

## SPECIALTY COCKTAILS

### Sangria

A delicious blend of Red Spanish Wine and Mediterranean Citrus topped with Cointreau 7.50

### Captain's Rum Runner

Captain Morgan Original Spiced Rum, Blackberry Brandy, Crème de Banana, and Tropical Juices topped with a float of Myers's Original Dark Rum 8.50

### Tropical Ginger Lemonade

Skyy Infusions Pineapple Vodka, Minute Maid Lemonade, Ginger, and a splash of Grenadine 6.50

### Éco-tini

VeeV Açai Liqueur, Triple Sec, Monin Agave Nectar, Monin Ginger, and Lemon Juice 9.50

### Habañero Lime Margarita

Patron Silver Tequila, Sweet and Sour, Habañero Lime, and Freshly Squeezed Lime Juice 9.25

### Grand Smash

Grand Marnier and Orange Juice With Freshly Muddled Lemon and Mint 9.50

### Pomegranate Splash

Skyy Infusions Citrus Vodka, Stirrings Pomegranate Liqueur, Cranberry Juice topped with Soda Water 8.50

### Black Cherry Twist

Red Stag Black Cherry Bourbon, Cranberry Juice, Sweet and Sour, and Sprite 9.50

## DRAFT BEER SELECTIONS

### 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

### Samuel Adams Noble Pils

Brewed with all 5 Noble hops for a distinct hop character and fresh taste. Deep golden in color with citrus, floral and pine notes from the Noble hops.

### Samuel Adams Boston Brick Red

With a name inspired by the historic red brick at the Samuel Adams Boston Brewery, this beer has a rich, deep red color and distinctive caramel flavor from pale and caramel malts.

**Sam Adams Beer Flight**, 5-oz each 6.00

## BOTTLED BEER SELECTIONS

### Abita Turbo Dog

### Amstel Light

### Bud Light 16 oz

### Corona

### Miller Lite

### Newcastle Brown Ale

### Yuengling Lager

### Anchor Steam

### Blue Moon

### Corona Light

### Dos Equis

### Michelob Ultra 16 oz

### Stella Artois

### Coors Light

### Widmer Drifter

### Bass Ale

### Bud Light Lime 16 oz

### Budweiser 16 oz

### Dogfish Head 60 Minute

### IPA

### Heineken

### Guinness Draught

### Sierra Nevada

## SERVED 5:00 PM - MIDNIGHT

## APPETIZERS

### Mixed Greens Salad

Cucumbers, Grape Tomatoes, Croutons, and Choice of Dressing 5.49

### New England Clam Chowder

Creamy Chowder with Clams, Potatoes, and Vegetables 6.99

### Buffalo Chicken Nuggets

Celery and Carrot Shavings and Bleu Cheese Dressing 7.99

### Nachos

Chili and Cheddar with Sour Cream, Salsa, and Jalapeños 8.49

### Lump Crab Cake

House-made Tartar Sauce 10.49

### Spinach-Cheese Dip for Two

Chopped Onions, Tomatoes, and Bacon served with Tortilla Chips 9.99

### Pot-braised Mussels and Clams

with Chorizo and White Wine Saffron Broth 10.99

## SANDWICHES AND ENTRÉES

### Angus Chuck Cheeseburger

Lettuce, Tomato, and Onions with your choice of Cheese and Vegetable Orzo Salad or French Fries 11.49

### Club Sandwich

Turkey, Ham, Smoked Bacon, and Cheddar on Whole-Wheat Bread with your choice of Vegetable Orzo Salad or Chips 11.49

### Chilled Lobster Sliders

Classic New England Lobster Salad on Parker House Rolls with your choice of Vegetable Orzo Salad or Chips 15.99

### Grilled Sirloin Steak

Horseradish Mashed Potatoes, Seasonal Vegetables, and Herb Butter 24.99

### Pan-roasted Chicken Breast

Butternut Squash, Pearl Pasta, and Sage Brown Butter Vinaigrette 17.99

### Chefs Pasta Creation

Sautéed Shrimp with Mixed Vegetables, Tomato Beurre Blanc, and Potato Gnocchi 18.99

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

*We regret this menu is not included in the Disney Dining Plan.*

*For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss with you and attempt to accommodate your special dietary requests.*