



STARTERS

Coconut Shrimp

Five large coconut shrimp fried golden - served with a pineapple salsa and sweet chili sauce.....12-

Maryland-style Crab Cakes

Two jumbo lump crab cakes served with red pepper aioli and a tomato basil relish.....13-

Scallops Wrapped in Bacon

Sea scallops flash fried then finished with a hint of maple syrup - served with fresh fruit chutney.....13-

Fried Pickles

Deep fried until golden & crispy - served with a chipotle ranch dipping sauce.....9.50-

Crispy Calamari

Lightly breaded in our own seasoned flour - served with tartar and marinara sauces.....12-
Try it Rhode Island style - tossed with garlic butter & mixed sweet peppers.....13-

Spinach & Artichoke Dip

A tasty blend of spinach, artichoke hearts & cheese - served with crispy tortilla chips.....11

'South of Buffalo' Chicken Wings or

Boneless Tenders

Tossed in our own chipotle hot sauce. Served with bleu cheese dressing & fresh veggies.....13-

Bruschetta

Fresh Roma tomatoes, garlic, basil, olive oil & balsamic glaze. Served with garlic toast points.....9-

Christopher's House Mussels

PEI mussels sautéed in garlic butter with white wine, garlic, fresh basil and tomatoes. Served with crostini.....14-

SOUPS & CHOWDERS

New England Clam Chowder

Cup/Bowl.....5.50/7-

Soup du Jour

Cup/Bowl.....5-
/6.50-

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 or Swiss.....12-
/13-

BBQ Bacon Cheeseburger

With bacon, chipotle BBQ sauce, cheddar and finished with fried onion straws.....14.50

Garbage Burger

Everything but the kitchen sink- cheddar, sautéed onions, mushrooms, bacon, fried jalapenos & pickles.15.50

Impossible Burger / Cheeseburger

Plant-based burger - plain or with your choice of melted American, cheddar or Swiss.....10-/11-

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.....16-

Cobb Salad

Mixed greens, chicken breast, bacon, corn, avocado, tomato, onion, boiled egg, bleu cheese crumbles.....16-

Caprese Salad

Mixed greens, sliced tomatoes, pickled onions, mozzarella, fresh basil & balsamic glaze.....12-

Spinach & Pear Salad

Fresh spinach, pears, bleu cheese crumbles, grape tomatoes, red onions, Craisins & candied pecans - served with a maple vinaigrette.....13-

Asian Fried Chicken Salad

Mixed greens, pickled onions, tomatoes, mandarin oranges and fried chicken drizzled with a soy ginger dressing and topped with crispy chow mein noodles & sesame seeds...15-

Fresh Garden Salad

Mixed greens, grape tomatoes, cucumbers, red onions, carrots.....sm
5.50- / lg 8.50-

Caesar Salad

Romaine, croutons, Romano cheese.....sm
5.50- / lg 8.50-

Add-ons to any of our Salads!	
Grilled Chicken.....	7-
Pecan Chicken.....	8-
Buffalo Tenders.....	8-
Grilled Top Sirloin Steak or Hamburger.....	10-
Grilled Shrimp Skewer.....	8-
Grilled Salmon.....	11-
Grilled Scallop Skewer.....	market price
Avocado.....	3-

SPECIALTY SANDWICHES

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

French Connection

Thinly sliced roast beef topped with melted Swiss cheese on a mini baguette - served au jus for dipping.....14-

Fried Haddock Sandwich

Atlantic Haddock lightly breaded then fried crispy - served on a Kaiser roll with lettuce, tomato & tartar sauce.....14-

Lobster BLT

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

Buffalo Chicken Sandwich

Lightly fried chicken breast tossed in our chipotle buffalo sauce - served on a brioche roll with lettuce, tomato & onion.....12-

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.....3-

BBQ Baby Back Ribs

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

Half rack / Full rack.....19- / 30-

Top Sirloin

Grilled to your liking. 8 /
12oz.....18-/25-

Sizzling Ribeye Steak

13oz tender & juicy ribeye with just the right amount of marbling.....28-

Teriyaki Tenderloin Tips

10oz of juicy tenderloin tips marinated in our own flavorful teriyaki sauce, grilled and topped with sautéed onions & mushrooms.....27-

Filet Mignon

The most tender cut of all.
8oz.....26-

Add-ons to any of our Steaks:	
Béarnaise or whiskey peppercorn sauce.....	2-
Sautéed onions or mushrooms.....	3-
Bleu cheese crumbles.....	3-
Fried Onion Rings.....	3-

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	Red, warm	Pink, warm	Hot
Charred			
center	center	center	center
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 shrimp20-

Atlantic Salmon

Grilled to your liking or baked.....22-

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.....29-

Add-ons to any of our Entrees:

Grilled Chicken.....	7-
Pecan Chicken.....	8-
Fried Clam Strips.....	10-
Fried Fantail Shrimp.....	9-
Grilled Salmon.....	11-
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.....29-

(Haddock, shrimp, sea scallops & clam strips)

Atlantic Sea Scallops

.....market price

Fantail Shrimp.....20-

Atlantic Haddock.....18-

Fish & Chips.....16-

Tender Sweet Clam

Strips.....19-

Chicken Tenders.....13-

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.....21-

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.....21-

Cajun Shrimp Bowl

Cajun-seasoned shrimp sautéed with mixed bell peppers and onions in a white wine butter sauce - served over cheddar risotto.....22-

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.....22-

Caribbean Jerk-Seasoned Salmon

Rubbed in our special island spice, then flame grilled and topped with pineapple salsa & balsamic glaze - served over rice pilaf24-

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.....23-

Lemon Rosemary Chicken

Chicken breast sautéed with white wine, lemon, rosemary, shallots, garlic, mushrooms and artichoke hearts - served over cheddar risotto.....22-

Mac n Cheese

A traditional favorite - our chef's own tasty cheese blend, tossed with cavatappi & topped with diced tomatoes.....18-

Lobster Mac 'n' Cheese

Our chef's own tasty cheese blend, tossed with cavatappi pasta & a generous portion of Maine lobster....market price-

Fettuccine Alfredo

Our chef's own Romano and Asiago cream sauce with a hint of garlic.....16-

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

** 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.