

# SHAREABLES

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## FOURTH LOCK FRIES \*V\*

hand-cut fries tossed in our signature spice, feta, fried jalapeños, scallions, balsamic & garlic aioli / 16

## NACHOS \*V\*

house-fried & seasoned tortilla chips, tomato pesto mix, cheese, fried jalapeños, scallions, garlic aioli & balsamic / 23  
-add chicken, pulled pork or smoked brisket / 8

## TRES TACOS

soft tortilla, pickled red onions, crispy leeks, lime crema, choice of crispy chicken, haddock or smoked brisket / 21

## BRUSCHETTA \*GFO/V\*

feta & parm, tomato pesto mix, garlic crostini, balsamic / 23

## SLIDER TRIO

bbq style - house smoked pulled pork, sriracha aioli, pickles, crispy leeks / 19

## THE DIP \*GFO/V\*

cajun grilled corn & jalapeños, three cheese blend, lime crema, chips & naan / 24

## HADDOCK BITES

fresh haddock tips in cajun flour, lemon & dill aioli / 16

## CURED SALMON \*GFO\*

house cured, gochujang, sesame seeds, asian vinaigrette, napa cabbage & chili slaw / 22

## CHORIZO MUSSELS \*GFO\*

dry cured chorizo sausage, cherry tomatoes, scallions, parsley & lemon, in a tomato broth, garlic crostini / 21

## SUMMER SALAD \*GF/V\*

garden greens, sweet peaches, sliced almonds, goat cheese, pickled red onions, honey lemon vinaigrette / 13 / 18

# MAINS

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## STEAK BOARD \*GFO\*

always fresh, premium hand-cut beef, served with chef's potatoes, chili chimichurri, vegetables & crispy leeks / [market price](#)  
-add scallops / 18  
-add shrimp / 14  
-add mushrooms or onions / 3

## FISH \*GF\*

pan seared skin on arctic char, cauliflower purée, cherry tomatoes, seasonal vegetables, lemon basil oil / 31

## FISH & CHIPS

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

## BURGER \*GFO/VO\*

grass fed atlantic beef, smoked gouda, seasoned arugula, crispy prosciutto & leeks, sriracha aioli, caramelized onions on a brioche bun / 25

## CHICKEN BURGER \*GFO/VO\*

buttermilk & sriracha marinated thighs, garlic aioli, corn flakes crust, purple cabbage & apple slaw, hot honey & pickles on a brioche bun / 24

## FANCY SAMMY \*GFO\*

house smoked & slow braised cheek, toasted ciabatta, caramelized & pickled onions, crunchy mustard aioli, seasoned arugula, parm shavings / 29

## PORK BELLY \*GF\*

slow braised, house honey & chili glaze, over sticky rice, bok choy, sesame seeds, napa cabbage & chili slaw / 26

## 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

## CHICKEN UDON

sesame marinated chicken thigh, enoki, bean sprouts & carrot ribbons in a teryiaki sauce, sesame seeds & crispy wontons / 27

## BRISKET PIZZA \*GFO/VO\*

bbq sauce, smoked brisket, dill pickles, red onions, crispy leeks, mozza & sriracha aioli / 24

## CHICKEN PIZZA \*GFO\*

san marzano tomato sauce, grilled chicken, wilted spinach, bacon & mushrooms, parm & mozza / 24

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