

• 2020 •

SUMMAH

MENU

• **STARTERS** •

STEAMED CLAMS

Clams and Andouille, steamed in a garlic white wine sauce served with Tuscan grilled bread 14.99

TUNA WONTONS*

Poke style fresh Ahi Tuna, avocados, and topped with Shiso Furikake. 8.99

BLUE CHEESE WEDGE SALAD

Iceberg, tomatoes, red onion, bacon, Blue cheese. 10.99

• **SANDWICHES** •

LOBSTER GRILLED CHEESE

Buttered lobster, Gruyere cheese and garlic dill aioli served with beer battered French fries. 18.99

LOBSTER ROLL

Hot buttery lobster topped with garlic dill aioli on a buttered Brioche roll. Served with beer battered French fries. 18.99

• **ENTREES** •

FRIED CLAM STRIPS

Served with beer battered French fries and house-made coleslaw.
Single 10.99 Double 15.99

FENNEL CRUSTED AHI TUNA* GF

Seared and served over a quinoa salad with fresh citrus and arugula, red onion, topped with Honey Balsamic dressing. 18.99



We're putting the safety of our guests and our staff first. That's the **TAP Promise**.

* This symbol identifies menu items prepared to your liking that may be under cooked or raw or contain under cooked or raw ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

**Please be advised that your gluten-free menu choice may come in contact with ingredients containing gluten.

Pricing and availability are subject to change based on market fluctuation and cost.

7.28.20