 **POTSTICKER OF THE DAY 10**

HOUSE MADE STUFFED CLAMS 11

PRETZEL 10

With Cheese Sauce & Spicy Mustard

 **POUTINE FRIES 10**

With Cheese Curds & Chicken Gravy

MARYLAND STYLE CRAB CAKES 16

Served with Lime Cilantro Aioli & Chipotle Aioli

 **SEARED SCALLOPS (GF) 18**

Served With Red Pepper White Bean Puree, Pancetta, Garlic Spinach, Balsamic Glaze

ASIAN STYLE CALAMARI 14

SALADS

 **HOUSE SALAD (GF) 10**

*Mixed Greens, Tomatoes, Cucumbers, Onions,
Julienne Vegetables, Choice Of Dressing*

CAESAR SALAD (GF) 12

*Romaine Lettuce, House Croutons, Asiago Crisps,
Fresh Romano, Caesar Dressing*

 **SPINACH SALAD (GF) 13**

*Roasted Mushrooms, Tomatoes, Pickled Onions, Sun-dried Cherries,
Smoked Bacon, Feta Cheese, Blackberry Vinaigrette*

 ***TERIYAKI FLANK STEAK SALAD (GF) 17**

*Mixed Greens, Kimchi, Wakame Salad, Julienne Vegetables,
Scallions, Sweet Tear Drop Peppers, Pickled Onions,
Roasted Cashews, Lemon Soy Dressing*

CAPRESE SALAD (GF) 13

*Mixed Greens, Fresh Mozzarella, Basil, Tomato,
Red Onions, Kalamata Olives, Balsamic Glaze, Olive Oil*

ADD: **GRILLED CHICKEN 7**

SCALLOPS 14

TERIYAKI STEAK 14

SALMON 12

DRESSINGS:

**MAPLE BALSAMIC VINAIGRETTE, BLUE CHEESE, RANCH,
LEMON SOY, CAESAR, BLACKBERRY VINAIGRETTE**


(GF) - Available Gluten Free

 House Favorite

GLUTEN FREE OPTIONS AVAILABLE FOR ADDITIONAL CHARGE • CHECK WITH YOUR SERVER

*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

ENTREES

 **BANGERS & MASH 18**

Irish Pork Sausage, Mashed Potato, Bachelor Beans, Onion Gravy

FISH & CHIPS 18

Beer Battered Cod, French Fries, Coleslaw

 **SHEPHERD'S PIE 17**

*Ground Beef, Peas, Onions, Carrots,
Cheddar Cheese Crusted Mashed Potatoes*

 **BRAZEN MEATLOAF 22**

*Ground Beef, Pork, veal, Corned Beef, Irish Cheddar Cheese, Mashed Potatoes,
House Vegetables, Topped With Onion Gravy*

*** SEARED SALMON (GF) 24**

*Sautéed Spinach, Julienne Vegetables, Kimchi, Ginger Rice,
Roasted Cashews, Lemon Soy Glaze*

BAKED SCALLOPS (GF AVL) 28

Parmesan Panko Crust, Rice, & House Vegetables

FRIED SCALLOPS 28

French Fries, Coleslaw

ZUCCHINI LASAGNA (GF) 18

Ricotta, Marinara, Basil, Mozzarella, Romano With Side Salad

MARYLAND STYLE CRAB CAKES 25

Rice, House Vegetables, Lime Cilantro Aioli, Chipotle Aioli

LEMON TARRAGON CHICKEN PASTA (GF AVL) 23

Grilled Chicken, Peas, Pancetta, Tomatoes, Garlic, Spinach, Romano, Lemon Tarragon Cream Sauce

TERIYAKI FLANK STEAK STIR FRY 26

Asian Style Noodles, Scallions, Julienne Vegetables, Spinach, Kimchi, Roasted Cashews, Thai Chili Hoisin Sauce

SMOKED BRISKET PLATE 24

House Smoked Brisket, House BBQ Sauce, Coleslaw, Sweet Potato Fries, & Sauteed Corn

BRAISED SHORT RIBS 28

Slow Braised Short Ribs, Mac & Cheese, House Vegetables, Topped With Frizzled Leeks

SAUTÉED FLOUNDER (GF AVL) 24

Lightly Floured & Fried Flounder, Crab & Tomato Salsa, Lime Cilantro Aioli, Rice, House Vegetables

 **GRILLED FLAT IRON STEAK 28**

10oz Whiskey Marinated Flat Iron Steak, Mashed Potato, House Vegetables, Whiskey Green Peppercorn Demi Glace

GRILLED GAME HEN 26

Lemon Rosemary Marinated Hen, Quinoa Couscous Pilaf, Chicken Gravy, Lingonberry Sauce

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