



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. **\$20.99**

CODY'S ROADHOUSE SCALLOPS Fresh sea scallops lightly breaded and deep-fried. Served with lemon aioli and sweet Thai chili sauce. **\$22.99**

FIRECRACKER SHRIMP Large shrimp battered and deep-fried. Tossed in a mild spicy sauce and topped with green onions. **\$15.99**

CHICKEN TENDERS Hand-cut, lightly breaded chicken tenderloins deep-fried to crispy perfection. Served with honey mustard. **\$12.99**

CAPRESE SALAD Fresh mozzarella layered with sliced tomato, crushed basil, and drizzled with a balsamic glaze. **\$12.99**

NACHOS Corn chips layered with chili, a blend of cheeses and topped with jalapeños, black olives, and green onions. Served with Pico de Gallo and sour cream. **\$15.99**
Add Chicken **\$5.00**
Add Shrimp **\$8.00**

QUESADILLA Flour tortilla stuffed with green peppers, onions, and a blend of cheeses. Served with sour cream and Pico de Gallo. **\$12.99**

Add Chicken **\$5.00**

Add Shrimp **\$8.00**

MURPHY'S ALL-IN FRIES French fries topped with bacon, shredded cheese, and drizzled with firecracker sauce and ranch. **\$12.99**

Add Chili **\$2.75**

MOZZARELLA MOONS Italian breaded, deep-fried and served with marinara. **\$12.99**

GARLIC CHEDDAR CURDS Breaded, deep-fried cheddar bites served with marinara. **\$12.99**

WINGS Bone-in or boneless (10) chicken wings served with celery and your choice of ranch or bleu cheese. **\$13.99**

Sauces: Hot, Medium, Mild, Teriyaki, Hot Teriyaki, Garlic Parmesan, Spicy Garlic, BBQ, Sweet Thai Chili, Scotty's Southern Comfort

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

SOUPS & SALADS

HOUSE CHILI (GF) A crock of Angus beef steak chili topped with shredded cheese and diced red onion. Served with crackers. **\$8.99**

NEW ENGLAND CLAM CHOWDER Our famous clam chowder served with oyster crackers. Cup **\$6.99** Bowl **\$9.99**

HOUSE SALAD (GF) Medley of garden greens topped with diced tomatoes, cucumbers, red onions, and shredded cheese. **\$8.99**

CAESAR SALAD (GF) Crisp romaine tossed in a homemade Caesar dressing and finished with parmesan cheese and homemade croutons. **\$10.99**

WEDGE SALAD (GF) Iceberg wedge finished with diced tomatoes, red onions, bacon, bleu cheese crumbles. Drizzled with bleu cheese dressing and a balsamic glaze. **\$13.99**

KIKI'S ASIAN CHICKEN SALAD Mixed greens tossed with grilled chicken, mandarin oranges, and sesame ginger dressing. Topped with fried wontons, sesame seeds, and green onion. **\$13.99**

Salad Add-Ons:

Chicken **\$5.99**

Shrimp **\$8.99**

Steak Tips **\$9.99**

Fresh Atlantic Salmon **\$11.99**

Lobster **Market Price**

Dressings:

Thousand Island, Oil-Based Italian, Honey Mustard, Greek, Creamy French, Buttermilk Ranch, Bleu Cheese, Olive Oil Vinaigrette, Oil & Vinegar (all GF except Ranch)

(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.



SANDWICHES & BURGERS

Served with Your Choice of One Side: French Fries, Sweet Potato Fries, Onion Rings, Coleslaw, Substitute: Vegetable \$2.99, Quinoa \$3.99, Side House Salad or Ceasar Salad \$2.99

ANCHORAGE BURGER* 8 oz. Angus burger topped with lettuce, tomato, onion, and pickles on a grilled brioche bun. **\$12.99**

Add Mushrooms, Caramelized Onions **\$1.50**

Add Blue Cheese, Feta **\$1.50**

Add Bacon **\$2.50**

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

COWBOY BURGER 8 oz. Angus burger topped with cheddar cheese, bacon, onion rings and our homemade chipotle barbecue sauce on a grilled brioche bun. **\$14.99**

THE BEYOND BURGER Beet-based burger topped with avocado, lettuce, tomato, onion and pickles. Finished with a balsamic glaze and served on a grilled brioche bun. **\$12.99**

REUBEN Thinly sliced corned beef piled high on grilled marble rye with Swiss cheese, sauerkraut, and Thousand Island dressing. **\$15.99**

THE SOONIFI Haddock filet topped with lettuce, tomato, and onion. Served with French fries, tartar sauce and fresh lemon. Your choice of grilled, blackened, or fried haddock. **\$13.99**

CAPTAIN CARLSON LOBSTER ROLL Knuckle and claw meat tossed with mayo and celery and stuffed in a toasted brioche roll. **Market Price**

AVOCADO VEGGIE WRAP Avocado, spinach, tomato, cucumber, and shredded carrot with our chive horseradish cream cheese spread. Your choice of a spinach or gluten-free wrap. **\$12.99**

LOUISIANA STYLE SHRIMP PO'BOY Fried shrimp, shredded lettuce, tomato, mayo, and creole mustard on a toasted hoagie roll. **\$16.99**

ANCHORAGE'S TUNA MELT Tuna salad with your choice of melted cheese on white or rye with sliced tomato. **\$14.99**

THE FRANKSTER Chicken breast topped with lettuce, tomato, onion, and pickle on a brioche bun. Choice of grilled, blackened, or fried chicken. **\$13.99**

Sandwich Add-Ons:

Mushrooms, Caramelized Onions **\$1.50**

Bleu Cheese or Feta **\$1.50**

Bacon **\$2.50**

Gluten-Free Wrap **\$4.00**

LAND & SEA

Sides: French Fries, Sweet Potato Fries, Onion Rings, Coleslaw, Substitute: Vegetable \$2.99, Quinoa \$3.99, Side House Salad or Ceasar Salad \$2.99

BOURBON GLAZED STEAK TIPS Grilled steak medallions in our house made bourbon glaze. Served with your choice of two sides. **\$24.99**

LITTLE ISLAND SEAFOOD MEDLEY Fresh sea scallops, shrimp and haddock baked in a buttery wine, garlic sauce and topped with seasoned cracker crumbs. Served with your choice of two sides. **\$24.99**

CAPRESE CHICKEN Grilled herb chicken topped with fresh mozzarella, diced tomatoes, crushed basil, and our sweet balsamic aioli on a bed of vegetable quinoa. Served with a side salad. **\$21.99**

THE NEW ENGLAND FAVORITE Filet of haddock lightly battered and fried. Served with tartar sauce and fresh lemon. Served with your choice of two sides. **\$22.99**

SHRIMP SCAMPI Sautéed in white wine, garlic, lemon, and butter sauce. Tossed with linguine and finished with parsley and parmesan cheese. Served with a side salad and garlic bread. **\$21.99**

Add Lobster **Market Price**

FISHER'S BAY CLAM BASKET Deep-fried whole belly clams served with tartar sauce and chipotle aioli. Served with your choice of two sides. **Market Price**

VEGETABLE PARMESAN Linguine tossed with sautéed spinach, mushrooms, and sun-dried tomatoes in a light parmesan cream sauce. Served with a side salad and garlic bread. **\$20.99**

Add Lobster **Market Price**

SALMON WITH LEMON AIOLI* (GF) Grilled fresh Atlantic salmon topped with our lemon aioli. Served with your choice of two sides. **\$24.99**