

New England Clam Chowder

Made with Fresh Chopped Native Clams, so very Rich & Creamy

Cup: \$3.50 Bowl: \$4.95

In a Baked Bread Bowl: \$6.50

Italian Fish Stew

A full bodies stew with lots of vegetables & herbs with Fresh Steamed Salmon

Cup: \$4.25 Bowl: \$6.95

In a Baked Bread Bowl: \$8.75

Appetizers

Shrimp Cocktail

Ice cooled *Jumbo Shrimp* presented on ice & served with cocktail sauce & lemon wedge

\$2.75 each

Native Ipswich Fried Clams

Market Price

Fried Calamari

Deep fried to a perfect tenderness & complimented with cocktail sauce

\$7

Buffalo Chicken Tenders

Spicy hot fried chicken fingers accompanied with celery & carrot sticks & bleu cheese dressing

\$6

Nachos

Fried corn tortilla chips smothered with Monterey Jack & Cheddar cheese topped with sliced jalapeños, sliced black olives, scallions, salsa, sour cream & Mexican Grilled Chicken

\$8

Fresh Steamed Mussels

A heaping bowl of Native Mussels steamed in white wine, garlic and butter

\$9

Maine Crab Cakes

(2) Maine Crab Cakes placed over a pool of lobster bisque sauce

\$7

Wing Dings

Crispy coated fried chicken wings accompanied by sweet & sour sauce

\$7

Chipotle Wing Dings

Deep-fried crispy-coated wings tossed in a chipotle pepper & honey bbq sauce served with celery & carrots sticks & bleu cheese dressing

\$7

Potato Skins

Fried potato skins filled with two kinds of cheese, topped with bacon, baked & served with sour cream

\$5

Soup of the Day

Please ask your server what the chef has created for the day

Cup: \$2.25

Bowl: \$3.95

Salads & The Salad Bar

Express Lunch

Includes All of the Offerings at the Salad Bar & The Soup of the Day

\$9.95

Caesar Salad

A Large Platter of Crisp Romaine Lettuce tossed with Caesar Dressing, Freshly Grated Parmesan Cheese and Homemade Croutons

\$6.95

With...

Lightly Cajun Spiced Grilled Chicken Breast

\$9.50

*Marinated Grilled Sirloin Steak Tips

\$11.50

Grilled Thai Salmon Filet

\$13.95

Cobb Salad

Large Garden Salad with Chilled, Chicken Slices, Sliced Egg, Chopped Bacon & Monterey Jack Cheese

\$8.50

Chef Salad

Crisp salad topped with Sliced Deli Turkey, Baked Ham, Swiss Cheese & Hard-Boiled Egg

\$8.95

*Tips & Garden Salad

Sirloin Steak Tips grilled to your desire over a Large, Crisp Garden Salad

Your choice of House, Teriyaki or Cajun

\$9.95

Pasta

Shrimp Scampi

Fresh Shrimp sautéed in Garlic Butter with Mushrooms & Tomatoes tossed with Angel Hair Pasta & a Basil White Wine Sauce topped with Feta Cheese

\$13.50

Angel Hair Marinara

With Meatballs & Garlic Bread

\$8.50

Chicken & Broccoli Alfredo

Sautéed Chicken Tenders with Fresh Broccoli in a Creamy Alfredo Cheese Sauce Tossed with Fettuccini

\$12.95

Baked Macaroni & Cheese

With Broccoli or Ham

\$7.95

All Pasta Dishes accompanied by the Salad Bar

**10 oz. Black Angus Burgers*

Basic Burger

Grilled to your desire with lettuce, tomato & onion on a toasted bulkie roll

\$7.95

Cheeseburger

The basic burger topped with your Choice of American, Swiss or Cheddar

\$8.50

Add Bacon: \$.50

Sandwiches

The Monte Christo

Virginia Ham, Turkey, Sliced Tomato & Dijon Mustard between two slices of French toast topped with imported Swiss

\$7.95

Turkey Club

Triple Decker Sandwich with Lettuce, Tomato, Bacon & Mayo on your choice of White or Wheat

\$8.95

Big Boy Chicken Parm Sandwich

Large, Hand Breaded Chicken Breast deep fried then topped with Marinara Sauce & Provolone Cheese, finished in the oven & served on a toasted bulkie roll

\$7.95

Fried Haddock Sandwich

Deep Fried Haddock Filet with Lettuce, Tomato, American Cheese & Tartar Sauce on a Toasted Bulkie Roll

\$7.95

Fried Clam Roll

We only use Fresh Native Clams
Market Price

Corned Beef Reuben

Served Open Faced on Marble Rye with Lean Corned Beef, Sauerkraut, Russian Dressing & Imported Swiss

\$7.95

Tuna Melt

Fresh Tuna Salad served open faced on Marble Rye with Sliced Tomatoes & Imported Swiss

\$6.95

Grilled Chicken & Cheddar

Seasoned, Grilled Chicken Breast on a Toasted Bulkie Roll with Lettuce, Tomato & Cheddar Cheese

\$6.95

**Cheeseburger Club*

Black Angus Ground Sirloin in Three Layers grilled to your desire with Lettuce, Tomato & Bacon on your choice of White or Wheat

\$9.95

Lobster Roll

Toasted Hot Dog Roll Overstuffed with Lobster Salad & just a touch of mayo
Market Price

All Sandwiches & Burgers accompanied with a Pickle & Your Choice of French Fries, Homemade Potato Salad, or Homemade Cole Slaw

**From The Grille*

12 oz New York Sirloin Steak

Hand Cut
\$15.95

Marinated Sirloin Steak Tips

Available in House, Teriyaki or Cajun Marinade
One Skewer: \$9.95 Two Skewers: \$12.95

Filet Mignon

8 oz. Filet grilled to your desire & accompanied with Béarnaise sauce
\$19.95

Served with a Choice Mashed Potatoes, Rice Pilaf or French Fries
& either the Vegetable of the Day or the Salad Bar

From The Sea

Baked Haddock

Fresh Haddock Filet
topped with Our Specially Seasoned
House Cracker Crumbs
\$12.95

Baked Scallops

A generous portion of Fresh Sea Scallops
topped with Our Specially Seasoned
House Cracker Crumbs
Market Price

Baked Stuffed Jumbo Shrimp

(3) Jumbo Shrimp prepared with our famous stuffing of seasoned cracker crumbs, tender
crab meat, honey & sherry
\$12.95

Served with a Choice Mashed Potatoes, Rice Pilaf or Fries & either the Vegetable of the Day or the Salad Bar

Fried Clam Plate

Market Price

Fried Scallops

Market Price

Fried Shrimp

\$11.95

Fish & Chips

\$9.95

Fried Fish & Chip & Clam Plate

Market Price

Fried Haddock

\$11.95

Fried Fisherman's Platter

Lobster, Scallops, Shrimp, Native Clams & Haddock
Market Price

All Fried Seafood is served with French Fries, Homemade Cole Slaw & the Salad Bar

Chicken

Chicken Finger Parmesan

Served with Ziti, Angel Hair or Linguini
with Garlic Bread
\$8.50

Honey Fried Chicken

(4) Pieces of Honey Battered
Deep Fried Chicken
\$8.50

All Chicken Dishes accompanied by the Salad Bar

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