

STARTERS



FRESH SALADS

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

Coconut Shrimp

Six large coconut shrimp fried golden - served with sweet chili sauce.....13-

Fried Green Beans

Whole green beans breaded and deep fried golden. Served with chipotle ranch.....10-

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 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 Shrimp Cocktail

Six large shrimp boiled and chilled. Served with house made cocktail sauce and lemon.....12-

SOUPS & CHOWDERS

New England Clam Chowder

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

French Onion Soup au Gratin

Caramelized onions simmered in a burgundy sherry broth, then baked with croutons, provolone & gruyere cheeses...9-

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 cheese.....10-/11-

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-

Roasted Beet and Goat Cheese Salad

Mixed greens, pickled onions, grape tomatoes & candied pecans tossed with a port wine vinaigrette.....13-

Fresh Garden Salad

Mixed greens, grape tomatoes, cucumbers, red onions, carrots.....sm 6.50- / lg -9.50

Caesar Salad

Romaine, croutons, Romano cheese.....sm 6.50- / lg 9.50-

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-

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.....4-

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.....19-/26-

Sizzling Ribeye Steak

13oz tender & juicy ribeye with just the right amount of marbling.....29-

Teriyaki Tenderloin Tips

10oz of juicy tenderloin tips marinated in our own flavorful teriyaki sauce, grilled and topped with sautéed onions & mushrooms.....28-

Filet Mignon

The most tender cut of all. 8oz.....28-

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 center	Red, warm center	Pink, warm center	Hot center	Charred cooked through

Fresh Atlantic Haddock

Baked with white wine, lemon herb butter & seasoned crumbs.....20-

Make it "au gratin", as above plus topped with melted Monterey Jack and cheddar cheese!.....22-

Skewered Mesquite Shrimp

Two skewers of mesquite flame-grilled shrimp21-

Atlantic Salmon

Grilled to your liking or baked.....24-

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 Scallopsmarket price

Fantail Shrimp.....21-

Atlantic Haddock.....20-

Fish & Chips.....17-

Tender Sweet Clam Strips.....21-

Chicken Tenders.....13-

HOUSE SPECIALTIES

Substitute Gluten free fettuccine for any side.....4-

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.....23-

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.....22-

Tuscan Shrimp Bowl

Shrimp seared with onions, roasted tomatoes, garlic and spinach in a white wine cream sauce - served over fettuccine & topped with parmesan cheese.....24-

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.....23-

Chicken Marsala

Tender cutlets sautéed with garlic, shallots, tomatoes and mushrooms, deglazed with Marsala wine & finished with demi-glaze - served over spaghetti.....22-

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.....24-

Butternut Squash Ravioli

Served with a sage cream sauce & candied pecans.....19-

Mac n Cheese

A traditional favorite - our chef's own tasty cheese blend, tossed with cavatappi & topped with crispy crushed potato chips.....19-

Buffalo Chicken Mac 'n' Cheese

Our house Mac 'n' Cheese served with chicken tenders tossed in our chipotle buffalo sauce.....24 -

Fettuccine Alfredo

Our chef's own Romano and Asiago cream sauce with a hint of garlic.....17-

← 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.