

## Starters

**Southern Fried Chicken Strips** with tabasco honey drizzle 9 ~

**Tuna Poke** with pineapple & avocado, sriracha aioli 13~\*

**Chinatown Pork Dumplings** with Ponzu sauce 7~

**Homestyle Onion Rings** with sriracha bourbon sauce 9~

**Coconut Shrimp** with mango sweet chili sauce 11~

**Crab Cake** with corn & black bean salsa &  
avocado lime sauce 13~

**Truffle Fries** -Truffle sea salt, rosemary, parmesan  
& garlic aioli 8~

**Blue & Yellow Corn Chips** with tropical salsa &  
guacamole 9~

**Spinach & Artichoke Cheese Skillet Dip** with corn chips 10~

**Corn & Cheddar Zucchini Fritter** with maple lime drizzle &  
honey dijon dipping sauce 7~

**Shrimp Skewer**- Grilled & chilled served  
with Old Bay cocktail sauce 12~**GF**

**Bruschetta**-Tomato, basil, olive oil, mozzarella  
on warm rustic bread 9~

## Salads

**Caesar**- Romaine lettuce tossed with 3 cheese blend, lemon  
Caesar dressing & garlic croutons 10~

**Caprese**- Local Heirloom tomatoes, basil, mozzarella pearls,  
greens & white balsamic vinaigrette served  
in a parmesan basket 12~ **GF**

**Greek Salad**- “Quinoa” tabouli, greens, tomatoes, feta & pickled  
red onions in lemon dressing 13~ **GF**

**Southwestern Wedge**- Iceberg topped with corn & black bean  
salsa, tomatoes, bacon, cucumbers, cheddar, tortilla strips &  
avocado lime buttermilk dressing 13~

**Camp Salad**- Greens topped with cheddar cheese, pecans, dried  
cranberries, & maple balsamic dressing 10~ **GF**

**House**- Field greens, assorted vegetables & croutons 7~

### Add to your Salad:

**Grilled Chicken** 6~    **Steak** 10~\*

**Grilled & Chilled Shrimp** 10~

**Salmon** 10~\*    **Crabcake** 10~

## Entrees

**Crabcake Dinner** served with corn & black bean salsa, avocado lime sauce, & wild rice quinoa pilaf 26~

**Sesame Crusted Tuna or Tofu** with green curry ginger emulsion, pineapple & ginger salsa, Korean quinoa blend  
Tuna 28~ Tofu 24~**GF** \*

**Fish or Shrimp Taco-** Fried or blackened fish or grilled shrimp, summer slaw, mango salsa, baja sauce & tortilla chips  
Fish 16~ Shrimp 19~

**Cape Cod Potato Chip Bacon Crusted Haddock** with potato bacon corn hash, & lemon herb sauce 25~ **GF**

**Fish & Chips-**Beer battered haddock, fries & summer slaw 19~

**Margarita Shrimp or Chicken** marinated with citrus juices, tequila, spices, grilled & served with rice, mango salsa, guacamole & watermelon lime basil sauce **GF**  
Chicken 20~ Shrimp 24~

**Greek Chicken-** Stuffed with spinach, cheeses, wrapped in prosciutto with quinoa tabouli & romesco sauce 22~**GF**

**Fajita Quesadilla-** Roasted onions, peppers, & cheese with guacamole, baja sauce, rice & tropical fruit salsa 10~  
With Chicken 16~ With Shrimp 20~

**Garden Farm Pasta-** Local heirloom tomatoes, grilled vegetables, greens, mozzarella, tossed in basil pistachio pesto 20~  
With chicken 26~ Shrimp 30~ Salmon 30~ Steak 30~

**NY Strip Steak** with smoked bleu cheese & bacon crumble with truffle fries 8oz 27~ 16oz 39~ \*

**10 oz Filet Mignon** with mushroom red wine sauce, smashed potatoes & onion rings 43~ \*

**Frenched Pork Chop** with honey bourbon glaze, summer peach chutney & potato bacon hash 26~ **GF** \*

**Pan Roasted Veal Chop Saltimbocca** with mushrooms, herbs, demi & marsala wine with prosciutto crisp 38~\*

**5 Spice Roast Duckling-** 1/2 slow roasted with zesty orange sauce & Asian quinoa blend 31~**GF**

**Lamb Ribeye Steak-**Seasoned, grilled served with smashed potatoes, mint & rosemary relish 34~ **GF**\*

\*Serving raw or undercooked food can result in foodborne illness.

Sorry, so separate checks on parties of 6 or more, we also reserve the right to add 20% gratuity to parties of 6 or more

