



STARTERS

Made Here **STUFFED QUAHOG** – Made in house with plenty of quahog meat and linguica. 3.50

NEW **BACON WRAPPED SCALLOPS** – Sea scallops from our own fleet of boats! Applewood bacon, maple and soy ginger glaze. 14.00

NEW **TATER TOT POUTINE** – Tots with cheese curds finished with a beef gravy. 8.00

NEW **JALAPENO POPPERS** – House made chorizo, bacon and cream cheese stuffed jalapenos. Served with a chipotle ranch dipping sauce. 8.00

NEW **LOBSTER CHEESE FRIES** – Hand cut fries topped with lobster meat, a lobster and Gouda cheese sauce topped with bacon, scallions and chives. 10.00

CALAMARI – Deep fried, tossed with crispy banana peppers and a garlic, lemon butter. 10.00

NEW **SMOKED CHICKEN WINGS** – House smoked! Applewood smoked jumbo wings with a spicy honey bourbon glaze. 12.00

» or have them traditionally fried.

NEW **PULLED PORK NACHOS** – Pulled pork, pickled jalapenos, jack cheese, smoked Gouda cheese, topped with scallions, fresh cilantro and diced tomatoes. 11.00

CLAMS CASINO – Littlenecks stuffed with a blend of onions, bell peppers, diced bacon and buttered bread crumbs, topped with bacon. 11.00

FRENCH ONION – CROCK 6.00

KALE SOUP – CUP OR CROCK 4.00/5.00

CLAM CHOWDER – CUP OR CROCK 5.00/6.00

CHILI – CUP OR CROCK 5.00/6.00

» ADD 0.75ea and enjoy it with melted cheese or onions!

ENTRÉE SALAD – Mixed greens, tomatoes, cucumbers, sliced red onions, garlic herbed croutons, and your choice of dressing. 8.00

BACON CHEESEBURGER SALAD – Grilled crumbled ground beef, diced bacon and shredded Monterey Jack and cheddar cheese over mixed greens with onions, tomatoes, cucumbers and topped with K&M dressing. 9.00

NEW **AUTUMN HARVEST SALAD**

– Roasted butternut squash, quinoa, roasted beets, arugula, toasted almonds, bleu cheese crumbles, red onion and cornbread croutons, finished with a roasted apple balsamic vinaigrette. 10.00 –

CHICKEN TENDERS – Hand breaded, served plain or tossed with your choice of sauce. 9.00
» Buffalo, Honey BBQ, Teriyaki, BBQ gold, Parmesan-Garlic or Sweet Chili.

SOFT PRETZEL – Jumbo pretzel topped with kosher salt, served with a warm smoked Gouda and mustard dipping sauce. 9.00

NEW **Gf CAULIFLOWER & BRUSSELS SPROUTS** – "General Tso Style" cauliflower and brussel sprouts fried to a crisp, served with our own "general tso" sauce. 7.00

Gf ARTICHOKE AND SPINACH DIP – Cream cheese and sour cream tossed with artichoke hearts, spinach and a blend of cheddar cheeses, served with toasted crostinis. 9.00

SPICY **BUFFALO CHICKEN DIP** – Hot, spicy and cheesy! Served with tortilla chips. 9.00

POTATO SKINS – Loaded with Monterey Jack & cheddar cheese, topped with diced bacon. 9.00

NEW **Gf LAMB LOLLIPOPS** – Tender lamb lollipops served medium rare, served over cauliflower mash and a minted apple chutney. 13.00

Made Here **PORTUGUESE EGG ROLLS** – Signature Item, can't get them anywhere else! 8.00

BOURBON ALE BRAISED LITTLENECKS – Littlenecks, smoked pork lardons, shallots, applewood bacon, crispy cajun potatoes and fresh herbs in a bourbon ale broth. 12.00

SOUPS

SALADS

ENTRÉE CAESAR SALAD – Crisp romaine lettuce, shaved Parmesan cheese and herbed garlic croutons served with our Caesar dressing. 9.00

COBB SALAD – Mixed greens, grilled chicken, egg, avocado, tomatoes, onions, crisp bacon and bleu cheese crumbles. 12.00

– Top Your Salad –

» Pizza Cheese, Bacon, Hard Boiled Egg 1/ea. Grilled Chicken, Chicken Tenders, Tuna Salad 4/ea. Hamburger, Grilled Shrimp, Chili 5/ea. Steak Tips, Grilled Scallops 6/ea. »

***Gf** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items with "GF" label either are or can be prepared gluten free. Please inform your server of any food related allergies.

PIZZA

– Toppings: –

» Linguica, Chorizo, Ham, Bacon, Pepperoni, Sausage, Hamburger, Portabella Mushroom 1.50/ea Onion, Pepper, Mushroom, Broccoli, Tomato, Black Olives, Baby Spinach, Feta Cheese, Roasted Red Peppers, Pineapple. 1/ea »

CHEESE PIZZA – 8.00

NEW STEAK PIZZA – Shaved brisket, roasted garlic puree, mushrooms, caramelized onions, tomatoes, gouda and mozzarella cheese finished with a balsamic glaze. 12.00

GREEK PIZZA – Garlic butter, baby spinach, black olives, tomatoes and feta cheese. 10.00

BBQ CHICKEN PIZZA – Chicken, bacon and BBQ sauce. 10.00

BUFFALO CHICKEN PIZZA – Buffalo sauce and chicken. 10.00

NEW CHORIZO AND SHRIMP PIZZA – Chorizo, shrimp, manchego cheese, tomatoes, pablano peppers, spicy garlic and roasted pepper tomato sauce. 12.00

BURGERS & SANDWICHES

– All burgers come with lettuce, tomato, onion, pickle and French Fries, served on our onion roll. –

* **CHEESEBURGER** – Char broiled Angus beef. 9.00

* **BACON BLEU BURGER** – Char broiled Angus beef, bourbon bacon jam, crumbled bleu cheese, sautéed mushrooms with a chipotle aioli. 11.00

* **SUNRISE BURGER** – Char broiled Angus beef topped with bacon, cheddar cheese and a fresh egg. 11.00

* **SMOKEHOUSE BURGER** – Char broiled Angus beef, jalapeno marmalade, Gouda cheese, with a bourbon and roasted garlic mayo. 11.00

NEW CRISPY CHICKEN BLT – Crispy buttermilk chicken, topped with a spicy pepper slaw, bacon jam, cheddar cheese and smokey kale served on a brioche bun. 10.00

LOBSTER ROLL – Tender chunks of lobster meat, mixed with mayo, lemon juice, salt and pepper. 13.00

FRENCH DIP – Fresh shaved roast beef and au jus, served on a toasted French bread. 9.00

NEW CUBANO – Smoked pork, honey ham, topped with Swiss cheese, pickles and a garlic mustard sauce. 10.00

NEW STEAK & CHEESE – Shaved Angus brisket, caramelized onions, bell peppers and provolone cheese, served on a French bread. 12.00

NEW BAYOU FISH SANDWICH – Cajun breaded haddock, lettuce, sweet & spicy pepper slaw served with a peppadew tartar sauce. 10.00

OPEN PRIME RIB SANDWICH – 8oz slow roasted to rare, served on crusty garlic toast with au ju on the side. 11.00

NEW MAC HERE SMOKED PASTRAMI AND SWISS – In house cured and smoked pastrami, served with Swiss cheese and horseradish mustard sauce on rye toast. 10.00

» or make it a rueben with sauerkraut & thousand island dressing.

GARLIC GRILLED CHEESE – An American favorite on thick sourdough bread. 6.00

» Try it with mushrooms & spinach 7, with pepperjack and jalapenos 7, or with tomato & bacon 8.

ENTRÉES

NEW SEASONAL VEGGIE BOWL – The freshest local in season vegetables we can find, mixed greens, quinoa, and a roasted shallot vinaigrette. 13.00

LOCAL FISH AND CHIPS – Have it English beer battered or breaded style. Fried to a golden and served with French fries, tartar and coleslaw. 11.00

LOCAL BAKED SCROD – Fresh broiled local scrod topped with seasoned bread crumbs, served with your choice of two sides. 13.00

LOCAL FRIED OR BAKED SCALLOPS – From our own fleet of boats! fried or baked to a golden, served with your choice of two sides. 19.00

FRIED CLAM PLATE – Fresh shucked whole belly clams lightly breaded & deep fried, served with French fries, tartar sauce and coleslaw. 11.00/22.00

NEW CREAMY SHERRY CHICKEN – Chicken tenderloins, grape tomatoes, broccoli, roasted garlic and a sherry wine Parmesan cream sauce over linguine. 13.00

GF MAC & CHEESE – Zesty & Cheesy 11.00, Buffalo Chicken 13.00, Lobster 15.00

* **SLOW ROASTED PRIME RIB** – 12oz cut, cooked to your liking served with your choice of two sides. 18.00

GF SHRIMP SCAMPI – Shrimp, served over a bed of linguine in a extra virgin olive oil, garlic, lemon and a white wine reduction topped with fresh herbs. 14.00

NEW ANDOUILLE & SHRIMP MAC & CHEESE – Andouille sausage, shrimp, Gouda and Gruyere cheese sauce served with cavatappi pasta. 14.00

* **GF PRIME STEAK TIPS** – Dry rubbed, Prime Angus beef with our signature bourbon sauce, served with bleu cheese mashed potatoes & roasted broccoli. 18.00

– Sides: –

» French Fries, Rice, Side Salad, Sweet Potato-Parsnip Mash, House Vegetables, Baked Potato, Coleslaw, Sweet Potato Fries/1.50, Kale and Cauliflower/1, Broccoli/1, Onion Rings/1.50, Loaded Mash/1.50, Risotto/3, Extra Sauce .50, Shrimp Skewer/6, Lobster MKT. »

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