

RAW BAR/APPETIZERS

Mini Beef Wellington

Beef tenderloin rolled with mushroom duxelle and puffed pastry, served with a bordeaux glaze **\$17.99**

Lobster Cakes

Set over a shrimp and chic pea ceviche, topped with a lemon aioli \$22.99

Duxbury Oysters \$18.99 1/2 Doz \$36.99 Doz

Shrimp Cocktail \$4.99 ea

SANDWICHES AND SUCH

Day After Turkey Sandwich \$15.99

Turkey, gravy, stuffing and cranberry sauce on white bread, served with chips

Soup and Half Sandwich \$15.99

 $1/2\ {\rm BLT}$, bacon, lettuce and tomato on toasted sourdough bread, served with a cup of todays' soup of the day

Open Faced Roast Beef Sandwich \$16.99

Delicious roast beef served on a piece of white bread, topped with mashed potatoes and gravy

HEARTY ITEMS

Warm King Crab

1 Lb of peel and eat warm king crab, served with Cajun remoulade, drawn butter and choice of potato & vegetable

Osso Bucco \$28.99

Pan roasted veal shank with savory herbs and spices in a white wine reduction, served over butternut squash risotto with sage and sausage, topped with chestnut "gremolata"

Shepherd's Pie 19.99

With port wine short rib, russet potato, green peas and roasted garlic brown sauce

Cornflake Crusted Salmon \$22.99

Crusted with almonds and corn flakes, topped with a salted caramel pear chutney, set over pan roasted yams, garnished with mint puree

DESSERT

Bread Pudding \$8.99

COCKTAILS OF THE WEEK

Pilgrim Punch

Vodka, blue curacao, white cranberry, pineapple juice and a splash of grenadine

\$8.95

Sam Adams Jack-O 16oz. \$8.00 20oz. \$9.25

Apple Cinnamon Espresso Martini

Our own apple cinnamon infused vodka. coffee liqueur. Irish cream, with a dash of cinnamon

12.99

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please alert your server if you have any allergies or special dietary requirements.