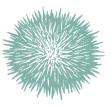
_	FIRST		SANDWICHES	
	FRENCH ONION French Bread Crouton and Gruyère Cheese	10.	ALL SERVED WITH HAND CUT FRIES AND A KOSHER SPEAR	(A)
	PESCATARIAN CHOWDER Chopped Clams, Potatoes, Cream, and No Bacon	10.	BURGER Char Grilled 8oz Pattie, LTO, Choice of American, Irish Cheddar or Gruyère Cheese	18.
	CAESAR Romaine Hearts, Caesar Dressing, Shaved Parmesan & Focaccia Breadcrumbs	12.	FISH SANDWICH Fried or Broiled Cod, LTO, Tartar Sauce & a Lemon Wedge	18.
	TEMPURA CAULIFLOWER Crispy Battered Cauliflower Florets, Thai Chili Sauce, Fresh Lime & Scallions	12.	FISH TACOS Fried or Broiled Cod, Lime & Cilantro Slaw, Pickled Onion & Avocado Dressing	18.
	BURRATA CAPRESE Hot House Vine Ripe Tomatoes, Green Goddess Dressing, Balsamic Reduction & Focaccia Bread Crumbs	16.	CHICKEN BALT Buttermilk Fried or Grilled Chicken, Bacon, Avocado & Chipotle Mayo BEYOND BURGER	18.
	TUNA WONTON NACHOS Ginger Soy Tuna Tartar on Crispy Wonton		Grilled Plant-Based Patty with LTO, Choice of American, Irish Cheddar or Gruyère Cheese	17.
	Chips, Pineapple, Avocado & Wasabi Greens	18.	FRIED OYSTER PO BOY Shredded Lettuce, Tomatoes & Creole	00
	HOUSE FRIES Hand Cut French Fries, Curry Sauce, Paneer & Fresh Cilantro	13.	Remoulade) °20.)
	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.		
		SUPP	ER	
	P UB STEAK Boz Flat Iron Steak, Mashed Potato,		PAPPARDELLE BOLOGNESE Traditional Slow Cooked Italian Beef and	ł

PUB STEAK 8oz Flat Iron Steak, Mashed Potato, Baby Arugula & House Steak Sauce	28.	PAPPARDELLE BOLOGNESE Traditional Slow Cooked Italian Beef and Pork Sauce, Fresh Pappardelle Pasta & Peppered Ricotta Cheese
LEMON PEPPER SALMON Grilled Salmon Filet, Orzo, Spinach & a Cucumber Feta Salad	30.	VEGETARIAN BROCCOLI RABE RISOTTO Broccoli Rabe, Mushrooms, Vegetable Stock & Grated Parmesan
GRILLED CHICKEN PAILLARD 8oz Chicken Breast Cutlet with Spring Salad of Baby Spinach, Pea Shoots, Radish, Red Onion & Feta Cheese	26.	MISO GLAZED YELLOWFIN TUNA Pan Seared Tuna Steak, Served Rare, Miso Glaze, Toasted Sesame Seeds, Jasmine Rice & Baby Bok Choy
ROASTED HALIBUT Pan Seared Halibut with Layonnaise Fingerling Potatoes & Broccoli Rabe	32.	Most dishes may be made gluten free upon request
	HE \ (



28.

24.

32.

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 foodborn illnesses*