

Today's Specials

Baked Stuffed Quahog served with Drawn Butter and Fresh Lemon 4.59 each

Thai Chili Chicken Wings or Fingers tossed in a Sweet-Spicy Thai Chili Sauce 7.99

Philly Cheese Steak Sliders Shaved Ribeye, Onions, Peppers, Melted Cheese on Toasted Brioche Slider Buns 8.99 for 3

Soups of the Day:

Mom's Turkey Noodle *Homemade with Fresh veggies* 3.99 Cup 5.99 Bowl

New England Clam Chowder 3.99 Cup 5.99 Bowl

French Dip Sandwich Shaved Beef, Sautéed Peppers, Onions and Melted Provolone served with Au Jus 8.99

Prosciutto Panini Prosciutto, Fresh Mozzarella, Arugula and Balsamic on Warm pressed Rosemary Focaccia 9.99

Barbecue Chicken Melt Grilled Chicken Breast topped with our House Made Sweet and Spicy Barbecue Sauce, Bacon, Caramelized Onions and Melted Cheddar on a Toasted Bulkie 9.99

Served with choice of French Fries, House Made Potato Chips or Cuban Black Bean Salad, Sub Sweet Potato Fries or Onions Rings for 2.50

Fresh lobsters Daily, Boiled or Baked Stuffed...

Boiled.....Single...15.95 Twin...28.95

Baked Stuffed.....Single 19.95 Twin...36.95

Served with Drawn Butter, Corn on the Cob and your Choice of Cuban Black Bean Salad, French Fries, Rice Pilaf or Baby Baked Potatoes Sub Onion Rings or Sweet Potato Fries for 2.50

Entrées

Braised Lamb Shank Lamb Shank Braised for Hours with Red Wine, Aromatic Herbs and Vegetables until "fall off the bone" tender served with Baby Spinach-Sun Dried Tomato Risotto and Natural Braising "jus" 16.99

Oktoberfest Smoked Pork Shoulder Slow Cooked until meltingly tender with Sauerkraut, Apples and Caraway served with Buttered Potatoes and Carrots 9.99

Lasagne Bolognese "al forno" Classic Meat and Cheese Lasagne. Layers of Pasta, Beef, Italian Cheeses, Ricotta, House Made Marinara and Fresh Basil baked "al forno" until Golden Brown 12.99 with choice of Garden or Caesar Salad 12.99

Mako Shark Steak 10oz. Fresh Mako Shark grilled simply with Lemon, Salt and Pepper (a true specialty of early fall) served with your choice of 2 sides 14.99