



APPETIZERS

CRAB CAKES | 13

signature crab cakes,
tarragon aioli, pickled onion, arugula

FRIED BRUSSEL SPROUTS | 11

pork belly, sweet soy sauce, sesame seed,
crispy yakisoba noodle

CHICKEN WINGS | 13

tossed in your choice of sauce:
classic, Santa Maria dry rub or garlic parmesan

FORAGED MUSHROOMS | 15

wild mushrooms, white wine, garlic, shallot, herbs,
truffle oil, side of grilled bread

SPINACH & ARTICHOKE DIP | 10

grilled bread

PRETZEL | 11

two large soft pretzels, herbed cheese fondue

FISH TACOS | 15

market fish, flour tortilla, house made pineapple salsa,
avocado crema, cilantro-lime cabbage

DEVILED EGGS | 5

rotating selection

PRAWN COCKTAIL | 12

4 butter poached prawns, house cocktail sauce, lemon

DIRTY FRIES | 12

pork belly, herbs, parmesan, truffle oil

*OYSTER SHOOTER | 4

cocktail sauce, lemon

FRIED RAVIOLI | 10

rotating selection

SCRATCH SOUPS

3 SHEETS CHOWDER | cup 8 | bowl 11

clams, bay shrimp, corn, potatoes, celery, onion, carrot

SOUP OF THE DAY | cup 7 | bowl 10

ask your server for today's house made selections

BREAD & BUTTER | 4

SALADS

ADD chicken 8 | crab cakes 10 | salmon 8

*NY strip 9 | 4 butter poached prawns 9

MIXED GREENS | small 7 | large 12

spring mix, cherry tomato, cucumber, house made crouton,
red onion, choice of dressing

*CAESAR | small 8 | large 12 (Contains Raw Eggs)

romaine hearts, parmesan cheese, house made crouton

BEET | small 8 | large 13

beets, arugula, goat cheese crème, honey lemon vinaigrette,
balsamic reduction

*STEAK SALAD | 18

NY strip, spring mix, blistered grape tomatoes, blue cheese
crumbles, crispy onions with a raspberry vinaigrette

STRAWBERRY FIELD | 13

spring mix, strawberries, goat cheese, balsamic glaze,
balsamic vinaigrette

BURGERS & SANDWICHES

Served with hand cut Kennebec fries | house made pickle
side salad 2 | side caesar 2 | cup soup 2 | cup chowder 3
ADD bacon 3 | *fried egg 1 | avocado 2 | cheese 1

*3 SHEETS BURGER | 16

gruyere, lettuce, tomato, onion, secret sauce,
brioche bun

VEGGIE BURGER | 14

mama lil's aioli, lettuce, tomato, red onion, brioche

CRAB MELT | 20

crab cakes, tomato, old bay cheddar fondue, fried crispy onions,
rustic sourdough

BLACKENED CHICKEN | 17

mama lil's aioli, tomato, white American cheese, spring mix,
pickled onions, brioche

STEAK SANDWICH | 19

grilled sourdough, NY strip, horseradish cheddar, tomato

HAWAIIAN MELT | 15

grilled sourdough, ham, pineapple, havarti, mama lil's aioli

ENTREES

*BROWN BUTTER SCALLOPS | 27

wild mushroom couscous, shaved carrot

FISH & CHIPS | MARKET PRICE

market fish, beer battered, house made slaw,
tarragon tartar, grilled lemon

*ORANGE GLAZED SALMON | 25

grilled seasonal vegetable, mashed potatoes

FRIED RICE | 16

egg, sweet soy sauce, cilantro, carrot, onion,
garlic, zucchini

with CHICKEN | 18 with 4 PRAWNS | 19 with *PORK BELLY | 17

CHICKEN MARSALA | 18

lightly floured & pan seared chicken breast,
wild mushrooms, marsala wine, garlic mashed potatoes

VEGGIE RISOTTO | 17

arborio rice, seasonal vegetables, lemon, parmesan,
mascarpone, white wine, shallot, garlic, cream, herbs,
grilled rustic sourdough

AVOCADO PESTO LINGUINE | 19

linguine with a creamy avocado pesto sauce,
blistered cherry tomatoes, grilled rustic sourdough

MUSHROOM RAVIOLI | 20

pesto, wild mushrooms, parmesan cheese,
grilled rustic sourdough

STEAK FRITES | 21

NY strip, house cut fries

*TENDERLOIN FOR TWO | 40

12oz beef tenderloin, blue cheese - horseradish cream sauce,
garlic mashed potatoes, grilled broccolini

*RIBEYE | 37

14oz ribeye, garlic mashed potatoes, grilled seasonal vegetables,
blue cheese butter

*NY STRIP | 32

14oz NY strip, garlic mashed potatoes, grilled seasonal vegetables,
blue cheese butter

*hamburgers are cooked to order. consuming raw or undercooked
meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially for elderly, young children or people
with compromised immune systems.

*We take pride in our scratch kitchen,
making your meals with the best ingredients!
Thank you for your patience.*

