

STARTERS

stuffie	6	signature tenders	13
loaded with clams		buffalo / garlic parmesan / honey garlic / bbq	
pretzel bites	12	signature wings	14
beer cheese sauce		buffalo / garlic parmesan / honey garlic / bbq	
panko green beans	8	portuguese littlenecks	14
chipotle ranch aioli		littleneck clams, linguica, onions, garlic herb broth, garlic crostini	
mozzarella squares	12	buffalo cheddar stickers	13
marinara, house-made pesto		bacon wrapped chicken tenderloins, buffalo cheddar sauce, ranch drizzle	
maryland crab cakes	16	hummus	13
creole remoulade		hummus, kalamata olives, feta cheese, sliced cucumber, fried pita bread, balsamic reduction	
lobster stuffed avocado	25		
lobster salad, cilantro ranch aioli			

SALADS

caesar			8/12
romaine, shaved parmesan, garlic croutons, caesar dressing			
garden			8/12
mixed greens, cucumbers, tomatoes, onions, carrots, garlic croutons			
greek			8/13
mixed greens, red onion, tomatoes, cucumbers, kalamata olives, pepperoncini, feta cheese, greek dressing			
wensleydale			8/13
mixed greens, cranberry wensleydale cheese, cucumbers, apples, candied walnuts, tomatoes, red onion, balsamic vinaigrette			
pear & arugula			8/13
baby arugula, pears, candied walnuts, goat cheese, balsamic vinaigrette			
bacon & blue			8/13
mixed greens, bacon, grape tomatoes, red onion, crumbled blue cheese, white balsamic			
spinach and walnut			8/13
spinach, crumbled bleu cheese, candied walnuts, red onion, tomatoes, balsamic vinaigrette			

additions

grilled chicken 5 - salmon 10 - steak tips 10 - grilled shrimp 10 - grilled scallops 12 - crab cake 8

dressings

balsamic vinaigrette - creamy italian - blue cheese - ranch - honey mustard - greek - white balsamic vinaigrette

SOUPS

chicken & rice	4/6	clam chowder	5/7	french onion	7
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★★★ bowl of any soup and any half salad 14 ★★★

BUTCHER BURGERS

gluten free roll available for additional 3.5

all burgers and sandwiches are served with french fries

all american	13	mac bacon	14
american cheese, lettuce, tomato, brioche roll		cheddar cheese, smoked bacon, shells and cheese, brioche roll	
smoked	14	veggie	13
caramelized onions, bacon, smoked gouda, chipotle ranch, brioche roll		veggie patty, lettuce, tomato, brioche roll	

HANDHELDS

chicken avocado	15	crispy chicken	14
grilled chicken, smoked bacon, lettuce, tomato, avocado, chipotle ranch, brioche roll		crispy chicken breast, lettuce, pickles, smoky honey mustard sauce, brioche roll	
caesar wrap	13	buffalo chicken	14
grilled chicken, romaine, parmesan, caesar dressing, white flour wrap		crispy chicken breast, buffalo sauce, blue cheese dressing, lettuce, tomato, brioche roll	
cape cod rueben	14	prime rib dip	16
fried haddock, swiss cheese, thousand island dressing, coleslaw, brioche roll		slow roasted prime rib, swiss cheese, au jus, french baguette	
crab cake blt	17	lobster roll	25
crabcake, bacon, lettuce, tomato, remoulade, brioche roll		freshly made and served on a grilled hot dog roll	

FLATBREAD PIZZAS

cauliflower crust available for additional 3.25

chicken caesar	13	cheese	9
garlic sauce, cheese, romaine lettuce, grilled chicken, caesar dressing, shaved parmesan		pizza sauce, cheese + 1 for pepperoni	
jen's	11	buffalo	12
garlic sauce, cheese, spinach, tomato, balsamic reduction		buffalo sauce, grilled chicken, cheese, red onion	

FOOD TRUCK TACOS

served on (3) soft flour tortillas

shrimp	17	blackened haddock taco	17
grilled shrimp, avocado, pico de gallo, baja slaw, chipotle ranch, novatos rice		seared cajun flour haddock, avocado, pico de gallo, baja slaw, chipotle ranch, novatos rice	
short ribs	17	chicken	17
braised short ribs, avocado, pico de gallo, baja slaw, chipotle ranch, novatos rice		grilled chicken, avocado, pico de gallo, baja slaw, chipotle ranch, novatos rice	

ENTRÉES

gf pasta available for additional 3.50

bourbon steak tips	23
mashed potatoes, chef's veggies	
bourbon chicken tips	20
mashed potatoes, chef's veggies	
braised short ribs	23
pan jus, mashed potatoes, chef's veggies	
new york strip	24
12oz strip, mashed potatoes, chef's veggies	
reserve pork chop	22
from our own market boneless pork chop, mashed potatoes, chef's veggies	
grilled shrimp & scallops	22
novatos rice, chef's veggies	
backbay scallops & bacon	23
bacon wrapped sea scallops, smoked house aioli, mashed potatoes, chef's veggies	
muqueca "brazilian stew"	24
shrimp, haddock, littleneck clams, mussels, onions, peppers, tomato broth, cilantro. served over rice	
baked stuffed seafood	23
haddock or sea scallops (or both!), seafood stuffing, mashed potatoes, chef's veggies	
seared salmon	23
novatos rice, chef's veggies	
+ simply seasoned or asian chili	
seafood sauté	24
shrimp, sea scallops, littleneck clams, mussels, garlic herb sauce, spaghetti	
chicken parmesan	18
breaded chicken breast, marinara, mozzarella cheese, spaghetti	
novatos balsamic chicken	18
seared chicken breast, spinach, tomatoes, fresh mozzarella, balsamic reduction. served over mashed potatoes	
creamy jambalaya	21
chicken, shrimp, linguica, peppers, tomatoes, celery, creamy cajun sauce. served over rice	

sides

+ novatos rice / french fries / mashed potatoes / cole slaw / chef's veggies / garlic spinach / sweet potato fries / onion rings / panko green beans

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order please inform your server if anyone in your party has a food allergy.

BOWLS

unagi salmon	23
seared salmon, avocado, cucumbers, seaweed salad, jalapeños, unagi sauce, sriracha aioli, novatos rice	
unagi shrimp	22
grilled shrimp, novatos rice, sliced avocado, cucumbers, seaweed salad, jalapeños, unagi sauce, sriracha aioli	
cajun chicken	18
grilled cajun chicken, novatos rice, pico de gallo, avocado, chipotle ranch aioli	
seared tuna	23
cajun seared ahi tuna (rare), avocado, cucumbers, seaweed salad, jalapeños, unagi sauce, sriracha aioli, novatos rice	
steak	20
grilled steak, novatos rice, cheddar cheese, pico de gallo, avocado, chipotle ranch aioli	
chicken peanut thai noodles	18
grilled chicken, chilled noodles, thai peanut sauce, shredded cabbage, carrots, peppers	

CRISPY FRIED

fish and chips	18	scallops	22
haddock, french fries, coleslaw		sea scallops, french fries, coleslaw	
trio	24	shrimp	22
haddock, shrimp, sea scallops, coleslaw		jumbo shrimp, french fries, coleslaw	

MAC & CHEESE

basic	10
+ grilled chicken 5 / bacon 2 / caramelized onions 1	
ashley's	18
breaded chicken breast, marinara, mozzarella	
ranchero	15
grilled chicken, bacon, ranch dressing, seasoned panko	
buffalo	16
buffalo crispy chicken, seasoned panko, parmesan	
lobster	25
lobster meat, old bay spice, seasoned panko, parmesan	
short rib	18
short rib, caramelized onions, seasoned panko, parmesan	

DRAFTS

ask your server about our additional featured draft beers

Bud Light Lager

ABV 4.30%

Whalers Brewing Co. 'Rise' APA

ABV 5.50%

3 Floyds Brewing Co. 'Zombie Dust'
APA

ABV 6.50%

Founders American Porter

ABV 6.50%

Samuel Adams Seasonal

ABV varies

Downeast Seasonal Cider

ABV varies

Blue Moon Belgium White

ABV 5.40%

Guinness Draught

ABV 4.20%

Allagash Brewing Co. 'White'
Witbier

ABV 5.10%

Maine Beer Co. 'Lunch' IPA

ABV 7.00%

Wormtown Brewery 'Be Hoppy' IPA

ABV 6.50%

Bear Republic 'Racer 5' IPA

ABV 7.50%

BOTTLES & CANS

Michelob Ultra

Budweiser

Bud Light

Coors Light

Heineken

Yuengling Light

Odouls N/A

Angry Orchard Crisp Apple Cider

High Noon Hard Seltzer

lime / grapefruit / pineapple / black cherry

Corona Premier

Corona

Miller Lite

Sam Adams Lager

Smithwick's Irish Red Ale

Founders 'All Day' Session IPA

19.2oz can

Narragansett Lager

16oz can

Stella Artois

REDS

Sycamore Lane Merlot 6.5/22

Napa, California

Chateau Souverain Merlot 7/25

Modesto, California

Los Cardos Malbec 7/24

Mendoza, Argentina

Elouan Pinot Noir 11 / 38

Willamette Valley, Oregon

Whiplash Pinot Noir 8/28

Napa, California

Paxis Red Blend 8/28

Vila Cha De Ourique, Portugal

Liberty School Cabernet 10/35

Paso Robles, California

Josh Cellars Cabernet 9/31

Hopland, California

Sycamore Lane Cabernet 6.5/22

Napa, California

WHITES

Lagaria Pinot Grigio 8/28

Veneto, Italy

Sycamore Lane Pinot Grigio 6.5/22

Napa, California

La Vieille Ferme Rosé 7/25

Vin de France

August Kessler R Riesling 9/31

Rheingau, Germany

Lamarca Prosecco (187 ml) 9.5

La Marca Trevigiana, Italy

Kendall Jackson Chardonnay

9.5/33

Santa Rosa, California

Sycamore Lane Chardonnay 6.5/22

Napa, California

Beringer White Zinfandel 6.5/22

Napa, California

Oyster Bay Sauvignon Blanc 8/28

Marlborough, New Zealand

FEATURED COCKTAILS

Strawberry Margarita

jose cuervo silver tequila, tres agaves organic strawberry margarita mix, fresh strawberry puree, lime

Cold River Blueberry Lemonade

cold river blueberry vodka, lemonade, blueberries

Moscow Mule

tito's handmade vodka, ginger beer, lime juice

Black and Blue Margarita

jose cuervo gold, tres agave organic margarita mix, muddled blueberries and blackberries, lime

Red Sangria

a blend of red wine, rum, fresh fruit

Mocha Martini

three olives espresso vodka, chocolate liqueur, irish cream, chocolate drizzle

Espresso Martini

three olives espresso vodka, vanilla vodka, irish cream, espresso

Boozy Arnold Palmer

firefly sweet tea vodka, lemonade

Ruby Red Cosmo

deep eddy ruby red vodka, triple sec, cranberry juice, lime

Pink Whitney

new amsterdam pink lemonade vodka, splash soda water, lemon

Raspberry Lime Rickey

lime vodka, stoli 'razberi' vodka, rose's lime juice, cranberry juice