

SHAREABLES

BREAD

house made focaccia olive oil & balsamic, mozza & parm
\$8

PORK RIBS

molasses lacquer, dry rubbed, cooked overnight,
roasted corn, cilantro & lime salad
\$15

SKORDALIA

potato & roasted garlic dip, warm cheesy focaccia, prosciutto,
olives & roasted red peppers
\$25

SALADS

CAESAR SALAD

romaine, bacon bits, croutons, parmesan cheese
\$13

GREEN SALAD

tomatoes, cucumber, granola, apple cider vinaigrette
\$12

SMALL PLATES

SEAFOOD CHOWDER

shrimp, haddock, clams, bacon, potatoes,
cream, dill, buttermilk biscuit

\$15
ADD LOBSTER \$8

CALAMARI

flash fried, lemon roasted garlic & herb aioli
\$15

MUSSELS

1lb cooked with butter, white wine and garlic
\$15

SEAFOOD DIP

crab, scallops, shrimp, clams
mornay sauce, baguette
\$18

MENU LEGEND



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

ON BREAD
WITH FRIES OR SALAD & SLAW

CHICKEN CLUB

bacon, grilled chicken, lettuce, tomato, mayo

\$21

CHEESEBURGER

Oak & Oar whiskey bbq sauce, cheddar, bacon, onion ring, burger sauce

\$19

MAKE IT A DOUBLE ADD \$5

ENTRÉE

SHOULDER OF LAMB (GF)

slow cooked, salt & vinegar smashed potatoes with greens,
natural jus, fresh vegetables

\$35

HADDOCK AU GRATIN

panko crusted, bearnaise sauce,
warm snow crab & potato salad, fresh vegetables

\$31

GIAMBOTTA (V) (GF)

slow ratatouille vegetables, oven roasted tomatoes, chick peas & beans, fresh herbs

\$20

ITALIAN SAUSAGE RAGOUT

rigatoni, sauteed mushrooms, local pork, parmesan

\$30

SEAFOOD RISOTTO (GF)

lobster, shrimp, scallops, mussels, citrus risotto, fresh herbs, tomato relish

\$39

STEAK FRITES CAFÉ DE PARIS (GF)

8oz AAA striploin, fries

\$34

ADD MUSHROOMS \$5 ADD ONIONS \$5

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED