

## 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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