

APPETIZERS

SESAME TUNA 16.99

Ahi Tuna lightly coated in sesame seeds, seared in sesame oil over a bed of julienne vegetable. Served with wasabi, seaweed salad and pickled ginger

SCALLOPS IN BACON MARKET

bacon wrapped scallops deep fried and served over sautéed spinach and caramelized onions with a drizzle of maple balsamic reduction

POTATO SKINS 9.99

baked then deep fried potatoes stuffed with bacon, caramelized onion, and grated cheddar topped with our house pico

NACHOS GRANDE 9.99

corn tortillas, with grated cheddar, bacon, red onion, peppers, black olives, jalapenos, topped with pico and roasted butternut squash, black bean, corn and tomato salsa

WINGS 12.99

chicken wings baked then fried served with one of the following sauces mild, medium, hot or extra hot buffalo, teriyaki, or garlic Parmesan

FRIED PICKLES CHIPS 8.99

Fried dill pickle sliced served w/a remoulade sauce

DEEP FRIED MOZZARELLA 9.99

hand cut and breaded mozzarella, deep fried and served with fresh marinara and a drizzle of sweet balsamic reduction.

ONION RINGS 9.99

hand cut beer battered and deep fried to a crunchy perfection served w/ a creamy horseradish.

STEAMED CLAMS 14.99

steamed in natural juices, white wine, garlic, fresh lemon, tomatoes, shallots and fresh basil

SHRIMP COCKTAIL 14.99

served chilled served with a tequila lime cilantro cocktail sauce

CALAMARI 12.99

hand cut lightly floured deep fried, served with marinara sauce, topped with sweet balsamic reduction

BRUSCHETTA 8.99

french bread with garlic butter, topped with fresh mozzarella cheese, caramelized onions over parmesan, tomato garlic and fresh basil drizzled with a sweet balsamic reduction

FRIED PEARL ONIONS 9.99

small pearl onions dipped in beer batter and deep fried served with a creamy horseradish.

JALAPENO POPPERS 10.99

stuffed fresh jalapenos with cream cheese, cheddar cheese and bacon crumbs, lightly breaded and deep fried

JALAPEÑO SKINS 10.99

fresh jalapeños stuffed with pineapple and cheddar topped with our house pico

SOUPS

BERMUDA ONION SOUP 8.99

Topped with garlic croutons, melted swiss and provolone cheese

BERMUDA FISH CHOWDER 8.99

a hearty tomato based fish stew laced with sherry peppers and Gosling Black Rum

CHEFS SOUP OF THE DAY 4.99

chefs daily creation

SALADS

CLASSIC CAESAR 8.99

romaine hearts tossed in our house dressing, sprinkled with shaved parmesan cheese

CARIBBEAN SALAD 11.99

garden salad topped with fresh mango, avocado and cottage cheese

CHEFS SALAD 12.99

Sliced ham, roast turkey, swiss cheese, and bacon over mixed greens and garden fresh vegetables.

MIXED GARDEN SALAD 7.99

mixed greens with garden fresh vegetables

+ add grilled chicken breast \$7.99

+ add chilled shrimp \$12.99

+ add grilled tenderloin tips \$14.99

+ add grilled salmon \$11.99

"Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness."

PUB

- ONIONS BURGER** 14.99
8oz Angus burger topped with red onion, lettuce and tomato on a garlic buttered brioche roll, with potato wedges
ADD cheese, avocado, jalapenos \$1.99 each topping
- BANGERS AND MASH** 16.99
a savory British sausage served with sautéed onions and topped w/ an onions gravy over mash potatoes.
- SHEPHERDS PIE** 16.99
made with ground lamb and beef, sautéed onions, peas, corn and diced carrots topped with fresh mash. Served with a side salad
- BRITISH FISH AND CHIPS** 17.99
beer battered fresh haddock, served with hand cut potato wedges
- CHICKEN TENDERS** 14.99
breaded chicken tenders served with potato wedges
- CAJUN FISH TACO** 15.99
cajun seared fresh haddock topped with coleslaw, sautéed red/green peppers drizzled w/a sriracha aioli topped with scallions served with potato wedges
- VEGETARIAN TACO** 15.99
roasted butternut squash, black bean and corn salsa, diced tomato, drizzled with avocado tequila cream and topped with scallions. Served with sweet potato fries

PASTA

- PASTA PRIMAVERA** 16.99
sautéed spinach, mushrooms, onions, garlic, roasted red peppers, tomato and fresh mozzarella tossed with house marinara on spaghetti squash. Served w/ garlic bread.
- CHICKEN BROCCOLI ALFREDO** 21.99
grilled chicken sautéed broccoli and garlic, finished with butter, white wine and heavy cream. Served w/ garlic bread
- SHRIMP SCAMPI** 21.99
white wine garlic, lemon butter, parsley, parmesan and a pinch of red pepper flakes tossed in linguini. Served w/ garlic bread
- LINGUINE WITH CLAM SAUCE** 21.99
chopped clams, garlic, shallots, spinach, and sun-dried tomato, white wine, blended oil and a touch of cream. served w/ garlic bread
- CHICKEN PARM** 18.99
chicken breast lightly bread flash fried and finished in the oven topped with provolone cheese over linguine tossed in marinara. Served w/ garlic bread

MAINS

- CHICKEN CORDON BLEU** 21.99
Breaded tender breast of chicken stuffed with honey ham & swiss cheese served with a country gravy.
- BAKED STUFFED HADDOCK** 23.99
fresh haddock stuffed with a blue crab meat stuffing and served on a bed of wilted spinach dice tomatoes and shallots. With a splash of white wine, lemon garlic butter.
- ONIONS SEAFOOD PAELLA** 23.99
scallops, shrimp, clams sautéed with roasted red peppers, fresh garlic, onions, mushroom, peas, diced tomatoes and chorizo in a white wine and tomato broth with rice. Served w/ garlic bread
- ONIONS WELLINGTON** 35.99
baked 7oz tender filet of beef, topped with caramelized onions and wrapped in puff pastry and served on fresh demi. (made to order so please allow at least ½ hour to cook)
- PAN SEARED SCALLOPS** MARKET
jumbo sea scallops seared to perfection and finished with butter and white wine served over roasted asparagus on parmesan risotto
- TENDERLOIN TIPS** 23.99
Grilled tenderloin tossed in teriyaki sauce, roasted red peppers and caramelized onions. Served with mash potatoes and vegetables of the day.
- BEEF SHORT RIBS** 23.99
braised short ribs in an orange ginger coconut beef broth with sautéed mushrooms, spinach, tomato and garlic served with mash potatoes.
- NEW YORK STRIP STEAK** 23.99
12oz Angus beef grilled how you like, served with grilled tomato fresh vegetables and choice of starch
- SEARED SALMON** 21.99
lightly blackened and served on a bed of wilted spinach topped with a fresh mango/pineapple salsa

Ask your waitstaff
about our bottled
wine of the week

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