

## FIRST

- COLOSSAL SHRIMP COCKTAIL** 12.
- TUNA WONTON NACHOS**  
Ginger Soy Tuna Tartar on Crispy Wonton Chips, Pineapple, Avocado & Wasabi Greens 18.
- LOBSTER ARANCINI**  
Fresh Lobster, Lemon, Parsley, Parmesan Cheese & Tomato Basil Sauce 18.
- MUSSELS FRITES**  
Lemon Grass Thai Curry Mussels & Shoe String Fries 22.
- TEMPURA CAULIFLOWER**  
Crispy Battered Cauliflower Florets, Thai Chili Sauce, Fresh Lime & Scallions 12.
- PUB CRISPS**  
Russet Potato Chips, Parmesan & Rosemary with Roasted Shallot Crème Fraiche 10.
- WINGS**  
Half Dozen Wings with Choice of Buffalo, Szechuan or Old Bay 9.



- FRENCH ONION**  
French Bread Crouton, Caramelized Onions & Gruyère Cheese 10.
- BURRATA CAPRESE**  
Hot House Tomatoes, Green Goddess Dressing, Balsamic Reduction & Focaccia Bread Crumbs 16.
- CAESAR**  
Romaine Hearts, Caesar Dressing, Shaved Parmesan & Sourdough Breadcrumbs 13.

ADD CHICKEN \$8, STEAK \$15, SALMON \$15, SHRIMP \$12 OR LOBSTER \$MKT

## SOUP & SALAD

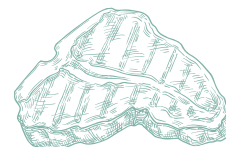
- PUB STEAK**  
8oz Flat Iron Steak, Mashed Potato, Baby Arugula & House Steak Sauce 28.
- LEMON PEPPER SALMON**  
Grilled Salmon Filet, Orzo, Spinach & Cucumber Feta Salad 30.
- GRILLED CHICKEN PAILLARD**  
Chicken Breast Cutlet, Baby Spinach, Pea Shoots, Radish, Red Onion & Feta Cheese 26.
- ROASTED HALIBUT**  
Pan Seared Halibut with Lyonnaise Fingerling Potatoes & Broccoli Rabe 32.



Most dishes may be made gluten free upon request

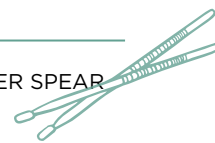
## THE CUT

A 20% gratuity will be added to parties of 6 or more. Checks may only be split up to 4 ways. Before placing your order, please inform your server if a person in your party has a food allergy. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses\*



## SANDWICHES

ALL SERVED WITH HAND CUT FRIES & A KOSHER SPEAR



- BURGER**  
Char Grilled 8oz Pattie, LTO, Choice of American, Irish Cheddar or Gruyère Cheese 18.
- FISH SANDWICH**  
Fried or Broiled Cod, LTO, Tartar Sauce & a Lemon Wedge 18.
- FISH TACOS**  
Fried or Broiled Cod, Lime & Cilantro Slaw, Pickled Onion & Avocado Dressing 18.
- CHICKEN BALT**  
Buttermilk Fried or Grilled Chicken, Bacon, Avocado & Chipotle Mayo 18.
- BEYOND BURGER**  
Grilled Plant-Based Patty with LTO, Choice of American, Irish Cheddar or Gruyère Cheese 17.
- FRIED OYSTER PO BOY**  
Shredded Lettuce, Tomatoes & Creole Remoulade 22.
- LOBSTER ROLL**  
4 oz Fresh Lobster Roll Salad, Mayo, Celery, Parsley on Toasted Brioche Bun MKT.



## SUPPER

- 14 OZ BLACK ANGUS RIBEYE**  
Mashed Potatoes, Grilled Asparagus & Buttermilk Onion Rings 50.
- SHRIMP & MUSSEL FRA DIAVOLO**  
Garlic, White Wine & Tomato Sauce served over Fresh Angel Hair Pasta 32.
- MISO GLAZED YELLOWFIN TUNA**  
Miso Glaze, Toasted Sesame Seeds, Jasmine Rice & Baby Bok Choy 32.
- EGGPLANT ROLLATINI**  
Roasted Eggplant, Ricotta, Fresh Basil, Parsley, Parmesan, Tomato Sauce & Penne 26.