

DINNER MENU

STARTERS

New England Clam Chowder
Cup/Bowl.....6.50-/8-

Onion Ring Basket
House made onion rings Deep fried golden served with chipotle ranch10-

Coconut Shrimp
Six large coconut shrimp fried golden - served with tropical fruit salsa and sweet chili sauce.....14-

Christopher's Shrimp Cocktail
Six large shrimp boiled and chilled. Served with house made cocktail sauce and lemon.....14-

Fried Pickles
Deep fried until golden & crispy - served with a chipotle ranch dipping sauce.....11-

Crispy Calamari
Lightly breaded in our own seasoned flour- served with tartar and marinara sauces13-
Try it Rhode Island style - tossed with garlic butter & mixed sweet peppers.....15-

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 or Nashville hot sauce - served with bleu cheese dressing & fresh veggies.....15-

Bruschetta
Fresh Roma tomatoes, garlic, basil, olive oil & balsamic glaze and asiago cheese - served with garlic toast points.....11-

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.....14-/15-

BBQ Bacon Cheeseburger
With bacon, moonshine BBQ sauce, cheddar and finished with fried onion straws.....16-

Garbage Burger
Everything but the kitchen sink- cheddar, sautéed onions, mushrooms, bacon, fried jalapeños & pickles.17.50-

Impossible Burger / Cheeseburger
Plant-based burger - plain or with cheese.....12-/13-

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.....18-

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

Fried Coconut Shrimp Salad
Served on a bed of mixed greens with grape tomatoes, red onion, pineapple salsa, fried wontons & sesame seeds, with a sweet chili ranch dressing.....16-

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.....10-
Buffalo Tenders.....10-
Grilled Sirloin Steak or Hamburger.....12-
Grilled Shrimp Skewer.....10-
Grilled Salmon.....14-

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.....16-

Fried Haddock Sandwich
Atlantic Haddock lightly breaded then fried crispy - served on a brioche roll with lettuce, tomato & tartar sauce.....16-

Nashville Hot Chicken Sandwich
Lightly fried chicken breast tossed in our Nashville hot sauce - served on a brioche roll with coleslaw & pickles.....15-

THE Chicken Sandwich
Deep fried chicken, bacon, cheddar, romaine, pickles, fried jalapeños & sriracha mayo on a toasted brioche roll.....15-

Grilled Salmon Sandwich
Grilled salmon, garlic dill aioli, pickled onions and mixed greens - served on a grilled onion roll.....17-

Pulled Pork Sandwich
Slow roasted shredded BBQ pork topped with fried crispy onions pineapple salsa - served on a grilled onion roll.....15-



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 moonshine BBQ sauce.

Half rack / Full rack.....24-/36-

New York Sirloin

Grilled to your liking. 12oz.....35-

Sizzling Ribeye Steak

13oz tender & juicy ribeye with just the right amount of marbling.....37-

Teriyaki Tenderloin Tips

10oz of juicy tenderloin tips marinated in our own flavorful teriyaki sauce, grilled and topped with sautéed onions & mushrooms.....33-

Filet Mignon

The most tender cut of all. 8oz.....35-

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.....24-

Make it "au gratin", as above plus topped with melted Monterey Jack and cheddar cheese!.....26-

Skewered Mesquite Shrimp

Two skewers of mesquite flame-grilled shrimp.....24-

Atlantic Salmon

Grilled to your liking or baked.....26-

Mixed Seafood Grill

Can't decide? Try a little of each: One skewer swordfish One skewer of shrimp & grilled salmon.....34-

Add-ons to any of our Entrees:

Grilled Chicken.....	8-
Pecan Chicken.....	10-
Fried Clam Strips.....	12-
Fried Fantail Shrimp.....	10-

CRISPY FRIED SEAFOOD & SUCH

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

Fisherman's Platter.....34-

(Haddock, shrimp & clam strips)

Fantail Shrimp.....24-

Atlantic Haddock.....23-

Fish & Chips.....20-

Tender Sweet Clam Strips.....26-

Chicken Tenders.....16-

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.....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.....25-

Chicken Boursin

Marinated chicken breasts, flame grilled then topped with a creamy Boursin cheese & crispy fried leeks - served with Asiago risotto.....25-

Butternut Squash Ravioli

Served with a sage cream sauce & candied pecans.....22-

Mac n Cheese

A traditional favorite - our chef's own tasty cheese blend, tossed with cavatappi.....22-

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.....20-

Shrimp Scampi

Shrimp sautéed in a garlic white wine cream sauce with oven roasted grape tomatoes and artichoke hearts, tossed with spaghetti and finished with Asiago cheese.....26-

Cowboy NY Strip Steak

Choice 12oz NY strip seasoned with our cowboy seasoning, flame grilled, then topped with melted bleu cheese and crispy fried onions - served over garlic mashed potatoes & with vegetable du jour.....38-

Caribbean Jerk Salmon

Atlantic salmon seasoned and grilled, then finished with fresh pineapple salsa and balsamic glaze - served over rice pilaf & vegetable du jour.....28-

LUNCH MENU

STARTERS

New England Clam Chowder Cup/Bowl...6.50-/8

Onion Ring Basket

House-made & deep-fried golden - served with chipotle ranch for dipping10-

Coconut Shrimp

Six large coconut shrimp fried golden - served with tropical fruit salsa & sweet chili sauce.....14-

Fried Pickles

Deep-fried until golden & crispy - served with chipotle ranch dipping sauce.....11-

Crispy Calamari

Lightly breaded in our own seasoned flour- served with tartar & marinara sauces.....13-

Try it Rhode Island style - tossed with garlic butter & mixed sweet peppers.....15-

'South of Buffalo' Chicken Wings or Tenders

Tossed in our own chipotle hot sauce or Nashville hot sauce - served with bleu cheese dressing & fresh veggies.....15-

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Spinach & Pear Salad

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Fried Coconut Shrimp Salad

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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.....	10-
Buffalo Tenders.....	10-
Grilled Top Sirloin Steak or Hamburger.....	12-
Grilled Shrimp Skewer.....	10-
Grilled Salmon.....	14-

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.....14-/15-

Impossible Burger / Cheeseburger

Plant-based burger - plain or with cheese.....12-/13-

BBQ Bacon Cheeseburger

With bacon, moonshine BBQ sauce, cheddar and topped with fried onion straws.....16-

Garbage Burger

Everything but the kitchen sink- cheddar, sautéed onions, mushrooms, bacon, fried jalapenos & pickles.17.50-

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French Connection

Thinly sliced roast beef topped with melted Swiss cheese on grilled garlic bread - served au jus for dipping.....16-

Fried Haddock Sandwich

Lightly breaded Atlantic haddock fried crispy on a brioche roll and served with lettuce, tomato & tartar sauce.....16-

Nashville Hot Chicken Sandwich

Lightly fried chicken breast tossed in our Nashville hot sauce on a brioche roll with coleslaw & pickles.....15-

THE Chicken Sandwich

Deep fried chicken, bacon, cheddar, romaine, pickles, fried jalapeños & sriracha mayo on a toasted brioche roll.....15-

Grilled Salmon Sandwich

Grilled salmon, garlic dill aioli, pickled onions and mixed greens on a grilled onion roll.....17-

BBQ Pulled Pork Sandwich

Slow roasted shredded pork topped with fried crispy onions & pineapple salsa on a grilled onion roll.....15-

The Gobbler

Roasted turkey breast & cheddar cheese, warmed and topped with bacon, lettuce, tomato, avocado, red onion & tarragon mayo on a grilled brioche roll.....14-

Classic Reuben

Thinly sliced corned beef with sauerkraut, Swiss cheese & Russian dressing - grilled on marble rye bread.....14-

CRISPY FRIED SEAFOOD & SUCH

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

Fisherman's Platter (haddock, shrimp & clam strips).....34-

Fantail Shrimp.....24-

Atlantic Haddock.....23-

