

# LUNCH

## APPETIZERS

ITALIAN SPRING ROLLS *sweet Italian sausage spring rolls with provolone fondue & marinara...13*

ARANCINI *fried risotto balls stuffed with homemade mozzarella & marinara sauce...10*

CRISPY FRIED CALAMARI *toasted pine nuts, jalapenos & lemon pepper aioli...13*

SOUP OF THE DAY *house-made with the freshest ingredients, served piping hot with oyster crackers...7*

## FRESH FROM THE DOCKS

\*TUNA TARTARE *spicy chile sauce, avocado, shaved red onion & black pepper cracker...15*

CRISPY FRIED OYSTERS *Fingerling potato salad, old bay & cornichon tartar sauce...14*

LOBSTER COMBO *A cup of steaming lobster bisque with a half lobster club sandwich...16*

## SALADS

COLD SOBA NOODLE SALAD  
*Napa Cabbage, julienne peppers, carrots and cucumbers in a spicy peanut dressing garnished with green onions and toasted peanuts...11*

CHOPPED SALAD WITH CREAMY BUTTERMILK & PARMESAN DRESSING  
*Romaine lettuce, radicchio, cucumbers, sun dried tomatoes, garbonzo beans, shaved red onion & crispy bacon...11*

STRAWBERRY & GOAT CHEESE SALAD *Baby field greens, candied pecans, radishes & a honey balsamic vinaigrette...11*

\*RUSTIC CAESAR SALAD *focaccia croutons served in a Parmesan basket...11*

RUSTIC BISTRO SALAD *baby greens tossed with honey balsamic vinaigrette, tomatoes, cucumbers, shaved red onion, garlic croutons & parmesan cannoli...9*

**g** BABY SPINACH SALAD *roasted beets, kalamata olives, white beans, red onions, enoki mushrooms & feta cheese...11*

**Add to any above salad:**  
Chicken...6 Shrimp...8 Steak...8 Salmon...7

**g** RUSTIC COBB SALAD *grilled chicken, Gorgonzola cheese, avocado, chopped tomatoes, Applewood smoked bacon & a sunny side egg...14*

**g** = Gluten free. Ask server for other gluten free options

## SANDWICHES

*served with your choice of french fries, house made chips, orzo salad or creamy coleslaw*

GRILLED BBQ MEATLOAF ON A BUN  
*crispy fried tobacco onions, bbq sauce, bibb lettuce and tomatoes...14*

GRILLED CHICKEN CLUB  
*aged cheddar cheese, avocado, Applewood smoked bacon, Bibb lettuce, sliced tomato & avocado aioli...12*

CHICKEN SALAD CROISSANT  
*red grapes, toasted walnuts in a creamy honey Dijon dressing...12*

ROAST BEEF SANDWICH ON GRILLED SOUR DOUGH  
*herbed cheese, red onion jam, bibb lettuce & tomatoes...14*

\*GRILLED RUSTIC BURGER  
*with your choice of swiss, mozzarella or cheddar cheese...14 add Applewood smoked bacon or sautéed mushrooms...2*

GRILLED VEGETABLE ON SOUR DOUGH  
*portobello mushrooms, zucchini, summer squash, roasted red peppers, mozzarella cheese & basil aioli...12*

GRILLED "RARE" AHI TUNA SANDWICH  
*tamari aioli and a salad of cucumber, julienne carrot, arugala and house made pickled ginger...14*

## PIZZA ON A PADDLE

MARGHERITA  
*tomato sauce, fresh mozzarella & basil...18*

CLASSIC PEPPERONI  
*mozzarella cheese & tomato sauce...18*

PORTOBELLO MUSHROOM  
*caramelized onions, mozzarella & goat cheese...19*

SWEET ITALIAN SAUSAGE PIZZA  
*tomato sauce, aged provolone, mozzarella cheese & roasted red peppers...19*

Tom Holloway, Executive Chef

\*Denotes raw or undercooked product. Massachusetts law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies or dietary restrictions, menu items do not include all ingredients.

18% Gratuity will be added to all checks for parties of 5 or more.