



STARTERS

Tacos

Mango Slaw ~ Cotija
Cilantro Lime Crema
Blackened Fish - 19
Mojo Pork - 17

Shrimp Escabeche

Poblano Peppers
Pineapple Marinade
Bermuda Onion ~ Tostones - 25

Chicken Tenders

Choice of Garlic Parmesan
Sweet Thai Chili ~ Buffalo
BBQ (GF) - 19

Warm Focaccia
Garlic Oil Drizzle ~ Parmesan Dusted - 7
Add Rosemary Dijon Ricotta - 4

Sweet & Sassy Wings

Sweet Soy Glaze ~ Chili Crisp
Shishito Pepper ~ Scallions
Sesame Peanut Sprinkle - 18

Guacamole

House Guacamole ~ Cherry Tomato
Pickled Onion ~ Blue Corn Chips (GF) - 15
Add Lobster - 18

Quesadilla

Roasted Corn ~ Black Beans
Cheddar Jack Blend
Pico ~ Sour Cream - 15
Add Chicken - 7 Add Shrimp - 9

Roasted Garlic Hummus

Toasted Pine Nuts ~ Lemon Zest
Baked Pita Chips - 16

Jumbo Bavarian Pretzel

Beer Cheese Spread ~ Pickles
Grapes ~ Grain Mustard - 19

SOUP & SALADS

Add Chicken - 7, Steak - 12,
Haddock or Shrimp - 15

Soup of the Season

Cup - 9 ~ Bowl - 13

Roasted Beet Panzanella

Arugula ~ Cucumbers
Red Onions ~ Tomatoes ~ Focaccia
Goat Cheese ~ Basil Vinaigrette - 19

Simple Greens

Mixed Greens ~ Tomatoes
Cucumber ~ Pickled Onion
Balsamic Vinaigrette (GF) - 13

Caesar Salad

Shaved Parmesan ~ Croutons
Romaine ~ Lemon Anchovy
Dressing - 15

Grilled Napa Cabbage Salad

Sesame Ginger Vinaigrette
Green Beans ~ Pineapple
Toasted Cashews ~ Soy Peas
Wasabi Peas ~ Wontons - 20

10" PIZZA

Available GF

Simply Cheese

Mozzarella ~ Provolone
Herb Tomato Sauce - 19
Add Pepperoni - 2

Blue Bird

Chicken Breast ~ Smoked Blue Cheese
Provolone Cheese Blend
Hot Honey ~ Dijonnaise Sauce - 23

Burrata Pomodoro

Sliced Tomatoes ~ Three Cheese Blend
Oregano ~ Herb Tomato Sauce - 22

Prosciutto & Asparagus

Parmesan ~ Mozzarella Cheese Blend
Aged Balsamic ~ Pesto Sauce - 24

HANDHELDS

Available GF

Served With French Fries & Ah Pickle
Truffle Your Fries - 3 Sweet Potato Fries - 2
Add Bacon - 2

Smoked Turkey B.L.T. Wrap

Scallion Cream Cheese
Olive Oil Bread Crumbs ~ Bacon
Mixed Greens ~ Tomato - 20

Simply Chicken

Grilled Chicken Breast ~ American Cheese
Mayo ~ L.T. ~ Brioche Bun - 20

Fire Bird

Flash Fried Chicken Breast ~ Bacon
Pepper Jack Cheese ~ Chipotle Aioli
L.T. ~ Brioche Bun - 22

Lobster Roll

Fresh Picked Maine Lobster
Dressed with Roasted Corn Lemon Thyme Aioli
Butter Toasted Brioche Roll ~ Coleslaw - 36

Potato Crusted Haddock

Salt & Vinegar Potato Chip Crusted
Rustic Tartar Sauce ~ House Pickles ~ L.T.
Buttered Potato Bun - 27

Tuna Salad

Albacore Tuna Salad
Capers ~ Cornichons ~ Provolone
Pickled Onion ~ L.T. ~ Toasted Focaccia - 21

Tuna Poke Bowl

Sriracha Kewpie Dressing ~ Wakame Salad
Soy Dressed Edamame & Napa Cabbage Slaw
Furikake Sticky Rice ~ Avocado ~ Wontons - 31

Shrimp Carbonara

Garlic Basil Grilled Shrimp ~ Pancetta
Egg Enriched Parmesan Cream
Roasted Tomatoes ~ English Peas
Pea Leaves ~ Bucatini - 37

Atlantic Halibut

Wild Onion & Walnut Pesto
Fregola ~ Vegetable Insalata Verde
Midnight Tempura Crunch - 43

FAVORITES

AVAILABLE DAILY
AT 4:00PM

Mulard Duck Breast

Chorizo Basted ~ Manchego Aioli
Sunchoke ~ Rosemary Romesco
Cherry Glazed Apricots ~ Marcona Almonds - 39

Herb Roasted Chicken Breast

Potatoes Fondant ~ Hen of the Woods
Spinach ~ Porcini Infused Chicken Demi (GF) - 31

Beef Short Rib

Aji Amarillo ~ Rhubarb Chimichurri
Roasted Sweet Potatoes
Pickled Carrots (GF) - 46

Grilled Sirloin

8oz Prime Angus Beef
Rosemary Leek Mashed Potato
Black Garlic Demi Glace (GF) - 48

Please let your server know of any food allergies.
*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

