

Lunch Menu

Available from 12 PM - 3 PM

STARTERS

CLAM CHOWDER	\$8	AVOCADO TOAST <small>VEGAN</small>	\$14
Housemade • New England Style Clam Chowder		Avocado • Chili Crunch • Pickled Onions	
TRUFFLE FRIES	\$8	Grilled Pinsa Dough	
Crispy Fries • Truffle Seasoning		HEIRLOOM TOMATO TOAST <small>VG</small>	\$14
Parmigiano Reggiano		Heirloom Tomatoes • Stracciatella • Olive Oil	
SHRIMP LETTUCE WRAP	\$12	Sea Salt • Balsamic Pearls • Microgreens	
Rice Paper Wrapped Shrimp		Grilled Pinsa Dough	
Artisan Romaine Lettuce • Microgreens		BLACKENED SPICED SEARED AHI <small>GF</small>	\$14
Sweet Chili Sauce		Cucumber Salad • Wasabi • Ginger • Soy Sauce	
SHRIMP COCKTAIL <small>GF</small>	\$13	SALT & PEPPER CALAMARI	\$19
Served with Cocktail Sauce		Served with Remoulade Sauce	

SALADS

CAESAR SALAD	\$14	ICEBERG WEDGE SALAD	\$16
Artisan Romaine • Caesar Dressing		Tomatoes • Bacon • Blue Cheese Crumble • Ranch	
Parmigiano Reggiano • Croutons		Add: Chicken \$6 • Salmon \$7 • Shrimp \$6	
Add: Chicken \$6 • Salmon \$7 • Shrimp \$6		CRAB COBB SALAD <small>GF</small>	\$20
BRUSSELS SALAD <small>VG GF</small>	\$16	Red Crab • Avocado Mash • Blue Cheese • Bacon	
Brussels Sprouts • Kale Slaw • Candied Walnuts		Heirloom Cherry Tomato • Romaine	
Golden Raisins • Lemon Blue Cheese Dressing		Lemon Blue Cheese Dressing	
Add: Chicken \$6 • Salmon \$7 • Shrimp \$6			

SANDWICHES & BURGERS

Served with French Fries

Substitute Onion Rings \$2 • Truffle Fries \$3 • Veggie Patty \$2

AVOCADO BLT	\$17	BUILD YOUR OWN BURGER	\$18
Bacon • Lettuce • Tomato • Mayonnaise		Lettuce • Tomato • Onion • Pickles	
Toasted Sourdough		Add: Cheese \$1 • Avocado \$2 • Bacon \$2	
FRIED CHICKEN SANDWICH	\$18	Fried Egg \$2	
Chipotle Mayo • Jack Cheese • Bacon			
Lettuce • Tomato • Sauteed Mushrooms			
Grilled Onion			

SPECIALTIES

FISH TACOS (2)	\$11	FISH AND CHIPS	\$16
Fried Cod • Organic Corn Tortilla		Beer Battered Cod • Fries	
Red Salsa • Pickled Onions • Cabbage		MOULES FRITES	\$22
CARNE ASADA TACOS (2)	\$11	Mussels • Garlic • Butter • Garlic Junkie	
Diced Steak • Grilled Cheese • Red Salsa		Grilled Bread • Fries	
Organic Corn Tortilla • Pickled Onions		PORTUGUESE STEAMED CLAMS	\$22
SHRIMP TACOS (2)	\$13	Littleneck Clams • Garlic • Butter	
Grilled Shrimp • Organic Corn Tortilla		Linguica Sausage	
Red Salsa • Pickled Onions			

DESSERTS

CHEESECAKE	\$11	VANILLA BEAN ICE CREAM	\$6
5 LAYER CHOCOLATE CAKE	\$14	Add Chocolate • Raspberry • Caramel Sauce	
		CHOCOLATE ICE CREAM	\$6
		Add Chocolate • Raspberry • Caramel Sauce	

Vegan VEGAN Vegetarian VG Gluten Free GF

Room Service;

\$3 Room Service Fee and 20% Gratuity Added to Bill

Please, no substitutions or separate checks for parties of 10 or more guests. 20% gratuity will be added to parties of 6 or more. A \$4 charge applies for split plates. Guests with food allergies need to be aware that our products may contain wheat, gluten, nuts, eggs, dairy, soy, fish, or shellfish allergens. Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.