



FRIDAY DINNER MENU

SOUP, SALAD & STARTERS

SUMMER CORN & SEAFOOD CHOWDER	\$ 7 / 9	MEXICAN CHOPPED SALAD	\$ 13
		tomato, black olives, Jack cheese, roasted corn, black beans, red onion, lime cilantro dressing	
PARMESAN TRUFFLE FRIES	\$ 8		
garlic herb aioli		SUMMER STRAWBERRY SALAD	\$ 13
CRISPY FRIED LOCAL CALAMARI	\$ 13	toasted almonds, goat cheese, honey cider vinaigrette	
Calabrian chilis, lemon aioli			

ENTREES

EGGPLANT PARMESAN	\$ 22	SESAME AHI TUNA NACHOS	
crispy fried local eggplant, smoked mozzarella, fontina, Chianti marinara		wonton chips, seaweed salad, scallions, wasabi and sriracha	\$ 17
SHEPARD'S PIE	\$ 22	CRAB CAKE SLIDERS	\$ 24
classic ground beef, carrots, corn, peas, cheddar mash		lump crabmeat, fried golden, lettuce, lemon remoulade, potato roll, sweet potato fries	
SUMMER BOLOGNESE	\$ 24	FISH TACOS	\$ 19
local tomatoes, zucchini, ground beef, pork, fresh basil, Buratta ravioli		IPA beer batter, Napa apple slaw, chipotle crema, lime	
IBERICO BABY BACK RIBS	\$ 26	BLACK BEAN BURGER	\$ 13
Maine root beer bbq sauce, onion rings, Napa apple slaw		lettuce, tomato, sriracha aioli (V)	
YACHT CLUB BURGER	\$ 15		
cheese, lettuce, tomato			

CHILDREN'S MENU

served with French Fries

GRILLED CHEESE	\$ 10
CHICKEN FINGERS	\$ 10

BEVERAGES

Harney & Son's Iced Tea (black, green citrus, black currant), San Pellegrino 8oz. (lemonade, blood orange), Coffee and Assorted Teas, Coke, Diet Coke, Ginger Ale