



Soups

- GAZPACHO OR VICHYSOISE | 6
- SOUP DU JOUR | 6
- FRENCH ONION SOUP | 9

Appetizers

- BUFFALO-STYLE CHICKEN WINGS | 19 GF**
Tender Chicken Wings tossed in your choice of Hot, Medium, Mild or BBQ Sauce with Ranch and Blue Cheese Dressing
- FRIED POT STICKERS | 16**
served with Ponzu Dipping Sauce
- KABOOM SHRIMP | 24 GF**
Fried Shrimp tossed in our Sweet Thai Chili Sauce served with Spring Roll Chips
- SHRIMP TEMPURA | 24**
Fresh Shrimp dipped in Tempura Batter and Deep-Fried until perfectly crispy, served with Tempura Dipping Sauce
- QUESADILLA | 14**
Chicken, Beef or Vegetarian with Sour Cream, Guacamole and Salsa (Add Shrimp \$4)
- GUACAMOLE, SALSA & CHIPS | 14** 
Diced Avocado, Sweet White Corn, Black Beans, Jicama, Bell Peppers, Fresh Cilantro and Serrano Peppers served with Housemade Blue & White Corn Tortilla Chips

Salads

- SIAMESE SALMON BOWL | 22**
Seared Teriyaki Glazed Salmon over Chilled Soba Noodles with a Thai Peanut Sauce, Cilantro, and Sweet & Spicy Avocado
- YELLOWFIN TUNA CRUNCH SALAD | 24**
Thinly Sliced Tuna, Arugula, Kale, Avocado, Cucumber, Edamame, Jasmine Rice, Scallions, Toasted Sesame Seeds, Chili Flakes and Thai Dressing
- SCANDINAVIAN SMOKED SALMON PLATE | 19**
with Field Greens, Tomatoes, Onions, Capers, Cream Cheese and Toast Points
- THAI FRIED SHRIMP SALAD | 18**
Mixed Greens and Carrots tossed with a Ginger Dressing topped with Mandarin Oranges and Almonds
- MEDITERRANEAN GREEK SALAD | 21** 
Romaine Lettuce, Artichoke, Feta, Kalamata Olives, Pepperoncini, Tomato, Cucumber, Red & Green Peppers and Red Onions served with our own Greek Dressing and Pita Bread
- AHI POKE BOWL | 26**
4oz Sushi-Grade Diced Ahi and Avocado tossed with Ponzu, Green Onions and Sesame Seeds on a blend of White Rice, Red Quinoa, and Seaweed seasoned with Togarashi and topped with Pickled Cucumbers, Sliced Jalapenos, Citrus Lemon Vinaigrette and a Drizzle of Sriracha Mayo

Salads You Know

MEDIUM 17 | LARGE 19

Shrimp Louis | Miso Grilled Salmon | Martha's Vineyard | Caesar | Cobb | Crab Avocado
The following salads are available in one size only: Caprese 16 | Thai Chicken 17 | Wicked Tuna 21

Handhelds

Handhelds served with chips, fries, sweet potato fries, onion rings, potato salad, coleslaw or fruit.

BLACK ANGUS BURGER | 18

Grilled to your liking with Lettuce, Tomato,
Onions and a Pickle Spear
(add Cheese .50¢)

VEGAN BURGER | 16

Soy Patty, Vegan Herb Mayo, Lettuce,
Tomato and Vegan American Cheese

TRADITIONAL CLUB | 18

Sliced Roasted Turkey Breast, Lettuce, Tomato,
Bacon, Gruyere Cheese, and Mayo
on Toasted Sourdough

“OUR CLUB” | 17

Sliced Roasted Turkey Breast, Havarti Cheese,
Bacon, Lettuce, Cucumbers and Tomato
on Toasted Whole Grain Bread
with Lingonberry Mayo

CLASSIC REUBEN OR GROUPER REUBEN | 19

Shaved Corned Beef or Grouper
with Swiss Cheese and Sauerkraut
on Grilled Rye with Thousand Island Dressing

NEW YORK DELI-STYLE TUNA MELT | 18

Albacore Tuna topped with Tomato and Cheddar Cheese
on a Toasted English Muffin

GRILLED BBQ CHICKEN CLUB | 18

Grilled Chicken Breast, Ovation BBQ Sauce, Swiss
Cheese, Bacon, Lettuce, and Tomato

CUBAN SLIDERS | 17

Pulled Pork, Shaved Ham, Swiss Cheese,
and Sliced Dill Pickle Chips with a Dijonnaise Sauce

B.L.T. | 16

Crispy Applewood Bacon, Green Leaf Lettuce, Beefsteak
Tomato and Mayo on your choice of Toasted Bread

BUILD YOUR OWN | 18

Turkey, Ham, Tuna, Shrimp or Chicken Salad
served on your choice of Bread

CUP-N-HALF | 16

A Cup of Soup or Side House Salad,
served with half of a BLT, Turkey, Ham, Tuna,
Shrimp or Chicken Salad Sandwich

Daily Specials

OMELETTE OF THE DAY | 14

Create your own omelette or choose today’s special
(egg whites are also available)

TRADITIONAL EGGS BENEDICT | 16

Canadian Bacon, Toasted English Muffin
and Hollandaise Sauce

HOT OR COLD BISTRO | MKT

Creative food items prepared by our culinary team

Bistro Specials

CRAB CAKE LUNCH | 28

Crab Cake with Potato and Vegetable of the Day

MAINE STYLE LOBSTER ROLL | 28

Maine Lobster tossed in a Lemon Mayonnaise
on a Traditional Lobster Roll served with Coleslaw

Vegan and Vegetarian

VEGETABLE YAKISOBA | 27 VEGAN

Mushrooms, Zucchini, Red Onions, Red Peppers, Tomatoes
and Asparagus are simmered in a Sesame Soy Sauce
served over Soba Noodles

SOYBEAN STEAKS | 25 VEGAN

Marinated Soybean Steaks on a bed of Mushroom
and Onions topped with Chimichurri
served with Roasted Potatoes and Broccoli

MUSHROOM RAVIOLI | 22

with a Sage Butter Sauce
accompanied with Broccoli, Cauliflower, and Carrots

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of food-borne illness,
especially if you have a medical condition.