

# NEW ENGLAND SUMMER SPECIALS

## STARTERS

### Wrapped Asparagus 4.99

Steamed asparagus wrapped in ham and drizzled with warm cheddar sauce

### Shrimp and Crab Cocktail 6.99

Tender shrimp and lump crab in a light horseradish and lemon cocktail sauce over mixed baby greens. Served with baked flatbread chips.

### Jumbo Crab Cake 6.99

Hand made tender lump and blue crab cake lightly breaded and deep fried, nestled atop a warm corn and radish salad finished with lemon, garlic and scallion remoulade.

### Quarter Pint O'Clams 7.99

Just a quarter pint of fresh clams lightly breaded and deep fried to perfection. Served with tartar sauce.



## ENTREES

### Lobster Roll 15.99

Tender lobster meat tossed in lemon herb mayonnaise on a fresh baked roll with shredded green leaf. Served with choice of side.

### BBQ Pork Chop 14.99

Twin pork chops charbroiled to perfection and brushed with our Guinness BBQ sauce topped with grilled pepper and onion. Served with your choice of two sides and homemade apple sauce.

### Fried Clam Dinner 18.99

A half pound of fresh whole clams lightly breaded and deep fried to a golden brown. Served with choice of two sides and tartar sauce.

### New England Fisherman's Platter 23.99

Fresh haddock, scallops, shrimp and clams breaded and deep fried. Served with choice of two sides and tartar sauce.

### Surf and Turf 23.99

Marinated shrimp skewers charbroiled with a twelve ounce hand cut Angus Ribeye cooked the way you like. Served with choice of two sides.

## DESSERT

### Caramel Apricot French Toast 5.99

Homemade white bread sliced thick and dipped in cinnamon cream, grilled and topped with sun dried apricot marinated in apricot brandy syrup. Finished with caramel drizzle, fresh whipped cream and raspberries.

