



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. \$25

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. \$17

CHICKEN TENDERS Chicken tenderloins hand cut, lightly breaded, deep fried and served with honey mustard. \$15

CHEETO'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. \$16

GORGONZOLA CHIPS Freshly cooked kettle chips drizzled with house-made Gorgonzola cheese sauce. Topped with mojo pork and Gorgonzola crumbles. Finished with balsamic glaze. Substitute Barbacoa beef. \$16

WICKET'S SMOKED FISH SPREAD (GF) In-house smoked haddock topped with paprika. Served with club crackers and lemon wedges. \$17

HANK'S BARBACOA QUESADILLA Flour tortilla stuffed with mildly spicy barbacoa beef, fresh jalapeños and pepper jack cheese. Served with salsa and sour cream. \$17

Sub Chicken
Sub Shrimp \$8

LUNA'S HUMMUS PLATTER (GF) Regular hummus and black bean hummus served with fresh cooked kettle chips, carrots and celery sticks. \$16

BASKET OF SWEET POTATO FRIES (GF)
Served with a chipotle aioli. \$13

MURPHY'S ALL-IN FRIES Plate of fries topped with applewood bacon, firecracker sauce, ranch and melted shredded cheese. \$14

HARBOR FRIED CHEESE Italian breaded, deep fried and served with marinara. \$14

LOLA'S EGG ROLLS Stuffed with spicy chicken, red bell peppers, black beans, corn and spinach. Deep fried and served with our signature avocado ranch sauce. \$15

DEEP FRIED BRIE Wedges of brie panko battered and deep fried served with your choice of strawberry-habañero or raspberry-habañero sauce. \$25

BASKET OF ONION RINGS Served with horseradish sauce. \$15

WINGS Bone-in wings (10) served with ranch or blue cheese and celery. \$15

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

Dry Rubs: Caribbean Jerk, Lemon Pepper,

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER Served with oyster crackers. Cup \$8 Bowl \$10

HOUSE SALAD (GF) Medley of garden greens topped with tomatoes, cucumbers, red onions and shredded cheese. Small \$7 Large \$12

CAESAR SALAD (GF) Crisp romaine tossed in a homemade caesar dressing with homemade croutons finished with parmesan cheese. Small \$7 Large \$13

WEDGE SALAD (GF) Iceberg wedge finished with diced tomatoes, red onions, applewood bacon, bleu cheese crumbles, bleu cheese dressing and balsamic glaze. \$15

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. \$16

Salad Add-Ons:

Chicken \$7
Shrimp \$10
Salmon \$18

Dressings:

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



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(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

FRANKIE'S FRIED CLAM PLATTER Deep fried whole belly Maine clams served with cocktail and tartar sauce. Served with french fries and coleslaw. Market Price

THE NEW ENGLAND FAVORITE Filet of haddock lightly battered and fried. Served with tartar sauce, fresh lemon, french fries and coleslaw. \$25

JEAN & ROGER'S SEAFOOD PLATTER Filet of haddock, clam strips and shrimp lightly battered and fried. Served with tartar sauce, cocktail sauce, fresh lemon, french fries and coleslaw. \$37

SHRIMP SCAMPI Sautéed in white wine, garlic, lemon and butter. Tossed with linguine and finished with parsley and Parmesan cheese. Served with garlic bread. \$28 Add Lobster \$16 Lobster Only \$40

MEDITERRANEAN LINGUINE Artichoke hearts, black olives, tomatoes and feta cheese served in a white wine olive oil sauce. Served with garlic bread. \$28

STELLA'S GRILLED CHICKEN PLATTER Grilled chicken breast finished with a creamy mustard and mushroom sauce. Served over a bed of pasta. Served with garlic bread. \$20

LOBSTER MAC & CHEESE Freshly grated fontina and gruyere and creamy mascarpone blended with our house seasoning and cavatappi pasta bursting with lobster and finished with a crisp panko crust. Served with a garden salad. \$45

CITRUS GRILLED SALMON* (GF) Grilled salmon topped with a citrus aioli. Served with sweet potato fries and coleslaw. \$29

Please note a \$5 split plate fee

HOT SANDWICHES

ANCHORAGE BURGER* 8 oz. Angus burger topped with lettuce, tomato, onion and pickles. Served with french fries. \$14

BACON JAM BURGER* 8 oz. Angus burger topped with homemade bacon jam, lettuce, tomato, onion, pickle and a homemade jalapeño cream cheese spread. Served with french fries. \$17

THE BEYOND BURGER Beet-based burger topped with lettuce, tomato, onion and pickles finished with a balsamic glaze and our signature avocado ranch sauce. Served with sweet potato fries. \$15

REUBEN Thinly sliced corned beef piled high on grilled marble rye with thousand island, sauerkraut and swiss cheese. Served with french fries. \$17

THE FERRIS Grilled, blacked or fried chicken breast served on a brioche bun with lettuce, tomato, onion and pickle. Served with french fries. \$15

GOOD GOLLY MISS MOLLY Hot roast beef piled high on toasted foccacia bread with caramelized onions, pepper jack cheese and tomato with garlic and horseradish aioli. Served with fries. \$18

THE SOONIPI Haddock filet topped with lettuce, tomato and onion. Served with french fries, tartar sauce and lemon. Choice of grilled, blackened or fried. \$15

FINNY'S GOBBLER Oven roasted, hand carved turkey, swiss and applewood smoked bacon on focaccia with lettuce, tomato. Finished with signature avocado ranch sauce. \$18

COLD SANDWICHES

CAPTAIN CARLSON LOBSTER ROLL Knuckle and claw meat with mayo and celery stuffed in a toasted brioche roll. \$36

GYPSY'S TUNA SALAD Solid white tuna with our house seasoning served on your choice of white, wheat or rye. Topped with lettuce, tomato, onion and pickle. Served with french fries. \$14

ELLIE'S CHICKEN SALAD Chicken salad served on white, wheat or rye. Topped with lettuce, tomato, onion and pickle. Served with french fries. \$15