



OYSTER BAR

- Daily Selection 3 ea
- Oyster Sampler 29
An assortment of twelve local oysters (four of each)



FIRST TASTE

- New England Clam Chowder 8
- Thai Chicken Skewers 11
Chili spiced chicken, thai peanut sauce
- Pork Pot Stickers 12
Kung pao dipping sauce
- Vegetable Spring Rolls 12
Ponzu glaze, orange chili dipping sauce
- Chicken 3 Ways (Choose one) 11
sweet caribbean, zesty buffalo, honey sriracha
- Coconut Shrimp 13
Honey citrus dipping sauce
- Chef's Tasting Plate 14
Lemon honey goat cheese, cheddar, prosciutto, ghost pepper salami, roasted plums, house made pickles, bacon onion jam, strawberry rhubarb chutney, crostini
- Nachos 12
Tortilla chips, cheddar and jack cheeses, black bean chili, salsa, sour cream, guacamole
- Asian Lettuce Wraps 12
Water chestnuts, peanuts, sprouts, carrots, pineapple, hoisin dipping sauce
Choice of: Stir fried chicken, shrimp (add \$2) or tofu
- Calamari 13
Cherry peppers, marinara, basil aioli, pecorino romano
- Ahi Tuna Tartare* 14
Tempura crisps, avocado, cucumbers, heirloom carrots, spicy mayo
- Crab Cakes 14
Pan seared, roasted corn and black bean salsa, whole grain mustard aioli

SALADS

- Simple Garden 8
parmesan-peppercorn dressing
- Caesar 9
Crisp romaine, sourdough croutons, shaved pecorino
- Pecan Crusted Chicken 18
Greens, goat cheese, caramelized vidalia onions, balsamic dressing
- Steak Tip Wedge* 22
Sliced tomato, slab bacon, fried onion strings, crumbled blue cheese, blue cheese dressing
- Chilled Lobster Plate 24
Maine lobster salad, bibb lettuce, avocado, cherry tomatoes, chilled grilled asparagus, sugar snap peas, red onion, basil vinaigrette

\$33 LOBSTER SPECIAL

Our famous lobster special is back! Available everyday!

- Cup of New England Clam Chowder
- 1 1/4 pound steamed lobster, baked potato, corn cob, drawn butter
please no substitutions!

FAVORITES

- The Veggie Bowl / 20
Brown rice, spinach, bell peppers, celery, zucchini, bean sprouts, spicy sesame dressing
- Eggplant Neapolitan / 22
Herb breaded eggplant, spinach, red peppers, portabella mushrooms, provolone, marinara
- Steak Tips* / 22
Bourbon BBQ marinade, grilled balsamic onions, mashed potatoes, green beans
- Pork Baby Back Ribs / 29
Lightly smoked, house BBQ sauce, poblano pepper corn bread pudding, onion strings
- Peach and Bourbon Braised Short Rib / 29
Caramelized peaches and onions, red bliss gorgonzola potato salad
- Certified Black Angus Filet Mignon* / 32
Herb butter, mashed potatoes, green beans
- Surf and Turf / 35
Bourbon BBQ marinade steak tips, boiled lobster tail, hand cut french fries, cole slaw
- Veal Cutlet Caprese / 26
Romano herb breaded, baby arugula, fresh mozzarella, heirloom tomatoes, shallots, capers, lemon vinaigrette
- Swordfish Medallions / 26
Tomato, basil, kalamata couscous, asparagus, chimichurri sauce
- Shrimp and Farfalle / 25
Pan seared gulf shrimp, sautéed asparagus, cherry tomatoes, red pepper flakes, lemon butter sauce
- Fried Scallops / 24
Coleslaw, hand cut french fries, tartar sauce
- Fried Clams / 24
Coleslaw, hand cut french fries, tartar sauce
- Pan Roasted Salmon / 27
Sugar snap peas, green onion, radish, fingerling potato salad, dijon tarragon vinaigrette, citrus creme fraiche

COOL LEMONADES



- Siesta
Tequila, blackberries, lemonade 8
- Triplicity
Strawberry and rosemary infused vodka, lemonade 8
- Louisville Lemonade
Peach infused bourbon, lemonade 8

CHICKEN|PASTA

- Chicken Cavatelle 22
Spinach, portobello mushrooms, pecorino romano, garlic, white wine and chicken broth
- Bolognese 23
Rigatoni, braised veal, beef, and pork, house-made tomato sauce, mushrooms, cream
- Chicken Parmesan 24
Marinara, mozzarella, penne with buttery cheese sauce
- Jambalaya 24
Rock shrimp, chicken, andouille sausage, tasso ham, spicy vegetables, dirty rice
- Chicken Milanese 24
Parmesan risotto, green beans, lemon white wine butter sauce

HANDHELDS

- Grilled Chicken Prosciutto Sandwich 13
Provolone, roasted red peppers, basil aioli, ciabatta, hand cut french fries
- Mozzarella & Eggplant Sandwich 13
Fried eggplant, sliced mozzarella, olive and hot pepper relish, ciabatta, hand cut french fries
- The 3 Burger* 13
Vermont cheddar, bacon onion jam, lettuce, tomato, house pickles, brioche bun, hand cut french fries
- Fresh Maine Lobster Club 24
Bacon, mayonnaise, lettuce, tomato, toasted sourdough, cole slaw
- Spicy Fish Tacos 22
Grilled mahi mahi, cabbage, salsa, cilantro aioli, cheddar jack cheese, soft shell flour tortillas
- Spicy Sausage and Pepperoni Flatbread 13
Marinara, asiago and mozzarella cheeses
- Bacon Cheeseburger Flatbread 14
Ground beef, bacon, chopped tomatoes, pickles, iceberg lettuce, special sauce, cheddar-jack cheese blend
- Fig and Prosciutto Flatbread 14
Sliced prosciutto, arugula, balsamic glaze, fig jam, shaved romano cheese

Flatbreads and sandwiches available gluten free. Add \$2

■ Exciting new Summer menu item
*Please alert your server with any food allergy concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

"But I always say, one's company, two's a crowd, and three's a party."

-Andy Warhol