



STARTERS

New England Clam Chowder

Cup/Bowl.....6-/7.75

French Onion Soup Au Gratin

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

Garlic Parm Fried Cheddar Cheese Curds

Deep fried golden then tossed in garlic parmesan sauce....12-

Coconut Shrimp

Six large coconut shrimp fried golden - served with tropical fruit salsa and sweet chili sauce.....13-

Sweet Chili Chicken Nachos

Slow roasted sweet chili chicken, jalapenos, pico de gallo, Colby jack cheese & tortilla chips.....15-

Fried Pickles

Deep fried until golden & crispy - served with a chipotle ranch dipping sauce.....10-

Crispy Calamari

Lightly breaded in our own seasoned flour- served with tartar and marinara sauces.....12.50
Try it Rhode Island style - tossed with garlic butter & mixed sweet peppers.....14-

Spinach & Artichoke Dip

A tasty blend of spinach, artichoke hearts & cheese - served with crispy tortilla chips.....13-

'South of Buffalo' Chicken Wings or Tenders

Tossed in our own chipotle hot sauce - served with bleu cheese dressing & fresh veggies.....14-

Bruschetta

Fresh Roma tomatoes, garlic, basil, olive oil & balsamic glaze and asiago cheese - served with garlic toast points.....10-

GRILLED BURGERS

Served with lettuce, tomato, onion, pickle & fries.
Substitute sweet potato fries or onion rings.....3-

Beef Burger / Cheeseburger

Plain or with your choice of melted American, cheddar or Swiss.....13-/14-

BBQ Bacon Cheeseburger

With bacon, chipotle BBQ sauce, cheddar and finished with fried onion straws.....15-

Garbage Burger

Everything but the kitchen sink- cheddar, sautéed onions, mushrooms, bacon, fried jalapenos & pickles.16.50-

Impossible Burger / Cheeseburger

Plant-based burger - plain or with cheese.....11-/12-

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-

Spinach & Pear Salad

Fresh spinach, pears, bleu cheese crumbles, grape tomatoes, red onions, Craisins & candied pecans - served with a maple 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.....	8-
Pecan Chicken.....	9-
Buffalo Tenders.....	9-
Grilled Top Sirloin Steak or Hamburger.....	10-
Grilled Shrimp Skewer.....	9-
Grilled Salmon.....	11-

SPECIALTY SANDWICHES

Served with fries.

Substitute sweet potato fries or onion rings.....3-

French Connection

Thinly sliced roast beef topped with melted Swiss cheese on grilled */garlic bread - served au jus for dipping.....15-

Fried Haddock Sandwich

Atlantic Haddock lightly breaded then fried crispy - served on a brioche roll with lettuce, tomato & tartar sauce.....15-

Buffalo Chicken Sandwich

Lightly fried chicken breast tossed in our chipotle buffalo sauce - served on a brioche roll with lettuce, tomato & onion.....14-

THE Chicken Sandwich

Deep fried chicken, bacon, cheddar, romaine, pickles, fried jalapeños & sriracha mayo on a toasted brioche roll.....14-

Grilled Salmon Sandwich

Grilled salmon, garlic dill aioli, pickled onions and mixed greens - served on a grilled onion roll.....15-

Teriyaki Steak Sandwich

Top sirloin marinated in our house made teriyaki sauce, grilled to your liking, topped with sauteed mushrooms and onions - served on a grilled onion roll.....16-

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 or risotto.....3-
 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.....20-/34-

Top Sirloin

Grilled to your liking. 8 / 12oz.....20-/27-

Sizzling Ribeye Steak

13oz tender & juicy ribeye with just the right amount of marbling.....32-

Teriyaki Tenderloin Tips

10oz of juicy tenderloin tips marinated in our own flavorful teriyaki sauce, grilled and topped with sautéed onions & mushrooms.....31-

Filet Mignon

The most tender cut of all. 8oz.....30-

Add-ons to any of our Steaks:

Béarnaise or whiskey peppercorn sauce.....3-
 Sautéed onions or mushrooms.....4-
 Bleu cheese crumbles.....4-
 Fried Onion Rings.....4-

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.....22-
 Make it "au gratin", as above plus topped with melted Monterey Jack and cheddar cheese!.....24-

Skewered Mesquite Shrimp

Two skewers of mesquite flame-grilled shrimp23-

Atlantic Salmon

Grilled to your liking or baked.....25-

Mixed Seafood Grill

Can't decide? Try a little of each: Two skewers of shrimp & grilled salmon.....30-

Add-ons to any of our Entrees:

Grilled Chicken.....8-
 Pecan Chicken.....9-
 Fried Clam Strips.....11-
 Fried Fantail Shrimp.....9-
 Grilled Salmon.....11-
 Grilled Shrimp Skewer.....9-

****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.

CRISPY FRIED SEAFOOD & SUCH

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

Fisherman's Platter.....31-
 (Haddock, shrimp & clam strips)
Fantail Shrimp.....23-
Atlantic Haddock.....22-
Fish & Chips.....19-
Tender Sweet Clam Strips.....22-
Chicken Tenders.....14-

HOUSE SPECIALTIES

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

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.....24-

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.....25-

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.....24-

Chicken Boursin

Marinated chicken breasts, flame grilled then topped with a creamy Boursin cheese & crispy fried leeks - served with Asiago risotto.....24-

Chimichurri Grilled Shrimp

Two grilled shrimp skewers finished with house made chimichurri and fresh tropical fruit salsa - served over rice pilaf and vegetable du jour.....25-

Butternut Squash Ravioli

Served with a sage cream sauce & candied pecans.....20-

Mac n Cheese

A traditional favorite - our chef's own tasty cheese blend, tossed with cavatappi & topped with crispy crushed potato chips.....20-

Garlic Maple Bacon Mac n Cheese

Our house Macaroni and Cheese tossed with crumbled garlic maple bacon.....23-

Chicken n Waffles

Boneless breast of chicken fried golden and served with sugar pearl waffles over roasted garlic mashed potatoes and finished with rum maple glaze.....24-

Fettuccine Alfredo

Our chef's own Romano and Asiago cream sauce with a hint of garlic.....19-

Chicken Marsala

Tender cutlets sautéed with tomatoes, garlic, shallots and mushrooms then deglazed with Marsala wine and finished with demi-glace - served over spaghetti.....24-