

# TASTE OF SUMMER MENU



## STARTERS

### CLAM CHOWDER

New England Style Clam Chowder.  
Small 5.99 Large 7.99

### WEDGE SALAD

Crumbled Blue cheese, tomatoes, bacon and Blue cheese dressing. 10.99



### TUNA WONTONS

Poke style fresh Ahi Tuna on crispy wontons with avocado and Shiso. 10.99

## ENTREES

### LOBSTER GRILLED CHEESE

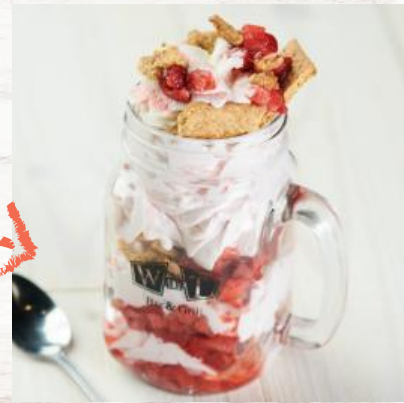
Buttered Lobster, Gruyere Cheese, Garlic Dill Aioli. 23.99

### FISH-N-CHIPS

Beer battered and served with French fries and coleslaw. 16.99

### CHICKEN MILANESE

Breaded chicken cutlet topped with tomato and arugula salad, Lemon vinaigrette, and shaved Parmesan cheese. 16.99



## AND FOR DESSERT...

### STRAWBERRY CHEESECAKE

Our house made cheesecake with graham cracker crumbs and marinated strawberry mash. 7.99

## COCKTAILS

### PINEAPPLE SZECHUAN COOLER

Absolut Elyx, fresh citrus, pomegranate and cherry. 9.25

### COSMO 2.0

Absolut Citron, Cointreau, fresh lime, Som Cranberry. 9.75

### BLACKBERRY BRAMBLE

Evan Williams, fresh lime, blackberries. 8.75

### CARIBBEAN LATTE

Iced Coffee, Bourbon Cream, SelvaRey Chocolate Rum. 8.75

### SPICY SKINNY 'RITA

Jalapeno infused Espolon, citrus, agave, pink sea salt. 9.25

### PAINKILLER

Probitas Rum, pineapple, coconut, citrus. 9.25

### GRAPEFRUIT DAIQUIRI

Finlandia Grapefruit, Pama Liquor, lime, Maraschino 9.75

*\$1 from every Grapefruit Daiquiri purchased will be donated to the Farmington Watershed Association.*

