



APPETIZERS

MUSSELS JANET (GF) Steamed mussels with white wine onion and garlic sauce. Finished with diced tomatoes and fresh basil. Served with homemade garlic spears. **\$20**

STEAMERS AUGGIE (GF) One pound of Maine steamers served with drawn butter, lemon wedges and clam broth. **Market Price**

FIRECRACKER SHRIMP Large shrimp battered and deep fried. Tossed in a mildly spicy sauce and topped with green onions. Served on a bed of shredded lettuce. **\$15**

CHICKEN TENDERS Chicken tenderloins hand cut, lightly breaded, deep fried and served with honey mustard. **\$12**

FINN'S FIRECRACKER STRIPS Deep fried clam strips tossed in a mildly spicy sauce and topped with green onions. Served on a bed of shredded lettuce. **\$14**

NACHOS (GF) Corn chips layered with chili, a blend of cheeses and topped with jalapeños, black olives and green onions. Served with salsa and sour cream. **\$15**

Add Chicken **\$4**

Add Shrimp **\$7**

ZOEY'S SMOKED FISH SPREAD (GF) In-house smoked haddock topped with paprika. Served with club crackers and lemon wedges. **\$14**

QUESADILLA Flour tortilla stuffed with green peppers and onions with a blend of cheeses. Served with sour cream and salsa. **\$11**

Add Chicken **\$4**

Add Shrimp **\$7**

LUNA'S HUMMUS PLATTER (GF) Regular hummus and chef's choice hummus served with tortilla chips, carrots and celery sticks. **\$13**

BASKET OF SWEET POTATO FRIES (GF)

Served with a chipotle aioli. **\$9**

Add real, warm maple syrup **\$2.50**

MURPHY'S ALL-IN FRIES Plate of fries topped with applewood bacon, firecracker sauce, ranch and melted shredded cheese. **\$11**

Add chili **\$2**

MOZZARELLA MOONS Italian breaded, deep fried and served with marinara. **\$12**

GEORGE'S STUFFED POBLANO PEPPERS (GF) Roasted poblano peppers stuffed with mozzarella cotija cheese blend dipped in corn mesa batter, deep fried and served with pico de gallo. **\$12**

WINGS Bone-in (GF) or boneless (10) wings served with ranch or bleu cheese and celery. **\$13**

Sauces: Hot, Medium, Mild, Teriyaki, Hot Teriyaki, Garlic Parmesan, Spicy Garlic, BBQ, Sweet Thai Chili, Dockside Sauce (all sauces GF except Teriyaki)

Dry Rubs: Caribbean Jerk, Lemon Pepper, Blackened, Cajun

SOUPS & SALADS

HOMEMADE CHILI (GF) Made with Angus beef steak served in a crock and topped with melted cheese and diced red onion. Served with crackers. **\$6**

NEW ENGLAND CLAM CHOWDER Served with oyster crackers. Cup **\$6** Bowl **\$8**

HOUSE SALAD (GF) Medley of garden greens topped with tomatoes, cucumbers, red onions and shredded cheese. Small **\$4.50** Large **\$9**

CAESAR SALAD (GF) Crisp romaine tossed in a homemade caesar dressing with homemade croutons finished with parmesan cheese. Small **\$6** Large **\$11**

WEDGE SALAD (GF) Iceberg wedge finished with diced tomatoes, red onions, applewood bacon, bleu cheese crumbles, bleu cheese dressing and balsamic glaze. **\$13**

KIKI'S ASIAN CHICKEN SALAD Blend of romaine and purple cabbage tossed with grilled chicken, mandarin oranges and sesame ginger dressing. Topped with fried wontons, sesame seeds and green onion. **\$13**

MAYBELLE'S COLD TRIO (GF) Tuna salad, chicken salad and cottage cheese served on a thick slice of tomato with lettuce. Served with tortilla chips, carrot and celery sticks. **\$13**

Salad Add-Ons:

Chicken **\$5**

Shrimp **\$7**

Salmon **\$14**

Dressings:

Thousand Island, Oil-Based Italian, Honey Mustard, Sesame Ginger, Buttermilk Ranch, Bleu Cheese, Balsamic Vinaigrette, Oil & Vinegar (all GF except Sesame Ginger)

(GF) Denotes Gluten-Friendly or can be made Gluten-Friendly. Sweet Potato Fries are cooked in the same oil as other fried foods. While the kitchen does its best to ensure certain foods are safe for people avoiding gluten, there is the possibility of cross-contamination.

*Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.



ENTRÉES

Side Options: French Fries, Tater Tots, Coleslaw (GF), Cottage Cheese (GF), Vegetable du Jour (GF)

Substitute: Sweet Potato Fries (GF) or Homemade Pasta Salad \$4

FRANKIE'S FRIED CLAM PLATTER Deep fried whole belly Maine clams served with cocktail and tartar sauce and two sides. **Market Price**

MIA'S FRIED SCALLOP PLATTER Deep fried sweet scallops served with tartar sauce and two sides. **\$36**

THE NEW ENGLAND FAVORITE Filet of haddock lightly battered and fried. Served with tartar sauce, fresh lemon and two sides. **\$22**

OLLIE'S FRIED SHRIMP PLATTER Deep fried shrimp with cocktail or tartar sauce. Served with two sides. **\$24**

SHRIMP SCAMPI Sautéed in white wine, garlic, lemon and butter. Tossed with linguine and finished with parsley and parmesan cheese. Served with salad. **\$24** Add Lobster **\$12** Lobster Only **\$35**

MEDITERRANEAN LINGUINE Artichoke hearts, black olives, tomatoes and feta cheese served in a white wine olive oil sauce. **\$25**

DUKE'S POBLANO CHICKEN PLATTER Two grilled chicken breasts topped with poblano cream sauce. Finished with tortilla strips and a side of pico de gallo. Served with two sides. **\$18**

BRIGHTON'S MEDALLION PLATTER* (GF) Six grilled steak tenderloin medallions topped with caramelized onions. Drizzled with chef's signature steak sauce and served with two sides. **\$25**

CITRUS GRILLED SALMON* (GF) Grilled salmon topped with a citrus aioli. Served with two sides. **\$24**

HOT SANDWICHES

ANCHORAGE BURGER* 8 oz. Angus burger topped with lettuce, tomato, onion and pickles. **\$12**

Add Mushrooms, Caramelized Onions, Blue Cheese, Feta **\$2**

Add Applewood Bacon **\$4**

Add Sliced Cheese, Specialty Sauces **\$1.50**

THE BEYOND BURGER Beet-based burger topped with lettuce, tomato, onion and pickles finished with a balsamic glaze and our signature avocado ranch sauce. **\$11**

REUBEN Thinly sliced corned beef piled high on grilled marble rye with thousand island, sauerkraut and swiss cheese. **\$15**

THE FERRIS Grilled chicken breast served with citrus aioli on a brioche bun with lettuce, tomato, onion and pickle. **\$13**

COCO'S STEAK SLIDERS* Three tenderloin sliders topped with caramelized onions drizzled with our chef's signature steak sauce. **\$15**

THE SOONUPI Haddock filet topped with lettuce, tomato and onion. Served with french fries, tartar sauce and lemon. Choice of grilled, blackened or fried. **\$13**

COLD SANDWICHES

YARDLEY Oven roasted, hand carved turkey, swiss and applewood smoked bacon on focaccia with lettuce, tomato and onion. Finished with signature avocado ranch sauce. **\$16**

CAPTAIN CARLSON LOBSTER ROLL Knuckle and claw meat with mayo and celery stuffed in a toasted brioche roll. **\$26**

ROCKY'S TUNA SLIDERS Three tuna salad sliders topped with lettuce, tomato, onion and pickle. **\$12**

BELLA'S CHICKEN SLIDERS Three chicken salad sliders topped with lettuce, tomato, onion and pickle **\$13**

All Sandwiches Served with One Side Option:

French Fries, Tater Tots, Coleslaw (GF), Cottage Cheese (GF)

Sandwich Add-Ons:

Mushrooms, Caramelized Onions **\$2**

Bleu Cheese or Feta **\$2**

Applewood Bacon **\$4**

Sandwich Substitutes:

Sweet Potato Fries (GF) or Homemade Pasta Salad **\$4**

Gluten-free wrap **\$4**