

Lunch

Soups & Appetizers

New England Clam Chowder 7 • Local hand shucked clams, bacon, potatoes, creamy broth

Jumbo Stuffed Quahogs 9 • Two local quahogs, bacon, herb bread crumbs

Clam Cakes 7 • Local hand shucked clam fritters, house made tartar sauce

GF Little Necks 16 • Overnight tomatoes, linguica, onion, white wine garlic broth

Crispy Thai Calamari 13 • Sweet Thai chili, banana pepper, bell pepper, cucumber salsa

Crab Cakes 14 • jumbo lump crab cake, mango salsa, sweet Thai chili aioli

Chicken Wings 11 • Jumbo wings tossed in your choice of: Buffalo, Garlic Parmesan, Sweet Thai Chili, BBQ, Salt & Pepper dry rub
• Boneless \$13

Craft Nachos 16 • corn tortillas, cheddar jack cheese, slow cooked hand pulled pork, guacamole, sour cream, salsa verde

GF Pork Tacos 12 • slow cooked hand pulled pork, guacamole, shaved radicchio

GF Fish Tacos 13 • pan seared local catch of the day, jicama slaw, double corn tortillas, salsa verde

NY Strip* Crostini 12 • Sliced NY sirloin, shallot brandy cream

GF Aguachile 14 • lime cured shrimp, cucumber, red onion, chili pepper, cilantro, plantain chips

Rustic Flat Breads

Margarita 12 • over night tomatoes, fresh mozzarella, basil, extra virgin olive oil

Fig & Prosciutto 13 • Black Infusions Fig vodka glaze, prosciutto, goat cheese, mozzarella, baby arugula

Tropical 13 • grilled chicken, bell pepper, red onion, pineapple, mozzarella

Salads

ADD: Chicken 6, Shrimp 11, Salmon 11, NY Sirloin* 12, Sesame Crusted Ahi* 10, Pan Seared Sea Scallops 14

GF Grilled Watermelon 9 • baby arugula, roasted pepitas, shaved parmesan, honey lime cilantro vinaigrette

GF Baby Greens 7 • baby seasonal mixed greens, tomato, cucumber, red onion, balsamic vinaigrette

GF Roasted Beet 9 • roasted golden and ruby beets, baby seasonal mixed greens, candied walnuts, goat cheese, red wine vinaigrette

Classic Caesar 8 • romaine, shaved parmesan, herb croutons, house made Caesar dressing

GF The Beach House Chopped 9 • romaine, red onion, crumbled bacon, tomatoes, cucumbers, gorgonzola, roasted corn, cilantro lime vinaigrette

GF Tomato & Burrata 12 • basil, extra virgin olive oil, balsamic glaze

Hand Helds

Served with your choice of hand cut fries or mixed greens.

Sweet potato fries \$2 - Gluten Free Bun \$2

Classic Cheese Burger* 13 • certified Angus beef, lettuce, tomato choice of cheddar or Swiss

Bristol Harbor Burger* 14 • certified Angus beef, sautéed mushrooms and onions, house steak sauce, gorgonzola

P.B. Burger* 16 • certified Angus beef, 6 hour slow cooked honey chipotle pork belly, swiss, arugula

Ahi Tuna Steak Burger* 16 • Asian BBQ, seaweed salad, soy ginger infused aioli

Swordfish Sandwich 16 • pan seared, mango salsa, chipotle aioli

Lobster & Scallop Roll 28 • buttered brioche roll, lobster, scallop, celery, red onion, tarragon aioli

Pork Belly B.L.T. 12 • 6 hour slow cooked honey chipotle pork belly, lettuce, tomato, herb aioli

Caesar Wrap • romaine, shaved parmesan, house made Caesar dressing
• grilled chicken 12 grilled shrimp 14

Steak Wrap* 15 • grilled sirloin, sautéed onions, bell peppers, mushrooms, cheddar jack

Entrées

Pan Seared Salmon 18 • lightly blackened, pineapple relish, cabernet reduction, mixed greens, sweet potato wedges

Fusilli 16 • overnight tomatoes, onions, chicken, garlic, basil, olive oil, shaved parmesan

NY Sirloin* 19 • house made steak sauce, mixed baby greens, hand-cut fries

Fish & Chips 16 • hand battered local cod, hand cut fries, house made slaw

Fried Clam Strips 18 • local hand shucked clams, hand cut fries, house made slaw

Fried Clam Bellies 28 • local hand shucked clams, hand cut fries, house made slaw

Sesame Encrusted Ahi Tuna* 20

• seaweed salad, wasabi aioli, Asian BBQ, mixed greens, sweet potato wedges •

*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