



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**

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 Hand-cut, lightly breaded chicken tenderloins deep fried to crispy perfection. 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 Chorizo Queso **\$3**

Add Chicken **\$4**

Add Shrimp **\$7**

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**

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**

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, Harbor Spicy Honey Garlic, BBQ, Sweet Thai Chili, Dockside Sauce (all sauces GF except Teriyaki)

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

BELLA'S CHORIZO SAUSAGE QUESO DIP Served with warm fiesta chips for dipping. **\$9**

CINNAMON'S CHICKEN & WAFFLES Two waffle style hash browns layered with applewood smoked bacon and crispy chicken tenders finished with harbor spicy honey garlic sauce. **\$13**

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

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**

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, Cottage Cheese (GF), Vegetable du Jour (GF)

Substitute: Sweet Potato Fries (GF) or Onion Rings **\$4**

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**

CHICKEN ALFREDO Linguine tossed in creamy alfredo sauce with roasted chicken and bacon crumbles. Finished with parmesan cheese and parsley. Served with a side salad. **\$23**

SHRIMP N' PESTO Linguine tossed in pesto and topped with sautéed shrimp, tomatoes, and parmesan cheese. Served with salad. **\$25**

MAPLE GLAZED SALMON* (GF) Grilled salmon topped with a maple glaze. Served with two sides. **\$24**

DUKE'S CHICKEN PARMESAN Linguine topped with breaded chicken breast, homemade marinara sauce and an Italian five cheese blend. Served with a side salad and dinner roll. **\$18**

JACKSON'S MEATLOAF PLATTER Served with beef gravy, mashed potato and vegetable du jour. **\$14**

LENNOX'S POT ROAST DINNER Slow roasted and served with golden potatoes, carrots, and a side salad. **\$15**

LAMBO'S SIRLOIN PLATTER Two, 6-ounce sirloins grilled to your liking. Served with onion rings and a side salad. **\$25**

SANDWICHES

All Sandwiches Served with One Side Option: French Fries, Cottage Cheese (GF)

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 SOONIFI Haddock filet topped with lettuce, tomato, and onion on a brioche bun. Served with tartar sauce and lemon. Choice of grilled, blackened or fried haddock. **\$13**

THE FRANKSTER Chicken breast topped with lettuce, tomato, onion, and pickle on a brioche bun. Choice of grilled, blackened, or fried chicken. **\$12**

REGGIE'S TUNA DELIGHT Tuna salad with your choice of melted cheese on white or rye with sliced tomato. **\$13**

AUGGIE'S PHILLY BOMB Toasted hoagie roll stuffed with shaved steak, onions, green peppers, and mushrooms. Topped with nacho cheese and served with onion rings and chipotle aioli. **\$15**

Sandwich Add-Ons:

Mushrooms, Caramelized Onions **\$2**

Bleu Cheese or Feta **\$2**

Applewood Bacon **\$4**

Sandwich Substitutes:

Cup of Soup or Chili **\$2**

Sweet Potato Fries (GF) or Onion Rings **\$4**

Gluten-free wrap **\$4**