SHAREABLES

FOURTH LOCK FRIES *V*
hand-cut fries tossed in our signature spice,
feta, fried jalapeños, scallions,
balsamic & house garlic aioli / 16

NACHOS *V*
house-fried & seasoned tortilla chips,
tomato pesto mix, cheese, fried jalapeños,
scallions, house garlic aioli & balsamic / 23
-add chicken or seasoned beef / 7

FROM THE SEA *GFO*
perfectly seared scallops & prawns in garlic butter,
tossed in spinach, caper & bacon cream, garlic crostini / 29

BRUSCHETTA *GFO/V*
build your own - feta & parm, house tomato pesto mix,
garlic crostini, balsamic / 23

FROM THE LAND *GF/V*
herbed oil roasted heirloom carrots, melted feta,
walnut crumble, hot honey & balsamic glaze / 15

THE DIP *GFO/V*
spinach & artichokes, parm & garlic cream cheese au gratin,
grilled naan & house chips / 21

SALMON *GFO*
house cured & smoked Atlantic salmon burned ends,
hot honey butter,sesame seeds & scallions,
served with garlic crostini / 22

CHOWDER *GFO*
rich east coast classic made to order,
with fresh local haddock, scallops,
shrimp & mussels in a cream broth / 14 / 22

CAESAR *GFO/VO*
romaine hearts tossed in house garlic aioli,
croutons, bacon,
fried capers & parm / 9 / 15

WINTER SALAD *GF/VO*
arugula, red wine poached apples, vine tomatoes, prosciutto,
feta & walnuts in a honey dijon vinaigrette / 11 / 17

MAINS

STEAK BOARD *GFO*
always fresh, premium hand-cut beef, served with
chef's potatoes, peppercorn sauce,
vegetables & frizzled onions / market price
-add scallops / 18
-add shrimp / 14
-add mushrooms or onions / 3

FISH *GF*
pan seared Altantic salmon fillet, hot honey glaze, sweet
potato purée, roasted beets & vegetables / 28

FISH & CHIPS
fresh local haddock fillet, light local beer batter, served with
hand-cut fries & house-made tartar sauce / 18 / 23

BURGER *GFO/VO*
local beef, frizzled onions & prosciutto, pickled red onions,
jalapeño havarti, arugula, dill pickles & house garlic aioli
on a brioche bun / 24

CHAR-SIU RAMEN
sous vide & fried pork belly, pork broth, wavy noodles,
enoki & sprouts, bok choy & soy marinated soft boiled egg,
char-siu drizzle / 19

BEEF AU POIVRE *GF*
red wine slow braised beef cheek, green peppercorn sauce,
whipped creamy potato, frizzled onions,
heirloom carrots / 31

SEAFOOD LINGUINE *GFO*
fresh haddock, scallops, shrimp & mussels,
sautéed in garlic & white wine, tossed in your choice of
our signature garlic cream or house marinara,
freshly grated parm & garlic crostini / 36

RAVIOLI
hand-made, filled with herb roasted mushrooms,
ricotta & cream cheese, garlic mushroom cream,
parm & garlic crostini / 21

MEAT PIZZA *GFO*
san marzano sauce, bacon, chorizo & seasoned beef,
caramelized onions, fresh mozzarella & hot honey / 24

SQUASH PIZZA *GFO/VO*
san marzano sauce, oven roasted butternut squash,
crispy pancetta, fresh mozzarella & parm,
fried sage & balsamic / 23

*please don't hesitate to ask your server about possible allergy
& dietary accommodations, side substitutions & add-ons*