

SHAREABLES

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

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

CHICKEN BURGER ^{*GFO/VO*}

butter milk & 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