***~Starters~***

**Shrimp Cocktail** GF

Poached Jumbo Shrimp with a House Made Cocktail Sauce & Lemon, Roasted Garlic & Basil Aioli

**$4.50 per shrimp**

**Mussels**

Sauteed in a Creamy Ale & Garlic Sauce. Served with Pretzel Bread

**$14**

**Thai Chicken Wings**

Spicy & Sweet, Served with Carrot Sticks & House Made Avocado Ranch Dressing

**$16**

**Lobster & Crab Cakes**

Crispy Pan-Fried Lobster & Crab Cakes paired with Lemon, Roasted Garlic & Basil Aioli, Served with

Arugula & Spinach, Heirloom Grape Tomatoes, Red Onion, Crispy Bacon, Gorgonzola

& Champagne Vinaigrette

**$16**

**Grilled Shrimp Flatbread**

Roasted Garlic Butter Shrimp, Tomato Bruschetta, Fresh Mozzarella Balls, Drizzled with Pesto

**$12**

(Chicken substitution available)

**Fried Calamari**

Crispy Calamari Tossed with Spicy Fried Peppers. Served with Marinara & Lemon Roasted Garlic Aioli

**$16**

***~Soup & Salad~***

(Salads can be whole or half portions)***(***

**French Onion Soup**

Parmesan Crouton, Swiss & Provolone Cheese

**$10**

**Soup du Jour**

**$9**

**Caesar Salad\***

Sourdough Croutons, Shaved Parmesan & House made Caesar Dressing

**$10/5**

**Strawberry, Prosciutto & Burrata Salad** GF

With Arugula, Red Onion & Cucumbers, Grilled Garlic Crostini & Honey Balsamic Vinaigrette

**$12/6**

**Bibb Salad** GF

Boston Lettuce, Crisp Bacon, Cucumber, Radish, Red Onion, Heirloom Grape Tomatoes

& Feta with a Creamy Avocado Ranch

**$12/6**

**Lobster Tail BLT**

4-5oz Steamed Buttered Lobster Tail with Crispy Bacon, Bibb Lettuce, Sliced Tomato with Avocado Mayo

on a Brioche Bun, Served with Crispy Fries

**$41**

**Pastrami & Swiss on Rye**

with Spicy Mustard & Coleslaw on Toasted Marble Rye Bread with Deviled Egg Potato Salad

**$16**

**Pork Carnitas**

Slow Braised Pork on Warm Tortillas with Pico de Gallo, Cilantro Pickled Sweet Onions, Chipotle Aioli,

Crumbled Feta & Lime. Served with Crispy Fries

**$ 26**

**Twigs Burger**

Brioche Roll, Lettuce, Tomato, Onion & Fries, Choice of: Pepper Jack, American, Provolone, Swiss or Cheddar

**$18**

**ADD:**  Bacon: **$ 2** Guacamole: **$2**

(Beyond Burger Available upon Request)

**Chicken Cheesesteak Quesadilla**

Five Cheese Blend, Grilled Chicken, Sautéed Onions & Peppers. Drizzled with Chipotle Aioli

**$17**

**Smoked Pork Ribs**

Smoked ½ Rack of Ribs, Choice of Wet or Dry. Served with Deviled Egg Potato Salad & Coleslaw

**$22**

**Grilled Salmon**

Honey, Butter & Soy Glazed Grilled Salmon, topped with Caramelized Pineapple.

Served over Garlic Chili Noodles with Shredded Bok Choy

**$29**

**Grilled Filet Mignon & Lobster Tail**

4oz Filet Mignon with a Creamy Whole Grain Mustard Sauce & 4-5oz Steamed Lobster Tail with Drawn Butter, Chive & Sour Cream Mashed Potatoes & Sauteed Julienne Green & Yellow Summer Squash

**$61**

Add Crab Stuffing to Lobster Tail **$67**

Double 4oz Filet only **$40**

**Braised Cod GF**

Cod Loin Braised in a Coconut, Lemongrass & Ginger Broth.

Served with Sesame Jasmine Rice & Toasted Garlic Baby Bok Choy

**$29**

**Spinach & Chicken Lasagna Rolls**

Sauteed Chicken & Spinach with Ricotta & Italian Cheeses Rolled in Lasagna Noodles, Baked

in a Creamy Roasted Garlic Cream Sauce with a Parmesan Cheese Crust

**$29**

**~Please inform your server if you have a food allergy ~**

***\*This menu item contains raw or undercooked ingredients*** 32725

**\*\* “Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness”**

**Gluten Free breads available upon request**  GF **= Gluten Free Items**