

STARTERS



Coconut Shrimp

Five large coconut shrimp fried golden - served with a pineapple salsa and sweet chili sauce.....11-

Maryland-style Crab Cakes

Two jumbo lump crab cakes served with red pepper aioli and a tomato basil relish.....11-

Scallops Wrapped in Bacon

Sea scallops broiled with a hint of maple syrup - served with fresh fruit chutney.....11-

Fried Pickles

Deep fried until golden & crispy - served with a chipotle ranch dipping sauce.....8-

Crispy Calamari

Lightly breaded in our own seasoned flour- served with tartar and marinara sauces.....10-
Try it Rhode Island style - tossed with garlic butter & mixed sweet peppers.....11-

Spinach & Artichoke Dip

A tasty blend of spinach, artichoke hearts & cheese - served with crispy tortilla chips.....9.50

'South of Buffalo' Chicken Wings or Boneless Tenders

Tossed in our own chipotle hot sauce. Served with bleu cheese dressing & fresh veggies.....12-

Bruschetta

Fresh Roma tomatoes, garlic, basil, olive oil & balsamic glaze. Served with garlic toast points.....8-

SOUPS & CHOWDERS

New England Clam Chowder

Cup/Bowl.....4.50/6-

Soup du Jour

Cup/Bowl.....4-/5-

BURGERS

Served with lettuce, tomato, onion, pickle & fries.
Substitute sweet potato fries...2-

Beef Burger / Cheeseburger

Plain or with your choice of melted American, cheddar, provolone or Swiss.....11-/12-

Black 'n' Bleu Burger

Seasoned with Montréal steak seasoning & topped with bleu cheese crumbles.....12.50

BBQ Bacon Cheeseburger

With bacon, chipotle BBQ sauce, cheddar and finished with fried onion straws.....13.50

Garbage Burger

Everything but the kitchen sink- cheddar, sautéed onions, mushrooms, bacon, fried jalapenos & pickles.14.50

Veggie Burger / Cheeseburger

Chipotle black bean burger - plain or with your choice of melted American, cheddar, provolone or Swiss.....9-/10-

FRESH SALADS

Choice of: Balsamic Vinaigrette, Ranch,
Bleu Cheese or Lite Italian

Third Street Steak Salad

Sliced sirloin steak, mixed greens, tomato, cucumber, crumbled bleu cheese, crispy fried onions.....14-

Cobb Salad

Mixed greens, chicken breast, bacon, corn, avocado, tomato, onion, boiled egg, bleu cheese crumbles.....13-

Caprese Salad

Mixed greens, sliced tomatoes, pickled onions, mozzarella, fresh basil & balsamic glaze.....11-

Spinach & Pear Salad

Fresh spinach, pears, bleu cheese crumbles, grape tomatoes, red onions, Craisins & candied pecans - served with a maple vinaigrette.....11.50

Caesar Salad

Romaine, croutons, Romano cheese.....sm 5- / lg 8-

Fresh Garden Salad

Mixed greens, grape tomatoes, cucumbers, red onions, carrots.....sm 5- / lg 8-

Add-ons to any of our Salads!

Grilled Chicken.....	6-
Pecan Chicken.....	7-
Buffalo Tenders.....	7-
Grilled Top Sirloin Steak or Hamburger.....	9-
Grilled Shrimp Skewer.....	8-
Grilled Salmon.....	9-
Grilled Scallop Skewer.....	market price
Avocado.....	2-

SPECIALTY SANDWICHES

Served with fries. Substitute sweet potato fries...2-

French Connection

Thinly sliced prime rib topped with melted Swiss cheese on a mini baguette - served au jus for dipping.....12-

Fried Haddock Sandwich

Atlantic Haddock lightly breaded then fried crispy - served on a Kaiser roll with lettuce, tomato & tartar sauce.....12-

Greek Chicken Caesar Wrap

Marinated grilled chicken breast with romaine, diced tomato, feta cheese & Caesar dressing wrapped in a flour tortilla.....10.50

Lobster BLT

Specially seasoned Maine lobster salad, bacon, lettuce & tomato - served on a gourmet roll.....18-

Buffalo Chicken Sandwich

Lightly fried chicken breast tossed in our chipotle buffalo sauce - served on a brioche roll with lettuce, tomato & onion.....11-

THE Chicken Sandwich

Deep fried chicken, bacon, cheddar, romaine, pickles, fried jalapeños & sriracha mayo on a toasted brioche bun.....13-

BY LAND & BY SEA

Served with the vegetable du jour & your choice of rice pilaf, baked potato, fries, or roasted garlic mashed.

Substitute sweet potato fries.....2-
Substitute any of the above with a Garden or Caesar salad.....2.50

BBQ Baby Back Ribs

Seasoned, slow roasted then finished on open flames with our chipotle BBQ sauce.

Half rack / Full rack.....15- / 24-

Top Sirloin

Grilled to your liking. 8 / 12oz.....15-/22-

Sizzling Ribeye Steak

13oz tender & juicy ribeye with just the right amount of marbling.....25-

Teriyaki Tenderloin Tips

10oz of juicy tenderloin tips marinated in our own flavorful teriyaki sauce, grilled and topped with sautéed onions & mushrooms.....22-

Filet Mignon

The most tender cut of all. 8oz.....24-

Add-ons to any of our Steaks:

Béarnaise or whiskey peppercorn sauce.....1.50
Sautéed onions or mushrooms.....2.50
Bleu cheese crumbles.....2.50
Fried Onion Rings.....2.50

About Our Steaks

Our steaks are hand-cut USDA choice western beef.
We age them in our coolers for 2-3 weeks
for superior flavor and tenderness.

Rare	Medium-rare	Medium	Medium-well	Well-done
Red, cool center	Red, warm center	Pink, warm center	Hot center	Charred cooked through

Fresh Atlantic Haddock

Baked with white wine, lemon herb butter & seasoned crumbs.....18-

Make it "au gratin", as above plus topped with melted Monterey Jack and cheddar cheese!.....20-

Skewered Mesquite Shrimp

Two skewers of mesquite flame-grilled shrimp18-

Atlantic Salmon

Grilled to your liking or baked.....20-

New England Sea Scallops

Grilled tender sweet or baked with our lemon herb butter & seasoned crumbs.....market price

Mixed Seafood Grill

Can't decide? Try a little of each: skewered shrimp & scallops and grilled salmon.....26-

Add-ons to any of our Entrees:

Grilled Chicken.....6-
Pecan Chicken.....7-
Fried Clam Strips.....7-
Fried Fantail Shrimp.....8-
Grilled Salmon.....9-
Grilled Shrimp Skewer.....8-
Grilled Scallop Skewer.....market price

CRISPY FRIED SEAFOOD & SUCH

Lightly breaded in our chef's own seasoned flour.
Served with fries, coleslaw & tartar or cocktail sauce.

Fisherman's Platter.....26-

(Haddock, shrimp, sea scallops & clam strips)

Atlantic Sea Scallopsmarket price

Fantail Shrimp.....18-

Atlantic Haddock.....18-

Fish & Chips.....15-

Tender Sweet Clam Strips.....15-

Chicken Tenders.....12-

HOUSE SPECIALTIES

Chicken Caprese

Flame grilled chicken breast marinated in olive oil, garlic, lemon & oregano and finished in the oven with tomatoes, fresh mozzarella, basil & topped with a balsamic glaze.
Served over rice pilaf.....19-

Chicken Piccata

Dipped in egg batter, then sautéed with shallots & capers, finished with white wine and lemon butter- served over rice pilaf & vegetable du jour.....18-

Chicken Marsala

Tender cutlets sautéed with garlic, shallots, tomatoes and mushrooms, deglazed with Marsala wine & finished with demi-glaze - served over spaghetti.....18-

Pecan Crusted Chicken Breast

Breaded with a pecan crust, pan seared golden, then finished with a rum maple glaze - served over garlic mashed potatoes & with vegetable du jour.....19-

Caribbean Jerk-Seasoned Salmon

Rubbed in our special island spice, then flame grilled and topped with pineapple salsa & balsamic glaze - served over rice pilaf21-

Shrimp Scampi

Shrimp sautéed in a garlic white wine cream sauce with oven roasted plum tomatoes and artichoke hearts, finished with Asiago - served over spaghetti.....22-

Mediterranean Shrimp

Large shrimp sautéed in white wine & garlic, then tossed with a red sauce of tomatoes, red onions, capers, spinach, Kalamata olives & feta cheese - served over spaghetti....22-

Lobster Mac 'n' Cheese

Our chef's own tasty cheese blend, tossed with cavatappi pasta and finished with a generous portion of good ol' Maine lobster.....25-

Fettuccine Alfredo

Our chef's own Romano and Asiago cream sauce with a hint of garlic.....12-

← Add on any of these items to the left for a small charge!

Mac n Cheese

A traditional favorite - our chef's own tasty cheese blend, tossed with cavatappi & topped with diced tomatoes.....15-

** Please inform server of any food allergies before placing order. **
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.