



# Bites

Oysters on the Half Shell . . . . . HALF(7) WHOLE(14)  
\$7.00 \$13.00  
Fresh local oysters, served with lemon, cocktail and mignonette sauces.

Mussels with Fennel, Spicy Tomato and Caper Broth . \$10  
Prince Edward Island mussels sautéed with fresh fennel, capers in a spicy tomato broth and served with garlic bread.

## PERSONAL STONE FLAT PIZZA

- Imported 5 Cheese \$7  
Cheeses of parmesan, provolone, romano, mozzarella, and fresh buffalo mozzarella rest atop a paradise of dough and tomato sauce.
- 'Veggie Heads' \$7.50  
Our five cheese pizza topped with sautéed garden vegetables.
- 'Carnivores' \$8  
Slightly spicy with toppings of chorizo sausage, Italian sausage and pepperoni.
- Ionian \$8  
From the ancient world with toppings of artichoke hearts, kalamata olives, roasted red peppers, feta and fresh mozzarella cheeses.

Poor Man's Vegetarian Shrimp Mocktail . . . . \$7  
Tender florets of cauliflower steeped in Old Bay broth and other spices, chilled and served with lemon and cocktail sauce.

Fried Crab Bites with Lemon Garlic Aioli . . . . \$12  
Our signature crab cake recipes, served with fresh lemon and a lemon garlic aioli.

Hummina, Hummina, Hummina . . . . . \$7  
A trio of distinct flavors of freshly made hummus - roasted garlic, pumpkin and smoky chipotle. Served with assorted crackers, flat bread and rice & bean adzuki chips.

Rockfish Tacos with Fresh Tomato Salsa . . . . . \$7  
Tender fillets of battered rockfish topped with shredded lettuce, cabbage and served with a fresh roasted tomato salsa.

## SOUPS

- French Onion Soup au Gratin \$6  
A traditional recipe of caramelized onions, spices and beef broth topped with a bread crouton and a five cheese blend.
- Fresh Garden Vegetable \$6  
A creative blend of garden fresh vegetables and herbs simmered in a vegetable broth served with warm rustic French bread.

Cream of Crab \$8  
A velvety combination of crab and cream laced with a touch of sherry.

# Raw Bar

- Oyster Stew . . . . . \$9.50  
A velvety smooth blend of oysters, minced vegetables and cream.
- Steamed Middleneck Clams . . . . . \$7 \$12  
Served with cocktail sauce, lemon and melted butter.
- Beer Steamed JO Spiced Shrimp . . . . \$9 \$17  
Steamed and ready to peel, served with cocktail sauce, lemon and crackers.
- Snow Crab Leg Clusters . . . . . \$18 \$33  
Steamed and ready to peel, served with cocktail sauce, lemon and crackers.



# Sharing Plates

Grilled Romaine Salad (organic) . . HALF WHOLE  
\$6.50 \$13  
fresh hearts of romaine gently kissed with olive oil and char-grilled, topped with a red onion marmalade, candied walnuts, tomatoes, croutons and served with a gorgonzola cream dressing.

Fresh Garden Salad . . . . . HALF WHOLE  
\$5 \$10  
Our house blend lettuce topped with assorted fresh garden vegetables, croutons and your choice of dressing.

Brewer's Cobb Salad . . . . HALF WHOLE  
\$6.50 \$13  
Our house blend lettuce topped with thick cut bacon, tomatoes, avocado and sliced spring onion, garnished with crumbled blue cheese, croutons, served with a brown beer dressing and garnished with a pickled egg.

Salad Adds:  
Grilled Chicken Breast \$6 • Pan Roasted Salmon \$7  
Grilled Shrimp Skewer \$7 • Shredded BBQ Pork \$6  
Fresh Crab Meat \$8 • Sliced Grilled Steak \$7

Turkey Breast Club Sandwich . . . \$7  
Tender slices of roast turkey served on your choice of toasted white, wheat or rye breads, topped with a cranberry mayonnaise, thick cut bacon, lettuce and Tomato, served with Pub fries and a pickle.

Half Sandwich & Cup of Soup . . . . . \$8

Knife & Fork  
Cheese-Steak Sandwich . . . . \$11  
Tender shaved slices of beef prime rib on a toasted panini topped with peppers and a cheddar cheese sauce served with pub fries, lettuce, tomato and a pickle.

House Burger . . . . . \$9  
Eight ounces of black angus beef grilled to your liking on a toasted brioche roll, served with pub fries, lettuce, tomato and a pickle.  
Adds(\$1 Each) Sautéed Mushrooms • Caramelized Vegetables • Bacon Sautéed Onions • Provolone, Blue, Swiss or American Cheese • Avocado

Crab Cake Sandwich . . . . . \$12  
Our signature recipe pan fried on a toasted brioche roll, served with fresh lemon, lemon garlic aioli, tartar sauce, pub fries, lettuce, tomato and a pickle.

Fried Oyster Po'Boy . . . . . \$11  
Plump and tender oysters coated with seasoned flour and fried, layered in a top split bun with shredded lettuce and topped with remoulade sauce. Served with pub fries, lettuce, tomato and a pickle.



## Entrees

All entrees are served with an appropriate starch, vegetable and rolls with butter.

7 Ounce Top Sirloin Steak ..... \$16  
Boneless seven ounce filet grilled to perfection (we suggest medium rare) and topped with a green peppercorn demi-glace.

Breaded Shrimp Basket ..... \$14  
A generous serving of hand breaded shrimp, served with lemon, cocktail sauce, pub fries and vegetable.

Pan Seared Rockfish with Sweet Potato and Brussels' Sprout Hash ..... \$12  
Local rockfish with delicious sweet potato and brussel sprout hash.

English Cut Prime Rib ..... \$14  
Seasoned and roasted our traditional angus beef rib sliced to order and served with its natural juices.

Spicy Shrimp and Vegetables over Whole Wheat Pasta ..... \$12  
Six gems from the sea sautéed with garden vegetables in a slightly spicy sauce served over whole wheat pasta.

Country Style, Pile O' Ribs ..... \$12  
Thick and juicy pork ribs slow roasted for hours in our house made bbq sauce and spices.

Chicken Parmesan ..... \$12  
Tender chicken breast coated with seasoned bread crumbs, topped with marinara sauce and our house blend of five imported cheeses, served with whole wheat pasta and garlic bread.

Eggplant, Spinach and Artichoke Napoleon ..... \$11  
This could be your waterloo, alternating layers of spring wrappers, vegetables and a blend of cheese filling, topped with marinara sauce and served with garlic bread.

## Desserts

Fruit Flan ..... \$5  
Delicious vanilla custard topped with seasonal fresh fruit.

Pineapple Upside Down Cake ... \$5  
Delicious moist yellow cake topped (bottomed?) with caramelized pineapple and maraschino cherry.

Peach Crisp ..... \$6  
Fresh peaches topped with a crunchy oatmeal and brown sugar topping, served hot in a cast iron skillet.

Dessert a la Cart Selections ... \$5

Add Ice Cream ..... \$2.50  
Try adding a scoop of Hershey's Premium Ice Cream to any dessert  
Available Flavors; Vanilla, Chocolate, Strawberry & Coffee

## Beverages

Soft Drinks ..... \$1.95  
Coca-cola, Caffeine Free Diet Coke, Sprite, Pink Lemonade, Fanta Birch Beer, Fuze Iced Tea Unsweetened & Raspberry

Old Fashion Draft Root Beer .. \$2.95  
Make it a Float by adding a scoop of Hershey's Premium ice cream \$5.25

Premium Iced Tea-Gold Peak . \$2.25  
Green Tea, Southern Style, Premium Unsweet

Fresh Brewed Coffee ..... \$2.25  
Caffeinated & Decaffeinated

Hot Chocolate ..... \$2.25

Milk ..... \$1.95  
Regular, 2%, Skim & Chocolate

Chocolate Milk ..... \$2.25

Bottled Water ..... \$1.50

	SMALL	LARGE
Juices: Apple, Cranberry, Pineapple ..	\$2.75	\$3.75
Tropicana Orange Juice .....	\$2.95	\$3.95