

STARTERS

stuffie	7	signature tenders	14
loaded with clams		buffalo / garlic parmesan / honey garlic / bbq	
pretzel bites	12	signature wings	15
beer cheese sauce		buffalo / garlic parmesan / honey garlic / bbq	
panko green beans	10	portuguese littlenecks	15
chipotle ranch aioli		littleneck clams, linguica, onions, garlic herb broth, garlic crostini	
mozzarella squares	14	buffalo cheddar stickers	13
marinara, house-made pesto		bacon wrapped chicken tenderloins, buffalo cheddar sauce, ranch drizzle	
maryland crab cakes	18	hummus	14
creole remoulade		hummus, kalamata olives, feta cheese, sliced cucumber, fried pita bread, balsamic reduction	
lobster stuffed avocado	25		
lobster salad, cilantro ranch aioli			

SALADS

caesar			9/13
romaine, shaved parmesan, garlic croutons, caesar dressing			
garden			9/13
mixed greens, cucumbers, tomatoes, onions, carrots, garlic croutons			
greek			10/14
mixed greens, red onion, tomatoes, cucumbers, kalamata olives, pepperoncini, feta cheese, greek dressing			
wensleydale			10/14
mixed greens, cranberry wensleydale cheese, cucumbers, apples, candied walnuts, tomatoes, red onion, balsamic vinaigrette			
pear & arugula			9/14
baby arugula, pears, candied walnuts, goat cheese, balsamic vinaigrette			
bacon & blue			9/14
mixed greens, bacon, grape tomatoes, red onion, crumbled blue cheese, balsamic vinaigrette			
spinach and walnut			9/14
spinach, crumbled bleu cheese, candied walnuts, red onion, tomatoes, balsamic vinaigrette			

additions

grilled chicken 6 - salmon 11 - steak tips 11 - grilled shrimp 11 - grilled scallops 13 - crab cake 11

dressings

balsamic vinaigrette - creamy italian - blue cheese - ranch - honey mustard - greek

SOUPS

chicken & rice	5/7	clam chowder	6/8	french onion	8
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★★★ bowl of any soup and any half salad 15 ★★★

BUTCHER BURGERS

gluten free roll available for additional 3.5

all burgers and sandwiches are served with french fries

all american	15	mac bacon	16
american cheese, lettuce, tomato, brioche roll		cheddar cheese, smoked bacon, shells and cheese, brioche roll	
smoked	16	veggie	14
caramelized onions, bacon, smoked gouda, chipotle ranch, brioche roll		veggie patty, lettuce, tomato, brioche roll	

HANDHELDS

chicken avocado	16	crispy chicken	15
grilled chicken, smoked bacon, lettuce, tomato, avocado, chipotle ranch, brioche roll		crispy chicken breast, lettuce, pickles, smoky honey mustard sauce, brioche roll	
caesar wrap	15	buffalo chicken	15
grilled chicken, romaine, parmesan, caesar dressing, white flour wrap		crispy chicken breast, buffalo sauce, blue cheese dressing, lettuce, tomato, brioche roll	
cape cod rueben	15	prime rib dip	18
fried haddock, swiss cheese, thousand island dressing, coleslaw, brioche roll		slow roasted prime rib, swiss cheese, au jus, french baguette	
crab cake blt	20	lobster roll	25
crabcake, bacon, lettuce, tomato, remoulade, brioche roll		freshly made and served on a grilled hot dog roll	

FLATBREAD PIZZAS

cauliflower crust available for additional 3.25

chicken caesar	13	cheese	9
garlic sauce, cheese, romaine lettuce, grilled chicken, caesar dressing, shaved parmesan		pizza sauce, cheese + 1 for pepperoni	
jen's	11	buffalo	12
garlic sauce, cheese, spinach, tomato, balsamic reduction		buffalo sauce, grilled chicken, cheese, red onion	

FOOD TRUCK TACOS

served on (3) soft flour tortillas

shrimp		blackened haddock taco	
grilled shrimp, avocado, pico de gallo, baja slaw, chipotle ranch, novatos rice 20		seared cajun flour haddock, avocado, pico de gallo, baja slaw, chipotle ranch, novatos rice 20	
short ribs		chicken	
braised short ribs, avocado, pico de gallo, baja slaw, chipotle ranch, novatos rice 20		grilled chicken, avocado, pico de gallo, baja slaw, chipotle ranch, novatos rice 20	

ENTRÉES

gf pasta available for additional 3.50

bourbon steak tips	25
mashed potatoes, chef's veggies	
bourbon chicken tips	22
mashed potatoes, chef's veggies	
braised short ribs	25
pan jus, mashed potatoes, chef's veggies	
new york strip	25
12oz strip, mashed potatoes, chef's veggies	
reserve pork chop	22
from our own market boneless pork chop, mashed potatoes, chef's veggies	
grilled shrimp & scallops	24
novatos rice, chef's veggies	
backbay scallops & bacon	24
bacon wrapped sea scallops, smoked house aioli, mashed potatoes, chef's veggies	
muqueca "brazilian stew"	24
shrimp, haddock, littleneck clams, mussels, onions, peppers, tomato broth, cilantro. served over rice	
baked stuffed seafood	25
haddock or sea scallops (or both!), seafood stuffing, mashed potatoes, chef's veggies	
seared salmon	25
novatos rice, chef's veggies + simply seasoned or asian chili	
seafood sauté	25
shrimp, sea scallops, littleneck clams, mussels, garlic herb sauce, spaghetti	
chicken parmesan	20
breaded chicken breast, marinara, mozzarella cheese, spaghetti	
novatos balsamic chicken	20
seared chicken breast, spinach, tomatoes, fresh mozzarella, balsamic reduction. served over mashed potatoes	
creamy jambalaya	24
chicken, shrimp, linguica, peppers, tomatoes, celery, creamy cajun sauce. served over rice	

sides

+ novatos rice / french fries / mashed potatoes / cole slaw / chef's veggies / garlic spinach / sweet potato fries / onion rings / panko green beans

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order please inform your server if anyone in your party has a food allergy.

BOWLS

unagi salmon	25
seared salmon, avocado, cucumbers, seaweed salad, jalapeños, unagi sauce, sriracha aioli, novatos rice	
unagi shrimp	24
grilled shrimp, novatos rice, sliced avocado, cucumbers, seaweed salad, jalapeños, unagi sauce, sriracha aioli	
cajun chicken	20
grilled cajun chicken, novatos rice, pico de gallo, avocado, chipotle ranch aioli	
seared tuna	25
cajun seared ahi tuna (rare), avocado, cucumbers, seaweed salad, jalapeños, unagi sauce, sriracha aioli, novatos rice	
steak	20
grilled steak, novatos rice, cheddar cheese, pico de gallo, avocado, chipotle ranch aioli	
chicken peanut thai noodles	20
grilled chicken, chilled noodles, thai peanut sauce, shredded cabbage, carrots, peppers	

CRISPY FRIED

fish and chips	20	scallops	25
haddock, french fries, coleslaw		sea scallops, french fries, coleslaw	
trio	25	shrimp	25
haddock, shrimp, sea scallops, coleslaw		jumbo shrimp, french fries, coleslaw	

MAC & CHEESE

basic	13
+ grilled chicken 5 / bacon 2 / caramelized onions 1	
ashley's	21
breaded chicken breast, marinara, mozzarella	
ranchero	18
grilled chicken, bacon, ranch dressing, seasoned panko	
buffalo	18
buffalo crispy chicken, seasoned panko, parmesan	
lobster	25
lobster meat, old bay spice, seasoned panko, parmesan	
short rib	18
short rib, caramelized onions, seasoned panko, parmesan	

DRAFTS

ask your server about our additional rotating draft beers

Bud Light Lager

ABV 4.30%

Miller Lite Lager

ABV 4.20%

Whalers Brewing Co. 'Rise' APA

ABV 5.50%

Samuel Adams Seasonal

ABV varies

Wormtown Brewery 'Be Hoppy' IPA

ABV 6.50%

Mighty Squirrel Brewing Co.

'Cloud Candy' IPA

ABV 6.50%

Blue Moon Belgium White

ABV 5.40%

Allagash Brewing Co. 'White'
Witbier

ABV 5.10%

Guinness Draught

ABV 4.20%

Maine Beer Co. 'Lunch' IPA

ABV 7.00%

Downeast Seasonal Cider

ABV varies

BOTTLES & CANS

Michelob Ultra

Budweiser

Bud Light

Coors Light

Miller Lite

Heineken

Yuengling Light

Budweiser Zero N/A

Run Wild IPA N/A

12oz can

Corona Light

Corona

Samuel Adams Boston Lager

Smithwick's Irish Red Ale

Narragansett Lager

16oz can

Stella Artois

Angry Orchard Crisp Apple Cider

High Noon Hard Seltzer

lime / grapefruit / pineapple / black cherry

REDS

Sycamore Lane Merlot 7/24

Napa, California

Los Cardos Malbec 7.5/26

Mendoza, Argentina

Mark West Pinot Noir 7.5/26

Modesto, California

Elouan Pinot Noir 11 / 38

Willamette Valley, Oregon

DaVinci Chianti 9/31

Tuscany, Italy

Paxis Red Blend 8/28

Vila Cha De Ourique, Portugal

Liberty School Cabernet 10/35

Paso Robles, California

Josh Cellars Cabernet 9.5/33

Hopland, California

Sycamore Lane Cabernet 7/24

Napa, California

WHITES

Lagaria Pinot Grigio 8/28

Veneto, Italy

Sycamore Lane Pinot Grigio 7/24

Napa, California

Scarpetta Pinot Grigio 10/35

Friuli Venezia Giulia, Italy

La Vieille Ferme Rosé 8/28

Vin de France

Chateau Ste Michelle Riesling 8/28

Columbia Valley, Washington

Lamarca Prosecco (187 ml) 9.5

La Marca Trevigiana, Italy

Kendall Jackson Chardonnay 10/35

Santa Rosa, California

Sycamore Lane Chardonnay 7/24

Napa, California

Beringer White Zinfandel 7/24

Napa, California

Oyster Bay Sauvignon Blanc 8.5/29

Marlborough, New Zealand

Decoy 'Featherweight' Sauvignon Blanc 10/35

Hopland, California 96 calories per 6oz/ 9.0%

FEATURED COCKTAILS

Cold River Blueberry Lemonade

cold river blueberry vodka, lemonade, blueberries

Cranberry Mule

deep eddy cranberry vodka, ginger beer, lime juice

Red Sangria

a blend of red wine, rum, fresh fruit

Margaritas

traditional / black & blue / strawberry / passionfruit / spicy ghost / pomegranate

Jalisco Bellini

casamigos blanco tequila, passionfruit puree, pineapple juice, cointreau, prosecco

Espresso Martini

three olives double shot espresso vodka, vanilla vodka, irish cream, cold brew

Boozy Arnold Palmer

firefly sweet tea vodka, lemonade

Ruby Red Cosmo

deep eddy ruby red vodka, triple sec, cranberry juice, lime

Raspberry Lime Rickey

lime vodka, stoli 'razberi' vodka, rose's lime juice, cranberry juice

Caipirinha

nova fogo organic cachaça, muddled lime and sugar