

3

eat ■ drink ■ celebrate



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

■ New Item

FIRST TASTE

Local Chilled Oysters *	3ea	
Truffle Parmesan Fries	6	
<i>Hand cut, ranch aioli</i>		
Thai Chicken Skewers	11	
<i>Chili spiced chicken, thai peanut sauce</i>		
Caribbean Chicken Tenders	11	
<i>Spicy caribbean barbecue sauce, blue cheese dip</i>		
■ Vegetable Spring Rolls	12	
<i>Ponzu glaze, orange chili dipping sauce</i>		
Baja Egg Rolls	12	
<i>Spicy chicken, cheddar-jack, corn, black beans, onions, poblano peppers</i>		
Nachos	12	
<i>Tortilla chips, cheddar and jack cheeses, tomatoes, spicy beef, salsa, sour cream, guacomole</i>		
Asian Lettuce Wraps	12	
<i>Stir fried chicken, water chestnuts, peanuts, sprouts, carrots, pineapple, hoisin dipping sauce (substitute shrimp add 2)</i>		
Pancetta Romano Cauliflower	12	
<i>Lightly fried florets, pancetta and romano cheese crumble, housemade cheddar beer cheese</i>		
Coconut Shrimp	13	
<i>Honey citrus dipping sauce</i>		
Calamari	13	
<i>Cherry peppers, marinara, basil aioli, pecorino romano</i>		
Chef's Tasting Plate	14	
<i>Blue goat cheese, cheddar, prosciutto, 9 month aged red wine salami, roasted pears, pickled red onions, cranberry orange jam, crostini</i>		
■ Crab Cakes	14	
<i>Pan seared, pickled vegetable slaw, whole grain mustard aioli</i>		
Ahi Tuna Tartare*	15	
<i>Tempura crisps, avocado, cucumbers, heirloom carrots, spicy mayo</i>		

SALADS

Simple Garden	9	
<i>Parmesan-peppercorn dressing</i>		
Caesar	10	
<i>Crisp romaine, sourdough croutons, shaved pecorino</i>		
■ Fresh Berry, Fig & Goat Cheese	10	
<i>Organic mesclun greens, arugula, frisée, raspberries, strawberries, blueberries, spiced almonds, Vermont goat cheese, vanilla bean vinaigrette</i>		
■ Tomato Mozzarella Tower	13	
<i>Fresh mozzarella, vine ripe tomatoes, prosciutto, arugula, shallot caper lemon vinaigrette</i>		
Southwestern Taco	22	
<i>Tortilla encrusted chicken, mixed greens, black bean corn salsa, jack cheese, southwestern ranch dressing, crispy tortilla strips</i>		
■ Tequila Lime Shrimp Chop Chop	24	
<i>Tequila lime marinated shrimp, cucumbers, plum tomatoes, asparagus, snow peas, red peppers, onions, feta, chopped oregano, basil, red wine vinaigrette</i>		
■ Chilled Lobster Plate	mkt	
<i>Maine lobster salad, bibb lettuce, avocado, cherry tomatoes, chilled grilled asparagus, sugar snap peas, red onion, basil vinaigrette</i>		



\$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

■ Chicken Fried Chicken / 24	
<i>Boneless crispy fried chicken, homestyle mac n cheese, cole slaw, pan gravy</i>	
■ Shrimp Ramen Bowl / 24	
<i>Steamed gulf shrimp, Asian vegetables, ramen noodles, soy ginger broth</i>	
■ Shrimp & Scallop Ravioli / 24	
<i>Sherry leek lobster cream sauce</i>	
■ Fried Clams / 24	
<i>Coleslaw, hand cut french fries, tartar sauce</i>	
Pan Seared Salmon* / 27	
<i>Sugar snap peas, fennel, cous cous, lemon preserve vinaigrette</i>	
Swordfish Medallions / 27	
<i>Red & yellow grape tomatoes, basil, capers, red onions, quinoa salad, white balsamic citrus vinaigrette, chimi churri</i>	
Veal Milanese / 26	
<i>Parmesan herb breaded cutlet, parmesan risotto, arugula salad, shaved romano, lemon vinaigrette</i>	
Steak Tips* / 23	
<i>Bourbon glaze marinated, grilled balsamic onions, mashed potatoes, green beans</i>	
Peach and Bourbon Braised Short Rib / 29	
<i>Caramelized peaches and onions, sweet pea mushroom barley pilaf</i>	
8oz Certified Black Angus Filet Mignon* / 32	
<i>Pan-seared French style, mashed potatoes, grilled asparagus, bordelaise sauce</i>	
■ Surf and Turf* / 35	
<i>Bourbon BBQ marinade steak tips, boiled lobster tail, hand cut french fries, cole slaw</i>	

CHICKEN|PASTA

Chicken Cavatelle	23	
<i>Spinach, portobello mushrooms, pecorino romano, garlic white wine and chicken broth</i>		
Rigatoni Bolognese	23	
<i>Braised veal, beef and pork, house-made tomato sauce, mushrooms, cream</i>		
Chicken Parmesan	24	
<i>Marinara, mozzarella, penne with buttery cheese sauce Gluten free pasta available. Add \$2</i>		

COOL LEMONADES

Siesta / 10	
<i>Blackberry and mint infused vodka, lemonade</i>	
Triplicity / 10	
<i>Strawberry and rosemary infused vodka, lemonade</i>	
Louisville Lemonade / 10	
<i>Peach infused bourbon, lemonade</i>	



HANDHELDS

Grilled Chicken Prosciutto Sandwich	13	
<i>Provolone, roasted red peppers, basil aioli, ciabatta, hand cut french fries</i>		
■ Chicken Bahn Mi	13	
<i>Crispy fried chicken, sweet chili, pickled carrots, cucumbers, daikon radish, spicy mayonnaise, cilantro, house-made roll, french fries</i>		
The 3 Burger*	13	
<i>Vermont cheddar, "3 special sauce", lettuce, tomato, house pickles, brioche bun, hand cut french fries</i>		
Spicy Fish Tacos	24	
<i>Grilled mahi mahi, cabbage, pineapple mango salsa, cilantro aioli, soft shell flour tortillas</i>		
Fresh Maine Lobster Club	mkt	
<i>Bacon, mayonnaise, lettuce, tomato, toasted sourdough, cole slaw</i>		
Bacon Cheeseburger Flatbread	14	
<i>Ground beef, bacon, chopped tomatoes, pickles, iceberg lettuce, special sauce, cheddar-jack cheese blend</i>		
Pear and Gorgonzola Flatbread	14	
<i>Roasted pears, crumbled gorgonzola and mozzarella cheese, arugula, balsamic glaze</i>		
■ Truffled Steak & "3" Cheese Flatbread	15	
<i>Shaved steak, caramelized onions, mushrooms, 3 cheese blend, truffle oil</i>		
<i>Flatbreads and sandwiches available gluten free. Add \$2</i>		

VEGETARIAN

Stuffed Red Peppers	20	
<i>Portobello mushrooms, spinach, artichokes, cauliflower rice, tomato basil pesto</i>		
Veggie Bowl	20	
<i>Spinach, bell peppers, celery, zucchini, bean sprouts, quinoa, spicy sesame dressing</i>		
■ Eggplant Neopolitan	22	
<i>Herb breaded eggplant, spinach, red peppers, portabella mushrooms, provolone, marinara</i>		

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 06212018