

DINNER

APPETIZERS

***STEAMED CLAMS** . . 15.99
steamed in natural juices, white wine, garlic, fresh lemon, tomatoes, shallots and fresh basil

***CALAMARI** 13.99
Lightly floured, and deep fried then tossed in garlic butter w/ pepperoncini.

***SCALLOPS N BACON** 18.99
Deep fried bacon wrapped scallops served on wilted spinach and a balsamic reduction drizzle

***SESAME TUNA** 17.99
Ahi Tuna lightly coated in sesame seeds, seared in sesame oil. served with wasabi, seaweed salad and pickled ginger

***SHRIMP COCKTAIL** 14.99
served chilled w/ our house made tequila lime cilantro cocktail sauce
+ make it a double order \$25.99

***WINGS** . . 11.99
8 Chicken wings baked then fried choice of one hot, medium, mild buffalo sauce, garlic parm, teriyaki

BRUSCHETTA 9.99
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

ONION RINGS 8.99
hand cut, beer battered and deep fried to crunchy perfection served w/ a creamy horseradish.

***POTATO SKINS** 9.99
Choice of 3 potato skins w/ cheese, bacon & caramelized onions & pico de gallo

MOZZARELLA STICKS 9.99
Hand breaded Mozzarella sticks. Breaded in a mix of panko and bread crumbs, parmesan cheese and Italian herbs. Served w/ a side of house made sauce.

***NACHOS** 10.99
corn tortillas, with grated cheddar, queso fresco and house cheese sauce, bacon, black olives, jalapenos, topped with pico and roasted butternut squash, black bean, corn, red onion, pepper, tomato and cilantro salsa

FRIED PORTABELLA MUSHROOMS 9.99
Panko coated fried Portabella mushroom "tenders" w/ a side of spicy aioli

FRIED PICKLES . . 9.99
Cajun breaded sliced dill pickles, fried and served w/ a New Orleans remoulade

SALADS

GARDEN SALAD 9.99
Mixed greens w/ an assortment of fresh vegetables

CARIBBEAN SALAD 14.99
garden fresh salad topped with fresh mango, avocado and cottage cheese

CLASSIC CAESAR 9.99
Romaine lettuce tossed in Caesar dressing, shaved parmesan cheese, topped w/ herb croutons

CHEFS SALAD 14.99
garden fresh with fresh sliced turkey breast, roast beef, ham, and cheese

+ *add grilled chicken \$8.99
+ *add grilled steak tips \$12.99

+ *add chilled shrimp \$12.99
+ *add grilled salmon \$10.99

SOUPS

BERMUDA ONION SOUP . . 8.99
topped with herbed croutons, melted swiss and provolone cheese

BERMUDA FISH CHOWDER 7.99
a hearty tomato based fish stew laced with sherry peppers and Gosling Black Rum

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

"Before placing your order, please advise your server of any and all allergy's"

PUB GRUB

<p>*ONIONS BURGER . . 15.99 8 oz Angus burger cooked to desired temp topped with red onion, lettuce and tomato on a brioche roll, with hand cut potato wedges</p> <p>*SHEPHERDS PIE 17.99 made with ground beef, sautéed onions, peas, corn and diced carrots, topped with fresh mash, served with a side salad</p> <p>*BANGERS & MASH 16.99 a savory Irish sausage served with sautéed onions and topped w/ an onions gravy over mash potatoes.</p> <p>*BRITISH FISH & CHIPS . . 18.99 beer battered fresh haddock, served with hand cut potato wedges</p>	<p>*CHICKEN TENDERS 16.99 hand breaded chicken tenders served with hand cut potato wedges</p> <p>*STEAK TIPS 24.99 tenderloin tips marinated, grilled then tossed in teriyaki sauce w/ roasted red peppers & caramelized onions served w/ mash potato and vegetable of the day.</p> <p>VEGETARIAN TACO 16.99 roasted butternut squash, black bean, corn, diced tomato, red onion, roasted red pepper salsa & queso fresco, drizzled with avocado tequila cream and topped with scallions and served with sweet potato fries</p> <p>*CAJUN FISH TACO 17.99 Pan seared haddock, served on a bed of shredded cabbage, topped w/ pico de gallo, queso fresco and a cajun aioli finished w/ crispy potato sticks.</p>
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PASTA

<p>*PASTA WHITE CLAM . . 23.99 linguini with chopped clams shallots garlic and sun dried tomatoes in white wine sauce</p> <p>*SHRIMP SCAMPI 24.99 classic recipe makes a simple garlic, shallots, white wine and butter sauce with a pinch of red pepper flakes, parsley and spinach tossed in linguini</p> <p>*CHICKEN BROCCOLI ALFREDO 20.99 grilled chicken fresh broccoli and garlic, finished with butter, heavy cream and parmesan tossed in linguini served w/ garlic bread</p>	<p>VEGETABLE PRIMAVERA 19.99 onions, garlic, roasted red peppers, tomato and an assortment of garden vegetables, fresh mozzarella tossed with our house made tomato sauce on spaghetti squash. Served with garlic bread</p> <p>*CHICKEN PARM 20.99 chicken breast lightly breaded flash fried and finished in the oven topped with provolone cheese over fettuccine tossed in our house made tomato sauce, served w/ garlic bread</p>
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MAINS

<p>*RIB EYE . . 34.99 14 oz grilled rib eye steak topped w/ a Maitre d butter served w/ fresh vegetables and mash potato.</p> <p>*BEEF SHORT RIBS 27.99 Braised short ribs in an orange ginger coconut beef broth served on a bed sautéed mushrooms, spinach, and garlic served with mash potatoes and garnished with pickled ginger, coconut flakes and sesame seeds.</p> <p>*CHICKEN CORDON BLEU . . 21.99 Breaded tender breast of chicken stuffed with honey ham & swiss cheese topped with a country gravy served w/ fresh vegetables and choice of starch.</p>	<p>*PAN SEARED SCALLOPS 29.99 Sea scallops seared to perfection and finished with butter and white wine served over roasted asparagus on parmesan risotto. Garnished with pickled red onion</p> <p>*SEARED SALMON . . 23.99 maple glazed salmon served on a bed of wilted spinach topped with a fresh mango, pineapple salsa served w/ parmesan risotto.</p>
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