

## appetizers

<b>Maryland Crab Cake</b>	25	<b>Wings (10)</b>	20
Premium Crab Meat   Jicama - Apple Slaw   Avocado Aioli   Crispy Pancetta		Classic Buffalo   Dry Rubbed Jerk   Japanese BBQ Ranch or Blue Cheese	
<b>Fried Calamari</b>	18	<b>Pub Style – Philly Fries</b>	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	
<b>Mussels White</b>	18	<b>Philly Cheesesteak Nachos</b>	18
Steamed PEI Mussels   Garlic Thyme - Herb Butter Aromatic White Wine Broth   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	
<b>Mussels Red</b>	18		
PEI Mussels   Robust Slow – Cooked Tomato Sauce   Garlic & Herb White Wine Infused   Served w/ Crusty Artisan Bread			

## salads Add Chicken +\$8

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

## handhelds All Handhelds Come With Fries

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

<b>sides</b>	<b>Garlic &amp; Oil Broccolini – Yukon Potato Puree – Lemon Butter Grilled Asparagus</b>	10
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# 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 | 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

