
STARTERS

stuffed quahog	6	hummus	13
fried mozzarella	12	hummus, kalamata olives, roasted red peppers, balsamic reduction, fried pita bread	
marinara, house-made pesto		+ add celery and carrots sticks for additional 2	
maine steamers	19	pretzel bites	12
from our own market maine steamers simmered with ground linguica, celery, onion, natural broth, butter		beer cheese sauce	
panko green beans	8	maryland crab cakes	16
chipotle ranch aioli		creole remoulade	
veggie nuggets	11	signature tenders	13
plant based nuggets, asian orange sauce		buffalo / garlic parmesan / honey garlic	
fried calamari	14	signature wings	14
oil and garlic, pepper rings, marinara		buffalo / garlic parmesan / honey garlic	

SALADS

caesar	8/12
romaine, shaved parmesan, garlic croutons, caesar dressing	
garden	8/12
mixed greens, cucumbers, tomatoes, onions, carrots, garlic croutons	
wensleydale	8/13
mixed greens, cranberry wensleydale cheese, cucumbers, apples, candied walnuts, tomatoes, red onion, balsamic vinaigrette	
pear & arugula	8/13
baby arugula, bosch pears, candied walnuts, goat cheese, balsamic vinaigrette	
bacon & blue	8/13
mixed greens, bacon, grape tomatoes, red onion, crumbled blue cheese, white balsamic	
spinach and walnut	8/13
spinach, crumbled bleu cheese, candied walnuts, red onion, tomatoes, balsamic vinaigrette	
greek	8/13
mixed greens, red onion, tomatoes, cucumbers, kalamata olives, pepperoncini, feta cheese, greek dressing	
additions	
grilled chicken 5 - salmon 10 - steak tips 10 - grilled shrimp 10 - grilled scallops 12 - lobster salad 15 - crab cake 8	
dressings	
balsamic vinaigrette - creamy italian - blue cheese - ranch - honey mustard - greek - white balsamic vinaigrette	

★ soups ★

chicken & rice	4/6
new england clam chowder	5/7

BUTCHER BURGER

gluten free roll available for additional 3.5
all burgers and sandwiches are served with french fries

all american	13
american cheese, lettuce, tomato, brioche roll	
mac bacon	14
cheddar cheese, smoked bacon, shells and cheese, brioche roll	
smoked	14
caramelized onions, bacon, smoked gouda, chipotle ranch, brioche roll	
brie & bacon	14
brie cheese, bacon-onion jam, brioche roll	
veggie	14
veggie burger, tzatziki sauce, kalamata olive spread, tomato, brioche roll	

HANDHELDS

chicken avocado	15	blackened haddock taco	16
grilled chicken, smoked bacon, lettuce, tomato, avocado, chipotle ranch, brioche roll		soft flour tortillas, avocado, baja slaw, pico de gallo, chipotle ranch, novatos rice	
grilled caprese	12	cajun chicken taco	16
mozzarella, grilled tomatoes, basil pesto, butter grilled sourdough		soft flour tortillas, mango salsa, chipotle ranch, novatos rice	
caesar wrap	13	lobster club	22
grilled chicken, romaine, parmesan, caesar dressing, white flour wrap		market made lobster salad, lettuce, tomato, bacon, avocado, brioche roll	
layla's gyro	14	chicken sandwich	14
grilled chicken, feta cheese, lettuce, tomato, tzatziki sauce, pita bread		crispy chicken breast, lettuce, pickles, smoky honey mustard sauce, brioche roll	
cape cod rueben	14	buffalo chicken	14
fried haddock, swiss cheese, thousand island dressing, coleslaw, brioche roll		crispy chicken breast, buffalo sauce, blue cheese dressing, lettuce, tomato, brioche roll	
oven roasted turkey wrap	14	prime rib dip	16
lettuce, tomato, bacon, mayonnaise, white flour wrap		slow roasted prime rib, swiss cheese, au jus, french baguette	
crab cake blt	15	pastrami & swiss	15
crabcake, bacon, lettuce, tomato, remoulade, brioche roll		black pastrami, swiss cheese, caramelized onion, pretzel roll	

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.

ENTRÉES

gf pasta available for additional 3.50

bourbon steak tips	22
mashed potatoes, chef's veggies	
bourbon chicken tips	18
mashed potatoes, chef's veggies	
butcher's blue cheese sirloin	24
12oz grilled sirloin, crumbled blue cheese, mashed potatoes, chef's veggies	
grilled shrimp & scallops	22
novatos rice, chef's veggies	
braised short ribs	22
pan jus, mashed potatoes, chef's veggies	
creamy jambalaya	20
chicken, shrimp, linguica, peppers, tomatoes, celery, creamy cajun sauce. served over rice	
crispy chili shrimp	20
grilled shrimp, noodles, scallions, asian chili crisp sauce	
novatos balsamic chicken	18
seared chicken breast, spinach, tomatoes, fresh mozzarella, balsamic reduction. served over mashed potatoes	
chicken parmesan	16
breaded chicken breast, marinara, mozzarella cheese, spaghetti	
spaghetti & meatballs	16
three meatballs, marinara, spaghetti	
seared salmon	22
novatos rice, chef's veggies + simply seasoned or asian chili	
fish & chips	17
fried haddock, french fries, coleslaw, tarter sauce	
cajun swordfish	23
cajun swordfish, mango salsa, rice, chef's vegetable	
baked stuffed seafood	23
haddock or sea scallops (or both!), seafood stuffing, mashed potatoes, chef's veggies	
mac & cheese	12
shells, three cheese sauce, seasoned panko, parmesan + add bacon 2 / grilled chicken 5 / crispy buffalo chicken 6	
sides	3
+ novatos rice / french fries/ mashed potatoes/ cole slaw/ chef's veggies/ garlic spinach	
premium sides	4
+ sweet potato fries / onion strings/ panko green beans	

BOWLS

unagi salmon	22
seared salmon, avocado, cucumbers, seaweed salad, jalapeños, unagi sauce, sriracha aioli, novatos rice	
unagi shrimp	20
grilled shrimp, novatos rice, sliced avocado, cucumbers, seaweed salad, jalapeños, unagi sauce, sriracha aioli	
cajun chicken	17
grilled cajun chicken, novatos rice, pico de gallo, avocado, chipotle ranch aioli	
seared tuna	23
cajun seared ahi tuna (rare), avocado, cucumbers, seaweed salad, jalapeños, unagi sauce, sriracha aioli, novatos rice	
steak	19
grilled steak, novatos rice, cheddar cheese, pico de gallo, avocado, chipotle ranch aioli	
chicken peanut thai noodles	17
grilled chicken, chilled rice noodles, thai peanut sauce, shredded cabbage, carrots, red peppers	

PIZZA

cauliflower crust available for additional 3.25

jen's	11	chicken caesar	13
garlic sauce, cheese, spinach, tomato, balsamic reduction		garlic sauce, cheese, romaine lettuce, grilled chicken, caesar dressing, shaved parmesan	
cheese	8	buffalo	12
pizza sauce, cheese		buffalo sauce, grilled chicken, cheese, red onion	
fenway	12	greek	13
market made sausage, red sauce, peppers, onions, cheese		garlic sauce, romaine lettuce, tomatoes, kalamata olives, red onions, cucumber, feta cheese and greek dressing	
pepperoni	9		
pizza sauce, cheese, pepperoni			

★ Kids Menu ★

12 years of age and under. all selections are served with a milk, juice or soda.

fish and chips	8	chicken fingers	7
french fries, tarter sauce		french fries	
grilled cheese	7	bourbon chicken tips	9
french fries		mashed potatoes, chef's veggies	
grilled chicken breast	8	mac and cheese	7
mashed potatoes, chef's veggies		shells, three cheese sauce, parmesan cheese	
shells and marinara	5	Kids Pizza	7
+ add a meatball for additional 2		your choice of cheese or pepperoni	

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DRAFTS

ask your server about our additional featured draft beers

Bud Light Lager

ABV 4.30%

Whalers Brewing Co. 'Rise' APA

ABV 5.50%

3 Floyds Brewing Co. 'Zombie Dust'
APA

ABV 6.50%

Founders American Porter

ABV 6.50%

Samuel Adams Seasonal

ABV varies

Downeast Seasonal Cider

ABV varies

Blue Moon Belgium White

ABV 5.40%

Guinness Draught

ABV 4.20%

Allagash Brewing Co. 'White'
Witbier

ABV 5.10%

Maine Beer Co. 'Lunch' IPA

ABV 7.00%

Wormtown Brewery 'Be Hoppy' IPA

ABV 6.50%

Bear Republic 'Racer 5' IPA

ABV 7.50%

BOTTLES & CANS

Michelob Ultra

Budweiser

Bud Light

Coors Light

Heineken

Yuengling Light

Odouls N/A

Angry Orchard Crisp Apple Cider

High Noon Hard Seltzer

lime / grapefruit / pineapple / black cherry

Corona Premier

Corona

Miller Lite

Sam Adams Lager

Smithwick's Irish Red Ale

Founders 'All Day' Session IPA

19.2oz can

Narragansett Lager

16oz can

Stella Artois

REDS

Sycamore Lane Merlot 6.5/22

Napa, California

Chateau Souverain Merlot 7/25

Modesto, California

Los Cardos Malbec 7/24

Mendoza, Argentina

Elouan Pinot Noir 11 / 38

Willamette Valley, Oregon

Whiplash Pinot Noir 8/28

Napa, California

Paxis Red Blend 8/28

Vila Cha De Ourique, Portugal

Liberty School Cabernet 10/35

Paso Robles, California

Josh Cellars Cabernet 9/31

Hopland, California

Sycamore Lane Cabernet 6.5/22

Napa, California

WHITES

Lagaria Pinot Grigio 8/28

Veneto, Italy

Sycamore Lane Pinot Grigio 6.5/22

Napa, California

La Vieille Ferme Rosé 7/25

Vin de France

August Kessler R Riesling 9/31

Rheingau, Germany

Lamarca Prosecco (187 ml) 9.5

La Marca Trevigiana, Italy

Kendall Jackson Chardonnay

9.5/33

Santa Rosa, California

Sycamore Lane Chardonnay 6.5/22

Napa, California

Beringer White Zinfandel 6.5/22

Napa, California

Oyster Bay Sauvignon Blanc 8/28

Marlborough, New Zealand

FEATURED COCKTAILS

Strawberry Margarita

jose cuervo silver tequila, tres agaves organic strawberry margarita mix, fresh strawberry puree, lime

Cold River Blueberry Lemonade

cold river blueberry vodka, lemonade, blueberries

Moscow Mule

tito's handmade vodka, ginger beer, lime juice

Black and Blue Margarita

jose cuervo gold, tres agave organic margarita mix, muddled blueberries and blackberries, lime

Red Sangria

a blend of red wine, rum, fresh fruit

Mocha Martini

three olives espresso vodka, chocolate liqueur, irish cream, chocolate drizzle

Espresso Martini

three olives espresso vodka, vanilla vodka, irish cream, espresso

Boozy Arnold Palmer

firefly sweet tea vodka, lemonade

Ruby Red Cosmo

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

Pink Whitney

new amsterdam pink lemonade vodka, splash soda water, lemon

Raspberry Lime Rickey

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