

DINNER

appetizers

LOBSTER CHIPS | 14

CALAMARI *pepperoncini, lemon aioli* | 12

TAVERN CHIPS | 9
buffalo chicken style (add \$3)

WINGS | 13 (*choose sauce: bbq, parmesan garlic, buffalo*)

SHRIMP COCKTAIL (3) | 13

OYSTERS OF THE DAY | 3

STEAMERS (12) | 14

SABAYON OYSTERS (4) | 14

CHEESE SKILLET | 11

housemade soups

LOBSTER CHOWDER | 13

SOUP OF THE DAY | 8

THREE ONION SOUP | 9

fresh from the garden

STRAWBERRY GREENS

arugula, strawberries, toasted sunflower seeds, feta cheese, honey ginger vinaigrette 12

IRISH WEDGE

iceberg, tomato, red onion, corned beef lardons, guinness fried onions, housemade bleu cheese dressing 11

HEIRLOOM CAPRESE

heirloom tomato, burrata, basil, EVOO, balsamic, crostini 12

CENTURY CAESAR

romaine hearts, polenta croutons, asiago cheese, housemade caesar dressing 10

ENHANCE ANY SALAD: tossed, diced chicken (6), buffalo chicken (6), sliced pub steak (14), three grilled shrimp (10), scallops (10), salmon (10), lobster tail (14), anchovies (1)

casual fare

LOBSTER MAC N CHEESE lobster, sherry, cream, buttered panko bread crumbs 22

PUB STEAK 24 hr. marinated ranch steak, potato salad 24 

HOUSE BURGER 6 oz. patty, onion jam, garlic aioli, arugula, bacon, cheddar, fries 14 

VEGAN RAVIOLI asparagus, spinach, olive oil, mushrooms, white wine 22

FRA DIAVOLO rigatoni, spicy house marinara, parmesan 18 (make it lobster, add 12)

LOBSTER ROLL lobster tail, housemade bun, new england beans, saratoga chips 22

TWISTED LOBSTER ROLL lobster tail, housemade bun, warm lemon mayo, new england beans, saratoga chips 22

ENHANCE ANY ENTRÉE

mushrooms & onions | 5
lobster mac n cheese | 12
mac n cheese (bacon) | 8
brussel sprouts | 6
roasted asparagus | 6
sautéed spinach | 4
fries or saratoga chips | 5
loaded potato | 6
baked potato | 4
scallops | 10
lobster tail | 14
shrimp | 10

classic entrées

PRIME RIB

mashed potatoes, popover, au jus, chef vegetable
14 oz | 29 or 20 oz | 36

CHICKEN MADIERA

mushrooms, tomato, madiera, asparagus, mashed potatoes 24

POTATO-WRAPPED COD

polenta cake, tomato, sherry, corn cream 25

NY STRIP AU POIVRE

char-grilled, tarragon potatoes, asparagus 33

LOBSTER TAILS (2)

6 oz. cold water caught, lemon, white wine, chef vegetable, drawn butter, tarragon potatoes 33

SURF & TURF

6 oz. lobster tail, 8 oz. beef filet, potato pancake, gogonzola butter, spinach, red onion marmalade, crispy onions 39

SCALLOPS (4)

sweet pea and mushroom risotto, truffle oil 26

8 OZ. FILET MIGNON

pan-seared, potato pancake, sautéed spinach, gorgonzola butter, red onion marmalade 34

GRILLED SHRIMP (5)

spinach, tomato, crabmeat, parmesan polenta cake, lobster claw, sherry butter 29

SALMON

pan-seared, sweet pea puree, roasted fingerlings, roasted asparagus, sweet cucumber salad 25

1-2-1 steaks

Select your cut, sauce or butter, and two sides.

1 cut

 **FILET MIGNON** 8 oz. | 39

 **PUB STEAK** 12 oz. | 29

PRIME RIB (with popover)
14 oz. | 35 or 20 oz. | 41

 **NY STRIP STEAK** 14 oz. | 38

2 sides

SAUTÉED SPINACH
SAUTÉED MUSHROOMS & ONIONS
BRUSSEL SPROUTS
BACON MAC N CHEESE
ROASTED ASPARAGUS

BAKED POTATO
LOADED BAKED POTATO
MASHED POTATOES
TARRAGON POTATOES
FRIES

1 sauce or butter

rosemary demi, horseradish cream, gogonzola butter, cognac mustard, bernaise, chimi, au poivre

ALLERGEN NOTE:

Always alert your server of any food allergies and sensitivities. Many items on our menu can be or are allergen-free.