



## STARTERS

Before placing your order,  
please inform your server  
if a person in your party  
has a food allergy.

### SMOKED SALMON PLATTER - 16.90 / 17.41

Atlantic smoked salmon with capers,  
diced onion, and horseradish cream sauce

### FRESH MOZZARELLA BURRATA - 15.90 / 16.38

Beefsteak tomatoes and basil leaves,  
served with pesto aioli and aged balsamic glaze

### ESCARGOTS BOURGUIGNONNE - 13.90 / 14.32

Simple and classic, with garlic, shallots, brandy  
and butter. Served in marinated mushroom caps

### LITTLE NECK CLAMS

#### ON HALF SHELL (raw)\* - 15.90 / 16.38

Ice-cold northeast clams, shucked to order,  
served with homemade cocktail sauce and lemon

## SOUPS

### CREAM OF POTATO • BEEF BARLEY SOUP • SOUP OF THE DAY - 9.90 / 10.20

*The soup that made us famous!*

### FRENCH ONION SOUP au GRATINEE - 10.90 / 11.23

## ENTREE SALADS & PASTAS

### THE PUB SALAD - 15.90 / 16.38

With creamy dill dressing

### CAESAR SALAD - 15.90 / 16.38

With chicken - 21.90 / 22.58

With two jumbo shrimp - 25.90 / 26.68

### CHICKEN VIENNA SALAD - 23.90 / 24.62

Dijon glazed, panko-dusted chicken breast over arugula,  
caramelized red onion, honey balsamic vinaigrette

### ASIAN CHICKEN SALAD - 23.90 / 24.62

Field greens, baby corns, snow peas and  
crispy wonton, mandarin orange & ginger dressing

### GF MONTEREY SALAD - 16.90 / 17.41

Baby spinach with honey pecans,  
strawberries, julienne smoked mozzarella cheese,  
and honey balsamic vinaigrette

With chicken - 23.90 / 24.62

With two jumbo shrimp - 26.90 / 27.71

### GF COBB SALAD - 23.90 / 24.62

Mixed greens with chicken, hard-boiled egg,  
avocado, diced tomatoes, roquefort vinaigrette

### CLAMS CASINO ROYALE - 16.90 / 17.41

A perfect blend of garlic, herbs and butter,  
topped with Applewood smoked bacon  
and parmesan cheese

### PACIFIC COAST

#### SHRIMP COCKTAIL - 16.90 / 17.41

Jumbo white shrimp, cold and crisp,  
served with tangy cocktail sauce and lemon

#### FRIED CALAMARI - 15.90 / 16.38

Herb-crusted and fried to perfection,  
tossed with hot cherry peppers and served with  
homemade pomodoro sauce

### PEPPER SEARED AHI TUNA

#### OVER ASIAN SLAW\* - 16.90 / 17.41

Served on fried wontons,  
with cusabi sauce and aged balsamic glaze

### GF SEARED JUMBO SCALLOPS - 34.90 / 35.95

Field greens, julienne vegetables,  
raspberry-lime vinaigrette

### GF GRILLED SALMON SALAD - 27.90 / 28.74

Mesclun greens and grilled vegetables  
in a zinfandel vinaigrette

### SEARED AHI TUNA SALAD\* - 29.90 / 30.80

Asian slaw, mixed greens, wontons,  
cusabi dressing

### RIGATONI à la VODKA - 17.90 / 18.44

With chicken - 24.90 / 25.65

With two jumbo shrimp - 27.90 / 28.74

### PASTA KIKI - 18.90 / 19.47

Angel hair, garlic and oil, roasted sweet peppers,  
spinach, fresh mozzarella cheese, and  
flavored toasted bread crumbs

With chicken - 24.90 / 25.65

With two jumbo shrimp - 27.90 / 28.74

\*These menu items are served raw or cooked to order.

\*Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF denotes Gluten Free selection