



APPETIZERS / SOUPS / SALADS

SOFT PRETZELS Baked with sea salt and served with our Pale Ale beer-cheese dip \$10

FRIED CHICKEN TENDERS Choose from Buffalo, Maple Jalapeno, Maine blueberry bbq, or our honey mustard sauce Reg \$10 / Lg \$18

BUFFALO CHICKEN WINGS Bone-in wings tossed with Buffalo hot sauce or your choice of Maple Jalapeno, Maine blueberry bbq, or our honey mustard sauce Reg \$11 / \$18

CRISPY CALAMARI Lightly fried calamari served with a zesty cherry pepper aioli \$10

BANG BANG SHRIMP Lightly dusted and fried baby shrimp tossed in our sweet and spicy bang bang sauce and topped with sesame seeds \$10

TAMARI GLAZED BRUSSELS- Maple tamari glazed with toasted sesame seeds \$8 **GFA**

FRIED PICKLE CHIPS Crispy fried dill chips served with our zesty cherry pepper aioli \$8

NEW ENGLAND CLAM CHOWDER A generous portion of our creamy clam and potato chowder. Cup \$7

CROCK OF BEEF & BEAN CHILI Slow-cooked beef and bean chili topped with shredded cheese and fresh salsa. Served with tortilla chips \$7

CROCK OF BLACK BEAN CHILI Bean and vegetable chili garnished with fresh salsa, shredded cheese and tortilla chips. Vegan preparation available \$7

FRENCH ONION GRATINEE Slow-cooked caramelized onions in a rich Burgundy beef broth with toasted croustades and melted Swiss \$6.50

STRAWBERRY & GOAT CHEESE Artisan greens, fresh strawberries, goat cheese, cucumber, tomato, sunflower seeds and Bermuda onion tossed with zinfandel vinaigrette \$11 **GFA**

GARDEN GREENS Topped with cucumbers, vine-ripened tomatoes, shredded carrots, Bermuda onion, and seasoned croutons with your choice of dressing \$8 **GFA**

CAESAR Chopped romaine lettuce with seasoned croutons and shredded parmesan. Available with anchovies \$9 **GFA**

BRUSSELS SPROUT SALAD Seared Brussels sprouts, cauliflower, cremini mushrooms, edamame and toasted sesame seeds. Dressed with maple tamari over garden greens \$12 **GFA**

MEDITERRANEAN STEAK & ARTICHOKE SALAD* Chopped romaine, tomato, cucumber, Kalamata olives, red onion, pepperoncini, and feta cheese topped with our grilled steak and artichoke kabob and tossed with greek dressing \$17

SALAD ADD ONS

Pan-Blackened Chicken \$4	Bang Bang Shrimp \$6
Grilled Chicken \$4	2oz Lobster Salad \$8
Fried Shrimp \$6	Steak & Artichoke Skewer* \$8
Pan-Blackened Haddock \$6	2oz Crab Salad \$6

SPECIALTY SANDWICHES

All sandwiches and baskets served with your choice of potato chips, farm fries, sweet potato fries (+\$2), and a pickle.

CLASSIC REUBEN The classic Reuben with house braised corned beef, sauerkraut, Swiss and Thousand Island. Turkey available \$13

CALIFORNIA ROAST TURKEY BAGUETTE Hand-cut roasted turkey breast, avocado, bacon, lettuce tomato and mayo on fresh baguette \$13 **GFA** +\$1

STEAK & CHEESE Premium locally raised beef grilled with onions, peppers, mushrooms, and melted American cheese \$13 **GFA** +\$1

LOBSTER ROLL BASKET

Lobster salad in a butter grilled roll with a pickle \$22 **GFA** +\$1 Available with 2oz. of extra lobster for \$30

CRAB ROLL BASKET

Premium Atlantic lump crab tossed with seasoned mayonnaise in a butter grilled roll \$18 **GFA** +\$1 Available with 2oz. of extra crab salad for \$24

LOBSTER AND CRAB ROLL SAMPLER BASKET

Our two best rolls in a sampler size a pickle \$20

FRIED HADDOCK Atlantic fillet with lettuce and tomato and a side of tartar sauce. \$13 Available pan-blackened with cajun tartar

PAN BLACKENED HADDOCK TACO

Shaved cabbage, avocado, pico de gallo and serrano aioli \$13

VEGETARIAN BUFFALO CHICKEN SANDWICH Vegetarian chicken, buffalo sauce, blue cheese dressing, lettuce tomato \$12

GRILLED CHICKEN WRAP

Chilled grilled chicken, bacon, avocado, romaine, garlic aioli in a spinach tortilla wrap \$13

TASTY BURGERS

	SINGLE (4OZ.) \$9	
	DOUBLE (8OZ.) \$12.50	
	TRIPLE (12OZ.) \$15	

FED JACKS BURGER 4 oz. patties with American cheese, lettuce, tomato, and our signature burger sauce. **GFA** +\$1

ADD: CARAMELIZED ONION \$1 / BACON \$2

Served with your choice of potato chips, farm fries, sweet potato fries (+\$2), and pickle

VEGGIE SWEET POTATO BURGER Our recipe made with pinto beans, rice, sweet potato, oats, pumpkin seeds, quinoa, and seasonings. Served with sliced avocado, crisp pickled vegetables, serrano aioli, lettuce, and tomato \$12 **GFA** +\$1

BEYOND BURGER 100% Plant Based burger with avocado, lettuce, tomato, and garlic aioli \$13 **GFA** +\$1

SIDE DISHES	Farm Fries \$5	Sweet Potato Fries \$5	Onion Rings \$6
Cole Slaw \$2.50 GFA	Small Caesar \$5 GFA	Small Market Salad \$5 GFA	

ENTRÉES

FRIED HADDOCK FISH & CHIPS

Premium Atlantic Haddock served with farm fries and cole slaw \$16.5

FRIED CLAMS A pint of medium whole belly clams served with farm fries and cole slaw \$26

FRIED ATLANTIC SCALLOPS Tender and sweet day boat scallops served with farm fries and cole slaw \$24

 **FRIED SHRIMP** Wild-caught baby shrimp served with farm fries and cole slaw \$18

HOT OPENED-FACED TURKEY & GRAVY House roasted turkey with homemade gravy, mashed potato, our own stuffing bread, and cranberry sauce \$16

TUSCAN CHICKEN PASTA Seasoned chicken sautéed with roasted garlic, artichoke hearts and spinach. Tossed with penne and a light sundried tomato cream sauce \$19

BLUE CHEESE TIPS* Grilled steak tips with mashed potato, broccoli, and crumbled blue cheese with balsamic reduction \$20 **GFA**

KIDS MENU

KIDS HAMBURGER \$6	MAC-N-CHEESE \$6
KIDS CHEESEBURGER \$7	PASTA WITH BUTTER \$5
GRILLED CHEESE \$5	PASTA WITH MARINARA \$6
TENDERS \$7	PASTA WITH MEATBALLS \$7
HOT DOG \$5	Kid's Meals include fountain soda or glass of milk.

DESSERT

Cheesecake Surprise! \$6
Changes all the time

Homemade Stout Brownie Sundae
A traditional warm chocolate fudge brownie topped with a scoop of vanilla ice cream, chocolate and caramel sauce \$6

Flourless Chocolate Cake \$6

BREWS

Please ask your server for our daily selection of hand crafted brews.

Growlers Available!

WINE

Whites

NATALE VERGA PROSECCO \$12 PERSONAL BOTTLE
CRISTALLINO CAVA \$24 BOTTLE
VEUVE CLICQUOT BRUT YELLOW & ROSE CHAMPAGNE \$75 BOTTLE
HOUSE CHARDONNAY \$7 GLASS
FESS PARKER CHARDONNAY \$12 GLASS / \$48 BOTTLE
BELLA ITALIA PINOT GRIGIO \$7.25 GLASS / \$28 BOTTLE
ESSENCE RIESLING \$7.5 GLASS / \$33 BOTTLE
LOBSTER REEF SAUVIGNON BLANC \$8.5 GLASS / \$32 BOTTLE
STERLING CHARDONNAY \$9.5 GLASS / \$37 BOTTLE
SANTA MARGHERITA PINO GRIGIO \$10.5 GLASS / \$41 BOTTLE

Reds

HOUSE CABERNET \$7 GLASS
14 HANDS MERLOT \$7.5 GLASS / \$29 BOTTLE
SUPER TUSCAN (CHANGES WEEKLY - ASK FOR PRICING)
TINTO NEGRO MALBEC \$7.75 GLASS / \$30 BOTTLE
PARKER STATION PINOT NOIR \$8 GLASS / \$31 BOTTLE
BROADSIDE CABERNET SAUVIGNON PASO ROBLES \$10 GLASS / \$38 BOTTLE
SEGHEISIO ZINFANDEL \$30 BOTTLE
MAISON SALEYA ROSE \$10 GLASS / \$39 BOTTLE

* This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

GFA This item can be prepared Gluten-free, please talk with your server.