



Entrees

Brick Chicken...24

1/2 deboned chicken cooked under a brick and served with Truffle Mac-n-cheese, fresh green beans

Scallops and Lobster...30

Pan seared Sea Scallops served with grilled asparagus and lobster cheesecake garnished with a balsamic reduction

Steak au Poivre...24

Pepper encrusted 12oz New York Strip served with pommes frites and sautéed spinach topped with rosemary demi-glace

Crab Cakes...28

Grilled with stone-ground white grits, cheddar cheese and served with asparagus and a Togarashi aioli

Vegan Mixed Vegetables...18

Grilled zucchini, squash, red onion, asparagus and blackened tomato, garnished with a balsamic reduction

One Hell Of A Good Bolognese Meatloaf...23

Veal, pork, lamb and beef served with garlic mashers and fresh green beans garnished with a demi-glace

New England Lobster Rolls

(1)..18 (2)..30

Fresh lobster salad in an authentic New England style bun served with drawn butter and pommes frites

Burger Bar

All burgers are served with pommes frites and are dressed with lettuce, tomato and onion

Classic American Fusion...13

Bacon, jalapenos, house-made Thousand Island, white cheddar and smoked Gouda

The Monster Med...13

Greek relish (pepperoncini, kalamata olives, roasted red peppers, charred artichoke hearts) topped with Feta cheese

Italian Pizziolla...13

Pepperoni, fresh mozzarella and our “kicked up” marinara sauce

Burger de Barner..13

Chef’s personal burger of choice!

Bacon, roasted garlic aioli, jalapenos and white cheddar cheese

PS: He likes it rare!

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS”
**Some of our foods may contain allergens such as nuts. Please ask your server for more information



Salads and Soups

Tomato Bisque...Cup 6, Bowl 9
Rustic bisque topped with Maple syrup

She Crab Soup...Cup 9, Bowl 13
Chef Garrett Barner's award winning recipe with a kiss of Sherry

Classic Caesar Salad...11
Romaine lettuce, house made Caesar dressing, shaved parmesan, croutons and Asiago Tuille
Add grilled chicken or tofu...6, steak or shrimp...9, fresh Sea Scallops...12

House Salad...10
Baby field greens, red onion, carrots, radishes and cucumbers topped with a house made
Strawberry balsamic reduction
Add grilled chicken or tofu...6, steak or shrimp...9, fresh Sea Scallops...12

Small Plates

Crab Dip...13
Blackened crab dip served with toast points and garnished with scallions

P.E.I. Mussels...14
Fresh mussels, white wine, butter and fresh herbs served with a baguette

Lobster Cheesecake...12
Savory cheesecake made with Maine lobster, Shepherd's blend cheese, garnished with a
Strawberry balsamic reduction

Tofu Cocktail...10
Flash fried tofu with seaweed salad, Mandarin oranges and Thai Chili sauce

Beverages

Ask your server about our new wine list!

Harney and Sons Hot Teas...3

Fountain Sodas and Fresh Brewed Iced Tea...2

French Press Coffee...small 3.5, large 6, extra large 8