

8.19.2018SD

Gluten Free friendly & Carb Friendly options

Starters

Our New England Clam Chowder – 5.5 cup | 7 bowl or Rhode Island Style GF
Krinkle Cut Fries - \$3.5 full order ***sub on burgers & sandwiches for \$1.5

Sweet Potato Krinkle cut fries - \$4.5 full order *** sub on burgers and sandwiches for \$2

Nacho's Plate – 6 corn tortillas, Pepper-jack cheese, side of Pico d Gallo and sour cream

Cheese & Meat Plate – 11 for 2 with Extra Sharp Cabot's Cheddar, Gouda and

Danish blue cheese with Italian cured meats, olives and crostini's

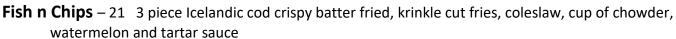
Ginger Asian Seared Shrimp – 9 Gulf white shrimp seared in our ginger Garlic Asian Sauce.

Sunday Night Dinners

Summer Lobster, Local Corn & Tomato Salad - 21.5 Tarragon lemon dressed cold lobster salad with fresh shucked corn over sliced ripe tomatoes and a bed of greens, avocado and hard-boiled egg.

Caribbean Jerk Mahi-Mahi Fish Taco's - 21.5 double Seared in West Indies Spices with chipotle Aioli, lime, coleslaw and Pico d Gallo, with Guacamole, Watermelon & market salad

*** Can be made as a lettuce wrap – carb free / GF *** single taco 17.5



Philly Style Steak on a Kaiser Roll – 17.5 Grilled seasoned sirloin flap steak, grilled peppers & onions and Cheddar on a toasted Kaiser roll. Served with fries, coleslaw and watermelon.

Hot Buttered LOBSTER Roll Platter – 25 served on a butter toasted New England Roll, small cup of chowder, fries, coleslaw & watermelon

Cold LOBSTER Salad Roll Platter– 25 served on a butter toasted New England Roll, small cup of chowder, fries, coleslaw & watermelon

***Thoroughly cooked meats, poultry, seafood and eggs reduce the risk of food-borne illness

Please put table number on Friday nights tickets

Please be so kind as to put the prices on the chit – Thanks! - From all of us in the accounting department. \odot

Ship Wright's Burger Building Supplies
** Swiss, Cheddar, Pepper Jack or American - 1
** Apple-wood smoked bacon - 1.5
** Caramelized onions, Gorgonzola or Gouda - 1.5 each
** Guacamole - 1.5
** Chipotle Aioli - 1
** Sub Fries for Chips - 1.5

The Corinthian Café Steak Burger – 15.5 with caramelized onions draped in Gouda cheese.

N'Orleans Blackened Burger with Blue Cheese – 15

Foot Long All Natural Beef Hot Dog & Nathan's Fries – 12.5 on a butter toasted New England roll, deli mustard & diced onions, coleslaw, watermelon & Dave's spicy pickle chips

All American Cold LOBSTER Salad Club – 21.5 What a treat © Tarragon Lemon dressed lobster salad on our Corinthian BLT with American Cheese on toasted Winterberry Wheat

All American Hot LOBSTER Club − 21.5 What a treat ^② Hot Buttered Lobster on our Corinthian BLT with American cheese on toasted Winterberry Wheat

Signature Corinthian Café Salads

Add: grilled or Caribbean Jerk chicken – 6 grilled or Caribbean Jerk Salmon – 8.5 Steak burger – 7.5 Crispy chicken – 6 Cold lobster salad 13.5

The Corinthian Salad – 7.5 small plate / 11.5 large entrée Baby market greens, house made glazed walnuts, dried cranberries, Crumbled goat cheese, tart apple & caramelized shallot sherry vinaigrette.

Caesar Salad – 7.5 small plate / 11.5 large entrée Crisp Romaine lettuce, rustic croutons, dressed with parmesan cheese and our signature Caesar dressing with a side of cherry tomatoes and olives.

Crispy Chicken Chop Salad – 14.5 small plate / 18.5 large entrée size chop romaine, carrots, cucumbers, tomato topped with crispy chopped chicken tenders, blue cheese, bacon and red onion

Desserts & Beverages

Lemoncello Mascarpone Layer Cake	- 5
Premium Root beer Float	- 5 <i>GF</i>
Ghirardelli Brownie Sundae	- 5
Vanillla Ice Cream with choice of chocolate sauce or Caramel sauce	- 4
French Roast Arabica Coffee, Decaf, Tea or Hot Chocolate	- 2
Pellegrino 1 ltr. & 500ml	- 4.5 / 2.5
Coke, diet Coke, Sprite, Ginger-ale, diet Pepsi & Arnold Palmer	- 2
Brewed Unsweetened Iced Tea or lemonade – with Refill	- 2
Premium Root Beer	- 2.5
Cappuccino Doppio Espresso	- 3.5 2.25





