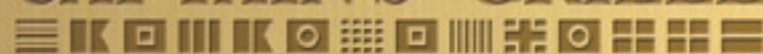


CAPTAIN'S GRILLE





## APPETIZERS

- Lump Crab Cake Fire-roasted Corn Succotash and Lemon Emulsion 11.49
- Farmers' Market Salad Walnut Granola, Granny Smith Apples, Dried Cranberries, Mascarpone-Blue Cheese Cream, and Champagne Vinaigrette 6.99
- Hand-cut Salt and Vinegar Fries Roasted Shallot Mayonnaise 4.19
- Hearts of Romaine Salad Green Goddess Dressing, Olive Tapenade Crouton, and Aged Parmesan 5.49
- New England Clam Chowder served with Bacon and Chive Biscuits 7.49
- Soup of the Day 5.99

## SANDWICHES AND ENTRÉES

- Angus Chuck Burger Lump Crabmeat Salad, Choron Sauce with your choice of Vegetable Orzo Salad or French Fries 15.99  
♥MacMurray Ranch Pinot Noir, Sonoma Coast♥
- Hearts of Romaine Salad Green Goddess Dressing, Grilled Chicken, and Aged Parmesan 16.49  
♥Conundrum, California♥
- Knife and Fork Roasted Beef Sandwich  
Cipollini Onions and Watercress on Toasted Sourdough with a choice of Vegetable Orzo Salad or French Fries 12.49  
♥Frog's Leap Zinfandel, Napa Valley♥
- Fish and Chips  
Battered Cod served with Tartar Sauce with your choice of Vegetable Orzo Salad or French Fries 14.99  
Samuel Adams Boston Lager
- New England Style Lobster Sliders  
served chilled on Butter-toasted Brioche with a choice of Vegetable Orzo Salad or French Fries 16.99  
♥Mer Soleil Unoaked Chardonnay, Santa Lucia Highlands♥
- Cape May Clam Linguini Clam-infused Herb-Garlic Jus 19.99  
♥Dr. Loosen, Dr. L Riesling, Mosel♥
- Seared Tuna Salad Cucumber, Confit Tomatoes, Greens, and Verde Sauce 16.99  
♥Palmer Sparkling Brut, North Fork of Long Island♥
- Grilled Chicken Sandwich Prosciutto, Aged Vermont Cheddar, and Arugula Salad on a House-made Onion Roll with a choice of Vegetable Orzo Salad or French Fries 12.99  
♥DeLoach Vineyards Chardonnay, Russian River Valley♥
- Tomato and Mozzarella Sandwich Tomato, fresh Mozzarella, and chopped Arugula Vinaigrette on Toasted Sea Salt Focaccia served with Vegetable Orzo Salad 11.49  
♥Placido Pinot Grigio, Veneto♥
- Soup and Sandwich Combo Chef's Daily Sandwich Selection with your choice of New England Clam Chowder or Soup of the Day 13.99  
♥Sherwood Sauvignon Blanc, Marlborough♥

## DRAFT BEER

- Samuel Adams Boston Lager  
Full-bodied and complex with a deep amber-to-golden color, caramel sweet balanced with distinct citrus and piney notes, a strong, smooth finish and mouthfeel 6.50
- Samuel Adams Whitewater IPA  
A combination of the intense hop character of an IPA with the crisp spicy wheat character of a Belgian-style white ale. Crisp with a citrusy hop punch balanced by the subtle sweetness of apricots 6.50
- Samuel Adams Seasonal  
Unique, seasonally inspired limited-production brews that change four times per year 6.50
- Three samplings, 5-oz each 7.00

An 18% service charge is added for parties of 6 or more.