

Breakfast Menu



Eggs

Eggs 360 13

two eggs plus your choice of ham, bacon, sausage, or grilled tomato served with home fries & toast

Breakfast Sandwich 10

fried egg with your choice of bacon, ham or sausage, with cheese served on an english muffin, bagel, or toast with home fries

Surf Point Benedict 16

two poached eggs with sauteed spinach, mushrooms, broccoli, grilled tomato & house made hollandaise sauce served on an english muffin

Corned Beef Hash & Eggs 15

two eggs served your way on house made corned beef hash served with toast

Classic Eggs Benedict 15

two poached eggs with ham & house made hollandaise sauce served on an english muffin

Irish Benedict 16

two poached eggs with homemade corned beef hash & house made hollandaise sauce served on an english muffin

Three Egg Omelette 13

with your choice of cheese served with home fries & toast
add bacon, ham, or sausage \$2 each
add tomato, pepper, broccoli, mushrooms, spinach, or onion \$1 each

Cheese: american, provolone, swiss, & cheddar

Gluten free toast available

Pancakes & French Toast

French Toast 14

two slices of thick texas-style bread in a rich batter with a hint of cinnamon and vanilla served with real maple syrup

Pancakes 14

two oversized pancakes served with real maple syrup

ADD TOPPINGS

apple compote, blueberries, chocolate chips, or sliced banana \$2 each

Make Your Own Breakfast

Fruit Salad 5

One Egg 3.50

Single Pancake 5.50

add real maple syrup \$3

Single French Toast 5.50

add real maple syrup \$3

Muffin of the Day 4

Side of Bacon, Ham, or Sausage 5.50

Bagel or English Muffin 4

plain, everything, & cinnamon raisin

Side of Toast 3

white, wheat, marbled rye, or cinnamon raisin
add cream cheese or peanut butter \$1.50

House Made Oatmeal 6

apple compote, blueberries, walnuts, raisins, & bananas \$0.50 each

Eye Openers

360 Bloody Mary

choice of vodka

Mimosa

prosecco with a splash of orange juice

Cranberry Mimosa

cointreau, cranberry juice, prosecco, & fresh cranberries

Sparkling Pomegranate Pear

pomegranate juice, pear puree, choice of vodka or sparkling wine & fresh pomegranate seeds

Elderflower Cosmo

vodka, st. germain elderflower liqueur, white cranberry juice & fresh lemon juice

Apple Cider Cocktail

dark rum, apple cider, cinnamon schnapps, orange juice, garnished with cinnamon & fresh rosemary

Coffee or Tea 3.50

Hot or Iced

Juice 3.50

orange, apple, cranberry grapefruit or tomato

2% Milk 4

Chocolate Milk 4

Hot Chocolate 4

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Lunch Menu



STARTERS

Traditional Shrimp Cocktail 16

five jumbo shrimp, cocktail sauce,
lemon wedge (GF, DF)

Fried Calamari 15

lightly breaded calamari cooked golden
brown, traditional spicy marinara sauce (DF)

Chicken Wings 16

chicken wings cooked golden brown tossed in
a sweet chili sauce with blue cheese dressing

PEI Mussels & Grilled Baguette 17

1lb of mussels, whole butter, garlic, white
wine, lemon, thyme (GF, DF)

Crab Cake 18

jumbo crab cake, preserved lemon beurre
blanc, horseradish marmalade (DF)

Parmesan & Herb Truffle Fries 13

garlic aioli (DF, V)

SOUPS & SALADS

Classic French Onion Soup 8

topped with croutons & swiss cheese

Caesar Salad 13

romaine lettuce with shaved
parmesan & roasted chickpeas (GF, V)

Rolling Caprese 16

evoo marinated ciliegine mozzarella, multi-
colored cherry tomatoes, torn sweet basil,
balsamic reduction, basil pistou (GF, V)

New England Clam Chowder 10

made with bacon, served with crackers

Roasted Beet Salad 15

red & golden roasted beets, arugula,
evoo, whipped goat cheese, crushed
walnut, aleppo oil (GF)

ADD TO SALADS

Avocado 4

Grilled Chicken 7

Grilled Shrimp 7

Ahi 14

Lobster 18

GF buns available \$2 Cheese: American, Provolone, Swiss, & Cheddar

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Lunch Menu



BURGERS AND SANDWICHES

Chicken Caesar Wrap 15

grilled chicken, caesar salad & parmesan cheese in a toasted flour tortilla

Fried Haddock Sandwich 18

breaded fillet of local haddock dusted with malt vinegar powder, LTOP, tartar sauce & coleslaw served on a brioche bun

*360 Burger 18

8 oz black angus beef on a toasted brioche bun, with LTOP & choice of cheese served with fries

Roasted Turkey BLT 18

thin sliced roasted turkey, apple smoked bacon, lettuce, tomato, served with mayonnaise on texas style toasted white bread

Steak & Cheese Sub 18

seared shaved steak with sautéed peppers & onions, swiss cheese topped with horseradish sour cream sauce served on a toasted sub roll with french fries

Garden Burger 15

grilled and served with pepper relish, LTOP, choice of cheese & vegan mayo

Crispy Fried Chicken Sandwich 17

marinated chicken breast fried crispy on a brioche bun with house made moxie bbq sauce & coleslaw

Fish & Chips 27

breaded fillets of local haddock dusted with malt vinegar powder served with french fries' tartar sauce & coleslaw

Chicken Quesadilla 15

flour tortilla filled with grilled chicken cheddar jack cheese blend; caramelized onions & peppers served with salsa & sour cream

Grilled Hot Dog 14

all beef hot dog grilled in a toasted brioche bun topped with our house made pepper relish & spicy brown mustard add coleslaw or onion .50 each

Lobster Roll MKT

locally sourced lobster meat dressed in our signature dressing or served warm with drawn butter on a toasted brioche roll with french fries

GF buns available \$2 Cheese: American, Provolone, Swiss, & Cheddar

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Dinner Menu



STARTERS

Traditional Shrimp Cocktail 16

five jumbo shrimp, cocktail sauce,
lemon wedge (GF, DF)

Fried Calamari 15

lightly breaded calamari cooked golden brown,
traditional spicy marinara sauce (DF)

Parmesan & Herb Truffle Fries 13

garlic aioli (DF, V)

PEI Mussels & Grilled Baguette 17

1lb of mussels, whole butter, garlic, white wine,
lemon, thyme (GF, DF)

Crab Cake 18

jumbo crab cake with preserved lemon beurre
blanc, horseradish marmalade (DF)

Hummus Plate 14

house made hummus, toasted pita bread, &
pickled vegetables

SOUPS & SALADS

New England Clam Chowder 10

made with bacon, served with crackers

Classic French Onion Soup 8

topped with croutons & swiss cheese

Roasted Beet Salad 15

red & golden roasted beets, arugula, evoo, whipped
goat cheese, crushed walnut, aleppo oil (GF)

Caesar Salad 12

romaine lettuce with shaved parmesan &
roasted chickpeas (GF, V)

Rolling Caprese 16

evoo marinated ciliegine mozzarella, multi-
colored cherry tomatoes, torn sweet basil,
balsamic reduction, basil pistou (GF, V)

ADD TO SALADS

Avocado 4

Grilled Chicken 7

Grilled Shrimp 7

Ahi 14

Lobster 18

BURGERS & SANDWICHES

All burgers & sandwiches served with fries

*360 Smash Burger 18

two smash beef patties, caramelized onions, american
cheese, lettuce, tomato, specialty sauce, pickles,
toasted brioche bun

Specialty Burger 20

two smash beef patties, onion ring, bacon,
mushrooms, cheddar cheese, lettuce, korean bbq
sauce, toasted brioche bun

Fried Haddock Sandwich 18

fried local haddock, tartar sauce & coleslaw served on
a brioche bun (DF)

Lobster Roll MKT

locally sourced lobster meat dressed in our signature
dressing or served warm with drawn butter on a
toasted brioche roll

Nashville Chicken Sandwich 17

spicy buttermilk marinated chicken breast fried on a
brioche bun, pickle, nashville sauce, coleslaw, french fries

Fish Tacos 14

three corn tortillas, lightly breaded local fish, red
cabbage slaw, corn salsa, pickled red onion, lime crema

Falafel 17

pita bread filled with fried middle eastern chickpea patties, lettuce, tomato, cucumber, feta
cheese, served with tahini sauce (V)

GF buns available \$2 Cheese: American, Provolone, Swiss, & Cheddar

SIGNATURE DISHES

Shrimp Scampi 28

jumbo shrimp sautéed with garlic & shallot, white
wine, lemon & herb butter sauce over linguine

Lobster Mac & Cheese 37

local lobster, smoked gouda, gruyere, & cheddar cheeses,
topped with seasoned breadcrumbs & baked

*Beef Tenderloin Medallions 37

two 4oz medallions, herb butter, whipped pommes purée,
garlic broccolini (GF)

Fish & Chips 27

fried local haddock, served with french fries, tartar
sauce & coleslaw (DF)

Seared Sea Scallops 34

summer corn succotash, parmesan grits, preserved
lemon beurre blanc, scallion oil (GF)

Roasted Half Chicken 29

lemon herb roasted half chicken, whipped pommes
purée, garlic broccolini, pan sauce (GF)

Togarashi Tuna 32

yellowfin tuna seared rare, togarashi seasoning, chilled glass noodle salad, wakame salad,
wasabi crème fraiche, toasted chili oil

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