



SOCIABLES

HUMMUS \$9 | *\$7
original and roasted pepper, tzatziki sauce, grilled pita

BUFFALO OR KOREAN FRIED WINGS \$16
vegetable sticks, bleu cheese dip

DRUNKEN CLAMS \$13 | *\$10
dozen little necks, garlic ale house butter, crostini

**Enjoy our daily Social Hour specials 4:30 - 6:30PM.*

PANCETTA WRAPPED JUMBO GULF SHRIMP \$13 | *\$10
horseradish stuffed, drawn lemon butter

FLATBREAD PIZZAS \$12 | *\$9
roasted garlic & prawn
oven roasted vegetable

LETTUCE WRAPS \$7
chilled sriracha chicken, wrapped in romaine

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER \$9
cornbread croutons, sugarcane bacon

APRICOT CHICKEN SALAD \$14.50
pecan & dried apricot chicken salad, baby arugula, tomato

MR. D'S SALAD \$8
mixed greens, tomatoes, mandarin oranges, dried cranberries, cheddar cheese, almonds, garlic dressing

SALMON FILLET SALAD \$16
arugula, warm Atlantic salmon fillet, heirloom tomatoes, pecans, fried chickpeas, dill champagne vinaigrette

QUINOA SALAD \$12
mixed greens, roasted vegetables, quinoa, mustard vinaigrette *add grilled chicken \$3*

TUSCAN ONION SOUP \$9
Vegetable bouillon, sourdough bread, sweet red onions, fontina, parmigiano reggiano

LOBSTER BISQUE \$12
Maine lobster, pastry garni

CAESAR SALAD \$8 side | \$12 entrée
romaine, parmigiano reggiano, croutons, Caesar dressing
*to entrée size salad: add grilled chicken \$3
add grilled shrimp \$4 add grilled salmon \$5*

DRUNKEN GOAT CHEESE SALAD \$16
mixed greens, grilled chicken breast, pecans, strawberries, shredded Spanish-style red wine soaked goat cheese, cranberry vinaigrette

BURGERS & SANDWICHES

ARGENTINE BURGER \$15
ground chuck & short rib blend, provolone, mesclun greens, jalapenos, chimichurri sauce, brioche bun

DESMOND BLT-E \$13
thick sugarcane bacon, heirloom tomatoes, garlic aioli, fried egg, grilled ciabatta roll

CLASSIC BURGER \$14
1/2 lb burger to your liking, brioche bun

SALMON CLUB \$16
Atlantic salmon fillet, bacon, lettuce, tomato, avocado, aioli, brioche bun

GRILLED CHICKEN SANDWICH \$13
marinated boneless chicken breast, brioche bun

PULLED PORK \$15
bourbon BBQ sauce, pickled sweet red onion, NY cheddar, toasted ciabatta roll

GROUPEL HOAGIE \$16
beer battered grouper, housemade slaw, lemon tarter aioli, baguette

TURKEY AVOCADO PANINI \$14
sliced turkey, avocado, New York cheddar, basil mayo

KOREAN CHICKEN WRAP \$15
crispy chicken, Korean BBQ sauce, napa cabbage slaw, pineapple ginger dressing

Served with coleslaw, kettle chips and pickle. Add fries for \$2, onion rings or sweet potato fries for \$3.

MAINS

BEEF BOLOGNESE \$20
beef tomato sauce, rigatoni, parmigiano reggiano

NEW YORK SIRLOIN \$35
center cut Angus, choice of roasted shallot butter, brandy demi, or au poivre, smashed garlic potato

FILET MIGNON \$38
6 oz Black Angus, roasted shallot butter, smashed garlic potato

TORTILLA ENCRUSTED SALMON \$26
oven roasted, housemade salsa, lemon cilantro rice pilaf

GRILLED GROUPEL \$32
Atlantic grouper, tequila lime butter, parmesan cheddar polenta

CHICKEN FRANCAISE \$22
boneless breast, parmesan egg batter, lemon butter sauce, angel hair provencal

SWORDFISH PAELLA \$32
North Atlantic swordfish, saffron rice, mussels, shrimp, clams, chorizo, preserved lemon, olive tapenade

SEARED APPLE PORK CHOP \$29
center cut pork loin, apple-currant chutney, roasted root vegetables, apple cider demi-glace

*Please let your server know of any food allergies when ordering and we will be happy to accommodate you.
An automatic 18% gratuity will be added to the total check for parties of 6 people or more.*