

## BAR & TERRACE MENU

**NEW ENGLAND CLAM CHOWDER 10**

*chopped clams, fruit smoked bacon*

**SOUP DU JOUR 10**

*chef's daily seasonal selection*

**TUNA TARTARE 17**

*yellowfin tuna, mango, avocado,  
miso vinaigrette, togarashi crisps*

**BAD MARTHA'S MUSSELS 15**

*bad martha's ale, chorizo, sofrito  
butter, garlic, grilled bread*

**LOBSTER SAUSAGE FLATBREAD 16**

*island made lobster sausage, arugula, fontina  
diced tomatoes, scallions, basil chili oil*

**FLATBREAD DU JOUR 15**

*ask you server for today's selection*

**SHRIMP FRA DIAVOLO 17**

*Spiced shrimp, roasted tomatoes  
garlic & herb oil, grilled baguette*

**COLD CUTS, CHEESE AND OLIVES 16**

*sopressata, prosciutto, cured olives  
manchego, grilled bread, grain mustard*

**BURGER SLIDERS 15**

*cheddar cheese, sautéed onions  
secret sauce*

**POMMES FRITES 8**

*pecorino and herbs*

**SWEET POTATO FRIES 8**

## WINES BY THE

### WHITES

**MIONETTO**

*DOC Prosecco | 13*

**SANTA CRISTINA**

*Pinot Grigio | 11*

**HEXAGONALES**

*Sauvignon Blanc | 11*

**LANDHAUS MAYER**

*Grüner Veltliner | 13*

**GENTIL HUGEL**

*Alsace Blend | 10*

**BURGANS**

*Albariño | 11*

**CHT STE MICHELLE**

*Chardonnay | 11*

**NICOLAS POTEL**

*Chardonnay | 12*

### ROSE

**CASTEL DE MAURES**

*Côteaux de Provence | 11*

**WHISPERING ANGEL**

*Côteaux de Provence | 15*

### RED

**DE LOACH**

*Pinot Noir | 14*

**ROSEMBLUM**

*Zinfandel | 15*

**LANDMARK**

**OVERLOOK**

*Pinot Noir | 13*

**PARALLELE 45**

*Syrah | 12*

**CATENA**

*Malbec | 13*

**COTEAUX**

**BOURGUINONS**

*Pinot Noir | 12*



### DRAFT 8

*Off-Shore*

**LAZY FROG IPA**

*Cisco*

**WHALE'S TAIL IPA**

*Sam Adams*

**OCTOBERFEST**

*Magic Hat*

**STEALING' TIME**