

appetizers

6oz Maryland Crab Cake	28	Wings (8)	20
Premium Crab Meat Jicama - Apple Slaw Fire Roasted Tomato Emulsion Crispy Pancetta		Classic Buffalo Dry Rubbed Jerk Japanese BBQ Ranch or Blue Cheese	
Fried Calamari	18	Pub Style – Philly Fries	12
Golden Fried - Tender Calamari Buttermilk Dredged - Seasoned Flour Blistered Cherry Peppers Lemon Zest Aioli		Dusted Boldly w/ Old Bay & Korean Chili Flakes Warm Creamy Cooper Sharp Dipper Add Butter Poached Crab +\$7 or Lobster +\$10 per oz	
Mussels White	18	Garlic Knots (8)	12
Steamed PEI Mussels Garlic Thyme - Herb Butter Aromatic White Wine Broth Served w/ Crusty Artisan Bread		Hand Crafted Garlic & Parmesan Pizza Dough Knots Marinara Sauce Sea Salt	
Mussels Red	18	Philly Cheesesteak Nachos	18
PEI Mussels Robust Slow – Cooked Tomato Sauce Garlic & Herb White Wine Infused Served w/ Crusty Artisan Bread		Shaved Ribeye Caramelized Onions Cherry Peppers Smothered w/ Philly Nacho Cheese Sauce Piled High w/ Pub House Made Corn Tortilla Chips	

salads Add Chicken +\$8

Maine Berry Salad	15
Petite Greens Goat Cheese Candied Pecans Pears Strawberries & Blueberries Yuzu Vinaigrette	
Kale & Quinoa Caesar Salad	15
Baby Kale Quinoa Crusty Bread Shaved Parmesan Classic Caesar Dressing	
Arugula & Spinach Salad	15
Baby Arugula & Spinach Sliced Bartlett Pears Lemon Zest Pecorino Dust Balsamic Vinaigrette	

handhelds All Handhelds Come With Fries

Pub Double Smash Burger	25
2 - 4oz Angus Patties Grilled American Caramelized Shallot Bacon Jam Shredded Lettuce Tomatoes Brioche Bun Pub Sauce	
Grilled Chicken Bahn Mi	23
Lemongrass & Ginger Marinated Grilled Chicken Breast Quick Pickle Carrot – Daikon - Jalapeno Cucumber Cilantro Golden Mountain Kewpie Aioli Toasted Hoagie Roll	
Creole Shrimp – Po' Boy Wrap	23
Blackened Shrimp Crisp Shredded Lettuce & Fresh Sliced Tomato Grilled Flour Tortilla - Tossed & Wrapped w/ Zesty Cajun Remoulade	

sides Fries 8 | Garlic & Oil Broccolini 10 | Yukon Potato Puree 10 | Lemon Butter Grilled Asparagus 10

entrées

Grilled NY Strip

Aji Panca Rubbed 12oz NY Strip | Yukon Gold Potato Puree | Lemon Butter Grilled Asparagus | Aji Amarillo Chimichurri

38

Chicken Milanese

Seasoned Panko Breaded Chicken Breast – Pan Fried | Spinach-Arugula-Cherry Tomato Salad | Parmesan Dust | Balsamic Glaze | Maldon

28

Mediterranean Sea Bass

Pan Seared Branzino | Sweet Corn & Roasted Tomato Succotash | Lemon Herb Roasted – Crushed Baby Potatoes | Roasted Shallot Tarragon Butter

30

Veggie Rice Bowl

Japanese BBQ Sauce | Charred Corn | Carrot | Broccolini Edamame | Egg | Scallion
Add Chicken \$8 | Tempura Shrimp \$10 | Shaved Ribeye \$12

18

Fish Tacos (3)

Fried Haddock | Jalapeño Lime Crema | Cilantro | Grilled Pineapple Cabbage Crunch

25

pizza bar

12"-\$24 16"-\$30

sub 14' gluten-free dough +\$5

Classic - Cheese or Pepperoni

Pub Pizza Sauce | Mozzarella | Parmesan | Basil

Trouble

Crispy Sticky – Thai Chicken | Mozzarella | Toasted Sesame Seeds | Scallions | Roasted Garlic Oil

The Tom Brady

Goat Cheese | Roasted Garlic Oil | Caramelized Onion | Arugula Tomatoes | Balsamic Glaze

The Santucci - PUBside Down Pie (tomato on top cheese bottom)

Provolone & Mozzarella | Pub Pizza Sauce | Pecorino Dust
Roasted Garlic Oil

Margherita

Ripe Tomatoes | Fresh Mozzarella | Garden basil | Parmesan

Chicken - Bacon – Jalapeño – Ranch

Crispy Chicken | House Ranch | Bacon & Jalapeños | Scallions
(Ask your server to make it buffalo)

Philly Pizza Steak

Shaved Ribeye | Pub Pizza Sauce | Provolone & Mozzarella
Carmelized Onions

