

## {Appetizers}

### **New England Clam Chowder** \$6

Traditional house made New England style clam chowder

### **Winter Soups** \$6

Chef's selection. Please ask your server.

### **Teriyaki Beef Lo Mein** \$8

Teriyaki grilled beef sirloin over lo mein noodles with marinated vegetables and sweet soy drizzle

### **Island Creek Oysters** \$13

6 Local oysters, from Duxbury Bay, on a bed of ice with citrus cucumber relish and "sooooo" cool cucumber jalapeno Tabasco sauce

### **Calamari** \$9

Crispy Point Judith calamari with cherry peppers, chorizo, fire roasted tomato sauce, and Old Bay remoulade

### **Tuna Sashimi** \$9

Sesame encrusted tuna, seared and served rare with wasabi and pickled ginger.

### **Crab Cakes** \$10

Crispy lump crab cakes topped with aged cheddar cheese, zesty tartar sauce, and granny smith apple salad

### **Pesto Arancinis** \$8

Creamy pesto risotto balls encrusted with panko crumbs and fried golden. Served with a roasted red pepper dipping sauce.

### **PEI Mussels** \$9

Prince Edward Island mussels steamed with white wine, slivered shallots, Rayes lemon pepper mustard, and fresh parsley

### **Tempura Shrimp** \$10

Served with crunchy fried green beans, tarragon tartar sauce, and sweet soy drizzle

### **Pork and Chorizo Sliders** \$10

Ground pork and chorizo burgers topped with chipotle mayo and crispy onion strings

### **Mac & Cheese** \$8

Wrapped in thin pastry with aged cheddar and asiago cheese

## {Salads}

### **Beet and Goat Cheese** \$7

Brick oven roasted beets served with slivered red onion, mixed greens, fresh goat cheese, and candied walnuts

### **Mixed Field Greens** \$7

Baby field greens with cucumber, mini tomatoes, shaved red onion, and beet curls with honey balsamic vinaigrette

### **Crunchy Eggplant** \$8

Crispy fried eggplant topped with granny smith apples, sunflower seeds, feta cheese, field greens, and artichoke vinaigrette

### **The Wedge** \$7

Crisp Iceberg lettuce topped with house made blue cheese dressing, mini tomatoes, apple wood smoked bacon, and crunchy onion rings

### **Caesar** \$7

Made in the traditional way with herb crostons and shaved romano cheese

### **Baby Spinach** \$8

Baby spinach with red pears, blue cheese, warm caramelized onion bacon vinaigrette, and pecan brittle shower

## {Pasta}

### **Shrimp & Sausage Fettuccine** \$23

Jumbo shrimp and savory crumbled Italian sausage with garlic, shallots and pepperoncinis in an asiago cheese, cream and tomato sauce.

### **Handcrafted Prosciutto & Mushroom Pasta**

\$12 / \$20

Lancaster County mushrooms with slow roasted vine ripe tomato, shaved prosciutto, sage cream, and hand crafted caserecci pasta

### **Native Lobster and Spinach Ravioli** \$16 / \$29

Herb ricotta and spinach ravioli with native lobster, vine ripe tomato, baby spinach, fresh tarragon, and champagne cream

### **Spicy Lemongrass Chicken Pasta** \$13/\$22

Marinated chicken tenderloins sautéed with garlic, tri color bell peppers, bacon, artichoke hearts, and capers then finished with sliced cherry peppers, lemongrass, butter and white wine. Served over fresh Fusilli pasta.

## {Entrees}

### Marsala Chicken \$19

Pan roasted Bell & Evans statler chicken breast with roasted tomatoes, artichokes, baby gnocchi and kalamata olives.

### Rooburger \$13

Grilled 8oz Sirloin burger with balsamic onions and smoked Gouda cheese on a fresh Brioche roll with parmesan truffle fries.

### Grilled Swordfish \$26

8 oz Grilled Swordfish over baby spinach risotto topped with blistered cherry tomatoes & roasted red peppers and topped with a saffron butter sauce.

### Pork Chop \$19

Maple glazed center cut pork chop with Mom's scalloped potatoes, asparagus, apple and rum raisin compote, and sherry mustard sauce

### Blackened Sea Scallops \$24

Lightly blackened and pan seared local sea scallops with apple wood smoked bacon, sliced sweet bell pepper, Swiss chard, and creamy cauliflower puree

### Filet Mignon \$29

Grilled center cut beef tenderloin, grilled to perfection, crowned with creamy blue cheese, thyme whipped potatoes, served with garlic sautéed broccolini and topped with a red wine sauce

### Atlantic Salmon \$23

Pan roasted Atlantic salmon with baby gnocchi, portobello mushrooms, spinach, and sweet vermouth Dijon cream

### Coffee Braised Short Ribs \$24

Tender coffee and wine braised short rib with sautéed swiss chard over creamy parmesan polenta topped with a mushroom red wine sauce.

### Asian Inspired Sole \$22

Lightly battered and pan fried sole served over fresh shrimp stir fried rice with peppers, snow peas, ginger & garlic and finished with a sweet soy drizzle.

## {Pizzas}

### Grilled Chicken \$14

Marinated grilled chicken with caramelized onions, spinach, herb ricotta, and aged cheddar cheese

### Scallop and Bacon Pizza \$16

Herb ricotta with lightly blackened scallops, bacon, and mozzarella topped with fresh chives.

### 3 Mushroom & 3 Cheese \$14

Roasted Lancaster County mushrooms with shaved prosciutto, herb ricotta, fresh goat cheese and mozzarella, truffle oil drizzle

### Italian Sausage \$14

Sweet Italian sausage with homemade classical meat sauce, roasted red bell peppers, and mozzarella, topped with crispy onion rings

### Greek Veggie \$13

Herb ricotta pizza topped with grilled zucchini, olives, feta cheese, artichoke hearts, marinated tomatoes, caramelized onions, and mozzarella

### Buffalo Chicken \$14

Crispy chicken tossed with "Franks" hot sauce, creamy blue cheese dressing, sliced scallions, and mozzarella

### Classic Margarita \$12

Chopped vine ripe tomato, a thin layer of marinara and fresh mozzarella with basil chiffonade and extra virgin olive oil

### Crunchy Eggplant and Boursin \$13

Crispy fried eggplant with slow roasted vine ripe tomato, caramelized onion, boursin cheese, and mozzarella

\*Consuming Raw or undercooked fish, shellfish, meat, or poultry, may increase risk of food borne illness  
Before placing your order, please inform your server if a person in your party has a food allergy.

18% gratuity added to parties of 6 or more