



## ***Appetizers***

### **Mussels Dijon 8.95**

Prince Edward Island mussels simmered in Dijon mustard cream, olive oil, garlic, white wine and topped with crispy fried leeks

### **Fried Calamari and Baby Shrimp 11.95**

Served with finger peppers, lemon aioli and organic greens

### **Pan Seared Lump Crab Cake 10.95**

With sweet chili lime sauce and rice wine marinated cucumbers

### **Duo of Duck 11.95**

Duck wontons with ponzu sauce and Duck tenderloins with a creamy sesame dressing

### **Grilled Vegetable Terrine 9.95**

With creamy tomato horseradish sauce

### **Fried Arancini 8.95**

Sicilian risotto fritters one with fontina cheese and one with proscuitto and peas both served with chunky tomato herb sauce

## ***Soups***

### **New England Clam Chowder**

Cup 4.50      Bowl 5.95

### **Soup Du Jour**

Cup 3.75      Bowl 5.25

## ***Salads***

### **Classic Caesar 7.95**

Crisp romaine, parmesan cheese, herb croutons and classic Caesar dressing

### **Organic Mixed Greens 8.95**

With polenta croutons, grape tomatoes, cucumber  
and balsamic vinaigrette

**Boston Bibb Salad 9.95**

With walnut crusted goat cheese, red onion, roasted beets,  
cucumber and champagne mustard vinaigrette

Your Host: Angela & Rick Angelini  
Executive Chef: Michael Pirini

***Entrées***

**Baked Chatham Haddock 18.95**

Panko and parmesan crusted day boat haddock served  
with roasted fingerling potatoes, haricot verts and caper beurre blanc

**Baked Cashew Crusted Salmon 18.95**

Spicy cashew crusted organic salmon served over jasmine rice  
with buttered peas, leeks and beurre blanc

**Pan Roasted Chatham Sea Scallops 21.95**

Day boat scallops with white truffle and leek cream served  
with spaghetti squash, spinach and pancetta

**Statler Chicken Breast 18.95**

With prosciutto and sage, potato leek cake, sautéed spinach,  
lemon and white wine pan sauce

**Duo of Organic Beef 24.95**

Creekstone Farms boneless short ribs sliced with braising reduction  
and a sliced flat iron steak with garlic and herb butter  
served with parmesan and pepper fries

**Braised Lamb Shank 19.95**

Domestic lamb served with semolina polenta,  
roasted tomatoes and grilled asparagus

**Pasta of the Day**

Chef Michael's choice of pasta tossed with the freshest ingredients

Priced accordingly.

**Additional charge may apply for substitutions**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.