

# Soups & Starters

**New England Clam Chowder** Cup - \$4.50 / Bowl - \$6.00  
*Our own award winning recipe with smoked bacon & native clams*

**The Chef's Soup of the Day** Cup - \$3.75 / Bowl - \$5.00  
*Made fresh daily*

**Warm Spinach and Artichoke Dip**  
\$9.00

*Served with grilled pita bread*

**Buffalo Wings** \$10.00

*Seasoned wings tossed in our spicy sauce  
Served with celery and carrot sticks and bleu cheese dressing*

**Sesame Chicken Fingers**  
\$10.00

*Soy, ginger, garlic, and sesame marinated chicken rolled in sesame bread crumbs  
and fried. Served with an Asian dipping sauce*

**BBQ Chicken Sliders** \$10.00

*Pulled chicken in a smoky BBQ sauce topped with crumbled bleu cheese and  
caramelized onions on three mini soft rolls  
Served with cajun potato wedges.*

**Crab Rangoon** \$10.00

*Crispy fried. Served with sweet and sour sauce*

**Lobster Fritters** \$11.00

*New England lobster diced in a light fritter batter and golden fried  
Served with Pernod aioli*

**Bacon Wrapped Scallops**  
\$12.00

*Sweet scallops dusted with bread crumbs and rolled with smoky bacon*

**Baked Goat Cheese** \$12.00

*Baked with olives, roasted peppers, and roasted garlic  
Served with toasted French bread*

**Shrimp Cocktail**  
\$13.00

*Four large shrimp served with lemon and our homemade  
horseradish cocktail sauce*

*\*Consuming raw or undercooked meats, eggs, or seafood may increase  
your risk of food borne illness\**

*French Cheese Plate*

**\$13.00**

*Sliced Roquefort, brie, and goat cheese served with port onion chutney  
and toasted walnut raisin French bread*

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