
SOUPS & SALADS

Dressing Choices: *Balsamic Vinaigrette, Ranch, Creamy Bleu Cheese, Raspberry Vinaigrette, Caesar, Oil & Vinegar, Italian*

Salad Additions: *Chicken 6 Shrimp 7 Steak 8 Scallops 10 Salmon 8*

To Go Soup: *Pint 9 Quart 16*

CLAM CHOWDER

Our award-winning New England Clam Chowder
Cup 6, Bowl 10

LOBSTER BISQUE

Rich & creamy with chunks of lobster meat
Cup 9, Bowl 14

HOUSE SALAD 12

Mixed greens, shredded carrots, cucumbers, tomatoes, sliced red onions & your choice of dressing
|GF|V|VG

ARUGULA SALAD 15

Spinach & arugula, dried cranberries, candied walnuts, goat cheese, sliced apples & raspberry vinaigrette |GF|V|*

WEDGE SALAD 15

Romaine, blue cheese crumbles, tomatoes, sliced red onions, bacon & creamy bleu cheese |GF|*

CAESAR SALAD 15

Romaine lettuce, homemade croutons, Pecorino Romano cheese & creamy caesar dressing |*

BURRATA PLATTER 18

Burrata cheese, roasted peppers, kalamata olives, cherry tomatoes, toasted baguette, sautéed spinach, sausage & balsamic drizzle |*

ANTIPASTO PLATTER 19

Thin sliced prosciutto, capicola, herb marinated artichoke hearts, mushrooms, kalamata olives & fresh mozzarella, served with bread & dipping oil |*

COBB SALAD 18

Romaine lettuce & mixed greens with hard boiled egg, avocado, tomato, bacon, blue cheese crumbles & Italian dressing GF|*



GF| Gluten Free V| Vegetarian VG| Vegan *| Items can be altered to accommodate some dietary restrictions

Please alert your server of any allergies.

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APPETIZERS

STEAMED PEI MUSSELS 18

A steaming bowl of PEI mussels with white wine, tomatoes, garlic, fresh herbs & toasted baguette |GF

HANGING CROW BACON 16

Applewood smoked Nueske bacon with a maple glaze & black pepper over toasted baguettes |GF

CHICKEN TENDERS 12

Served with honey mustard or BBQ sauce

SCALLOPS & BACON 18

Pan seared sea scallops over Neuske bacon in brown butter sauce with a side of FinAllie Ferments Kimchi |GF

MAC & CHEESE 13 |V

Add lobster +14
Add pulled pork +4

PORK BURNT ENDS 14

Served with BBQ sauce & coleslaw |GF

CRAB CAKES 19

Two golden fried crab cakes, served with lemon aioli & mixed greens

FRIED JUMBO SHRIMP 17

Five wild-caught shrimp battered & fried with your choice of sauce: buffalo, garlic parmesan, General Tso or cocktail sauce

SHRIMP COCKTAIL 16

A flight of four shrimp with cocktail sauce |GF

STEAK TIPS 18

Marinated sirloin tips with chipotle ranch |GF

FOR THE TABLE

FIRE ROASTED BRUSSEL SPROUTS 13

Brussel sprouts with caramelized onions, crispy bacon & VT honey-infused maple syrup |GF| *

PRETZELS 12

Two NY style pretzels served with beer cheese & horseradish pepper mustard |V

EGGPLANT FRIES 12

Battered & topped with parmesan, served with chipotle ranch sauce |V

JUMBO WINGS 18

A platter of ten wings in your choice of sauce: buffalo, garlic parmesan, General Tso, BBQ, or Spicy garlic wing sauce, charred +1 |*

CALAMARI 17

Fried Point Judith calamari with a side of fra diavolo sauce

POUTINE FRIES 15

Crispy fries topped with melted cheddar cheese curds, bacon, and savory brown gravy|*

GARLIC PARMESAN CAULIFLOWER 12

Roasted cauliflower with garlic & parmesan served with chipotle ranch |V
Or tossed in buffalo sauce with a drizzle of ranch |V

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ENTREES

For an additional 2, substitute fries for onion rings, eggplant fries, sweet potato fries or a side salad

BROILED COD 27

Icelandic cod in white wine lemon butter with
dirty rice & vegetable of the day |GF

PAN SEARED FAROE ISLAND SALMON 28

Topped with lobster cream sauce, served with dirty
rice & vegetable of the day |GF

FRIED SCALLOPS 29

Served with fries, coleslaw & tartar sauce

BURRATA RAVIOLI 19

With pomodoro sauce |*

BABY BACK RIBS

HALF RACK 21 · FULL RACK 34

Spice rubbed ribs, applewood smoked with fries
& coleslaw |GF

CAROLINA PULLED PORK

Pulled pork, seasoned & smoked for 12 hours,
served with fries and coleslaw

Served as a platter 20 |GF

Served as a sandwich 15

16 oz RIBEYE 39

A ribeye topped with bone marrow butter with
mashed potatoes & vegetable of the day |GF

FISH & CHIPS 26

Beer battered Icelandic cod with fries, coleslaw &
tartar sauce

CHICKEN PARMESAN 21

A breaded chicken cutlet with red sauce & melted
mozzarella served over linguine

TACOS

*There are two tacos per order. Add an extra taco +6 **Gluten free corn tortillas available upon request***

SHRIMP TACOS 17

Grilled shrimp with mango salsa & lemon aioli

BAJA FISH TACOS 15

Beer battered Icelandic cod with mango salsa,
lettuce, & lemon aioli

STEAK TACOS 17

With arugula, pico de gallo, feta, & lime aioli

CHICKEN TACOS 16

Served with lettuce, feta, mango salsa & lemon
aioli

BURGERS & SANDWICHES

All burgers & sandwiches are served with coleslaw, hand-cut fries & a pickle spear.

For an additional 2, substitute fries for onion rings, eggplant fries, sweet potato fries or a side salad.

For an additional 1 add raw onions, caramelized onions, sauteed mushrooms, peppers, jalapenos, or bacon.

For an additional 1 add american, cheddar, swiss or bleu cheese crumbles

LOBSTER ROLL M/P

Warm lobster sautéed in butter on a New England
center-split bun |*

BRANT BURGER 19

An 8 oz Certified Black Angus Burger with
pastrami, FinAllie Ferment's sauerkraut, swiss &
Crow Sauce |*

SQUIRREL BURGER 15

A black bean veggie burger topped with sautéed
onions, peppers, mushrooms, lettuce & tomato
|VG|V|*

CROW BURGER 18

An 8 oz Certified Black Angus burger with lettuce &
tomato |*

FRIED CHICKEN SANDWICH 17

Fried or grilled chicken on a brioche bun with dill
pickles & crow sauce |*

KIMCHI BURGER 19

An 8 oz Certified Black Angus burger topped with
FinAllie Ferment's locally pickled kimchi, lettuce &
tomato |*

NOTHING BUTT PORK SANDWICH 19

Crispy burnt ends & BBQ pulled pork topped with coleslaw & beer battered onion rings |*

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WOOD FIRED PIZZA

*All pizzas are thin crust & cooked in an authentic wood burning oven.
All of our pizzas come slightly charred. We do not serve half & half pizzas.*

MARGHERITA 17

Red base with sliced tomatoes, fresh mozzarella medallions & basil |V

ZINGO 23

Red base with pepperoni, sausage, hot cherry peppers & sautéed mushrooms

FUNGUS AMONG US 17

Olive oil base, with roasted garlic & seasonal mushroom medley |V

THE CRUSTY GOAT 23

Olive oil base with goat cheese, spinach, caramelized onions, peppers, drizzled with roasted garlic oil |V

CRAZY CARNIVORE 24

Red base with bacon, meatballs, pepperoni & fennel sausage

WHITE PROSCIUTTO 24

Olive oil base with caramelized onions, apples, arugula, fresh mozzarella & a balsamic drizzle |V

PESTO 23

Pesto base with fresh mozzarella, sliced tomato, arugula, caramelized onions & parmesan |V

GOODFELLA 22

Red base with smoked mozzarella, hot calabrian peppers, hot italian capicola, topped with a spicy honey drizzle

BUILD YOUR OWN PIE

16" Cheese pizza 14

ADD VEGGIE +2 ea ◦ ADD MEAT +3 ea ◦ ADD CHICKEN OR PROSCIUTTO +6 ◦ ADD GOAT CHEESE +4
ADD FRESH MOZZARELLA +3 ◦ 12" AGAINST THE GRAIN GLUTEN FREE CRUST +3

PIZZA BASE:

Olive Oil ◦ Red Sauce ◦ Spicy Oil ◦ Roasted Garlic Oil ◦ Pesto

PIZZA ADDITIONS:

Bacon ◦ Fennel Sausage ◦ Pepperoni ◦ Meatball

Roasted Garlic ◦ Tomatoes ◦ Hot Cherry Peppers ◦ Peppers ◦ Raw Onions ◦ Caramelized Onions
Fresh Basil ◦ Spinach ◦ Arugula ◦ Black Olives ◦ Calabrian Chili Peppers ◦ Mushrooms

SIDES

Mashed potatoes 5
Veggie of the night 5
Bread 3
Sweet potato fries 9

Onion rings 7
Coleslaw 4
Fries 6
Finallie Ferments Kimchi 3

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