

## Starters

### Mediterranean Trio \$10

french croutes with house made hummus, eggplant goat cheese dip & kalamata olives

### Parmesan Encrusted Risotto Fritters \$13

with homemade tomato sauce & sautéed arugula

### New England Crab Cakes \$16

with homemade pickled vegetables and horseradish aioli

### Seared Ahi Sashimi\* \$15

with honey lime wasabi, soy reduction & crispy wontons

### PEI Mussels \$14

garlic infused & sautéed in almond butter sauce

### Colossal Shrimp Cocktail

\$2.75 ea, \$15 half dozen, \$29 dozen

## Soups and Salads

### Quahog Clam Chowder \$8

### Soup of the Moment \$8

### "Knife and Fork" Caesar \$11 +chicken \$3

### Cobb Salad \$15

organic greens, grilled chicken, bleu cheese, egg, bacon, avocado, tomato & buttermilk ranch

### Roasted Beet Salad \$13

with arugula, feta, hazelnuts, & crème fraiche

### Goat Cheese Spinach Salad \$13

with organic strawberries, candied walnuts & orange balsamic vinaigrette

### Seasonal Vegetable Plate \$12

a daily selection of farm-fresh local vegetables

## Between the Slices

all sandwiches served with hand cut fries and a pickle

**The Burger\*** 8 oz fresh ground grass-fed beef with local greens, cheddar cheese & caramelized onion served on a homemade brioche bun \$14 - add apple wood smoked bacon or avocado for \$1.50

**Fresh Fish Sandwich** prepared daily with the local catch of the day \$16

**Lobster Roll** overflowing with lobster meat & served with homemade coleslaw \$22

**Spicy Italian Sausage** with garlicky broccoli rabe and house made tomato sauce \$15

**BBQ pulled Chicken Sandwich** with melted cheddar cheese & bacon on a homemade brioche bun \$14

## Hoist the Main

add a garden salad to any entrée \$6

organic greens, cucumber, tomato, carrots, onions, lemon thyme vinaigrette

**Today's Fresh Fish I & II** always as local as possible *Market Price*

**Wild Mushroom Gnocchi** served with a light buttery sage sauce \$20

**Sea Scallops with English Pea Risotto** with crispy shallots and coconut cream \$24

**Honey Whiskey Brined Pork Loin\*** with white bean puree and brussel sprouts \$26

**10 oz Filet Mignon\*** with garlic smashed red bliss potato, broccoli rabe and red wine demi-glace \$35

**Pan Roasted Half Chicken** with fingerling potatoes, glazed carrots & au jus \$22

**New England Lobster** with corn on the cob and red bliss potato salad *Market Price*

## Sides \$6

Smashed red bliss potato

Hand cut fries

Potato salad

Coleslaw

Broccoli rabe

Corn on the cob

## Dessert \$9

Carnegie Deli Cheesecake

House made Éclair

Hot fudge Sundae

Strawberry Shortcake

*we utilize local farms & organic ingredients as often as possible to provide you with the freshest food available*



52 Beach Road Vineyard Haven  
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\*the consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs may be hazardous to your health.

18% gratuity will be added to parties of 6 or more