

Appetizers

Pub Mushrooms	\$ 8
Sautéed button mushrooms and sun-dried tomatoes in a Madeira cream sauce, served with warmed seasoned baguette croutons.	
Crab Cake	\$ 10
Our own jumbo lump crabmeat recipe, sautéed and served with your choice of our homemade cocktail or tartar sauce.	
Buffalo Chicken Wings	\$ 8
In-house prepared, tossed in our own spicy recipe sauce, served with celery sticks and chunky blue cheese dressing.	
Steamed Mussels	\$ 10
Fresh Nova Scotia P.E.I. mussels served your choice of white wine garlic or red wine marinara.	
Mozzarella Planks	\$ 9
House-made Italian seasoned and served with our homemade marinara sauce.	
Shrimp Cocktail	\$ 12
Jumbo Gulf shrimp served with our homemade cocktail sauce.	
Bruschetta	\$ 8
Fresh mozzarella, diced tomato, and fresh basil, drizzled with extra virgin olive oil and a balsamic reduction, served over warmed seasoned baguette croutons.	
Fried Calamari	\$ 10
Seasoned, rice and cornmeal floured, and served with our homemade marinara sauce.	
Macaroni & Cheese Pie	\$ 8
A wedge of our house recipe with Swiss and cheddar cheeses and baked with homemade stewed tomatoes and a bread crumb topping.	
Hummus	\$ 7
Our own garbanzo bean and tahini recipe served with fresh cucumber and warmed toasted pita points.	
Fried Pickle	\$ 8
House-made panko crusted kosher dill chips served with our homemade yogurt dill sauce.	
Chicken Tenders	\$ 9
House-made buttermilk marinated breaded chicken, served with our chipotle sauce.	

Soups & Chili

Homemade Chili	\$ 6
Served with shredded cheddar cheese & diced red onion on the side.	
French Onion Soup	\$ 6
With thyme seasoned baguette crouton, topped with a blend of melted cheeses.	
Soup of the Day	Cup or Bowl ■ Priced Daily
Our kitchen's daily homemade creation!	