

LUNCH

Soups & Appetizers

- New England Clam Chowder** 9 • Local hand shucked clams, bacon, potatoes, creamy broth
- Blue Crab Fritters** 13 • Sweet corn, blue crab, garlic aioli
- Crispy Thai Calamari** 16 • Sweet Thai chili, banana peppers, bell peppers, cucumber salsa
- Wings** 13 • Jumbo wings tossed in your choice of: Buffalo, Garlic Parmesan, Sweet Thai Chili
• Boneless \$15
- Fish Tacos** 14 • Crispy Baja Mahi Mahi, pickled red onion & radish, roasted corn and poblano salsa, avocado crema
- GF Carnitas Tacos** 13 • Slow cooked hand pulled pork, roasted corn & poblano salsa, pickled red onion & radish, avocado crema
- Cauliflower Bites** 12 • Hand breaded cauliflower florets, mango jalapeno sauce
- Tuna Poke** 16 • Sushi grade ahi tuna poke, crispy wontons, wasabi aioli, scallions
- GF Mussels** 15 • Chourico, onion, overnight tomatoes, white wine
- GF Craft Nachos** 16 • Slow cooked hand pulled pork, cheddar jack cheese, avocado crema, salsa verde, roasted corn and poblano salsa
- Mediterranean Hummus Plate** 12 • Naan, grape tomatoes, cucumbers, red onion, extra virgin olive oil

Salads

- ADD: Chicken 7, Shrimp 11, Salmon 12, Steak* 13, Sesame Crusted Ahi* 12
- Classic Caesar** 12 • Romaine, shaved Parmesan, herb croutons, house made Caesar dressing
- GF Roasted Beet** 13 • Roasted beets, baby seasonal mixed greens, candied walnuts, goat cheese, red wine vinaigrette
- GF The Beach House Chopped** 14 • Romaine, red onion, crumbled bacon, tomatoes, cucumbers, Gorgonzola, roasted corn, cilantro lime vinaigrette
- Burrata & Prosciutto Caprese** 14 • Vine ripened yellow tomato, whole milk burrata, prosciutto, extra virgin olive oil, balsamic glaze

Rustic Flat Breads

- Fig & Prosciutto** 15 • Black Infusions Fig vodka glaze, prosciutto, goat cheese, mozzarella, baby arugula
- Margarita** 14 • Overnight tomatoes, fresh mozzarella, basil, extra virgin olive oil
- Tropical** 15 • Grilled chicken, bell pepper, red onion, pineapple, mozzarella

Hand Helds

- Served with hand cut fries or mixed greens
Sweet potato fries \$2 - Gluten Free Bun \$2
- Classic Cheese Burger*** 14 • ½ lb certified Angus beef, lettuce, tomato choice of cheddar or Swiss
- Surf & Turf Burger*** 26 • Certified Angus beef, warm buttered lobster, herb mayo, arugula
- Bristol Harbor Burger*** 16 • ½ lb certified Angus beef, sautéed mushrooms and onions, house steak sauce, Gorgonzola
• Add a fried egg \$2
- Caesar Wrap** • Romaine, shaved parmesan, house made caesar dressing
• grilled chicken 15 grilled shrimp 17
- Spicy Ahi Tuna Burrito*** 19 • Pan seared sushi grade ahi tuna, saffron rice, seaweed salad, avocado, wasabi aioli
- Lobster & Scallop Roll** 33 • Lobster, scallop, celery, red onion, tarragon aioli, buttered brioche roll
- BLTA** 14 • Jalapeno bacon, lettuce, tomato, avocado, garlic & herb aioli
- Steak Wrap*** 19 • Grilled steak, sautéed onions, mushrooms, bell peppers, cheddar jack
- Mahi Mahi Sandwich** 18 • Pan seared blackened Mahi Mahi, garlic & herb aioli, lettuce, tomato, fire roasted pineapple and pepper salsa

Entrées

- Brown Sugar Glazed Salmon** 26 • Roasted pineapple and pepper salsa, pomegranate glaze, sweet potato fries, mixed greens
- Sesame Encrusted Ahi Tuna*** 25 • Soy glaze, wasabi aioli, mixed greens, sweet potato fries
- Chicken Milanese** 23 • Crispy panko bread crumbs, grape tomatoes, baby arugula, citrus vinaigrette, shaved parmesan
- NY Sirloin*** 27 • House made steak sauce, hand cut fries, mixed greens
- Fish & Chips** 21 • Hand battered local cod, hand cut fries, house made slaw
- Spinach & Feta Ravioli** 20 • Mushrooms, onions, peppers, garlic & lime beurre blanc

*We advise eating raw or under cooked meat, poultry, or seafood poses a threat to your health. Before placing your order, please inform your server if a person in your party has a food allergy. 20% gratuity added to parties 8 or more.

Fiji Still Water & Saratoga Sparkling Water Available

Chef Juan Rodas