

~ Appetizers ~

**Iced Shrimp Cocktail**

*Four large chilled shrimp served with  
homemade cocktail sauce*

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**Warm Artichoke and Spinach Dip**

*Served with grilled pita chips*

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**French Cheese Plate**

*Sliced Roquefort, Brie, and Goat cheese  
served with port onion chutney and  
Walnut raisin French bread*

~

**Lobster Fritters**

*Sweet Lobster in a light fritter batter and golden fried  
Served with Pernod Aioli*

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**Sesame Chicken**

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

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~ Soups & Salads ~

**New England Clam Chowder**

*Our award-winning recipe with native clams and smoked bacon*

Cup ~ ~

Bowl ~ ~

**The Chef's Fresh Soup of The Day**

*A homemade feature*

Cup ~ ~

Bowl ~ ~

**Mixed Greens Salad**

*Romaine, iceberg and baby greens with tomato wedges,  
sliced cucumbers, carrots, red onions and croutons*

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**French Onion Soup Gratinee**

*Caramelized onions in a rich beef broth  
finished with port and sherry topped with  
French bread, cheese and served golden brown*

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**Hobbs Brook Salad**

*Fresh baby spinach, shredded carrots, diced tomatoes,  
mandarin orange, grapes and toasted pistachios.  
Tossed with our homemade white zinfandel dressing*

~ ~

**Classic Caesar Salad \***

*Chopped romaine lettuce with Parmesan cheese  
Tossed with our homemade dressing  
Topped with cheese and garlic crouton crisps*

~ ~

**Hearts of Iceberg Salad**

*Crisp wedges of iceberg lettuce, Roquefort, shredded carrots, chopped bacon  
and a side of chunky bleu cheese dressing*

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## ~ Grille Features ~

### **Chicken Marsala**

*Sautéed breasts of chicken topped with melted fresh mozzarella and finished with a Mushroom Marsala wine sauce. Served over penne pasta.*

*Full Portion*

~ ~

*Half Portion*

~ ~

### **Baked Georges Bank Scrod**

*Topped with Cracker Crumbs, Butter, Lemon, and White Wine  
Served with house rice pilaf and vegetables.*

*Full Portion*

~ 25 ~

*Half Portion*

~ 17 ~

### **Pecan Crusted Atlantic Salmon**

*Served over sautéed Spinach and Rice Pilaf, finished with Maple Butter.*

*Full Portion*

~ 26 ~

*Half Portion*

~ 18 ~

### **Grilled Atlantic Swordfish**

*Served with Dijon Roasted Potatoes and Fresh Vegetables.  
Finished with Pesto Butter.*

*Full Portion*

~ 27 ~

*Half Portion*

~ 19 ~

### **Filet Mignon \***

*10 oz. fire grilled filet topped with truffle butter  
Served with demi glace, house mashed potatoes and vegetables.*

~ 38 ~

### **Baked Lobster Pie**

*Sweet Lobster in a Sherry Lobster Bisque. Topped with a  
Cracker Crust and Baked. Served with House Rice Pilaf and Vegetable.*

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### **Broiled Seafood Medley**

*Salmon, scallops, scrod and shrimp all topped with cracker crumbs, white wine & butter.  
Served with house rice pilaf and vegetables.*

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### **Chef's Exclusive New York Sirloin \***

*14 ounce hand cut grilled to order sirloin steak with roasted shallot and garlic rub. Topped with  
Wild Mushrooms. Served with Dijon Roasted Potatoes and Vegetable*

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