

## *Appetizers*

<b>Spicy Tuna Tartare</b> .....	18
<i>Mixed Asian Greens, Avocado, Sesame Seeds, Crispy Noodles, Soy Ginger Vinaigrette</i>	
<b>Lobster Meatballs</b> .....	20
<i>Lobster Aioli</i>	
<b>Mussels and Clams</b> .....	16
<i>PEI Mussels, Littleneck Clams, Thai Red Curry Broth</i>	
<b>Coconut Shrimp</b> .....	16
<i>Orange Mango Horseradish Sauce</i>	
<b>Crab Cake</b> .....	19
<i>Baby Greens, Sesame Seeds, Sweet Soy, Chipotle Aioli</i>	
<b>Mini Lobster Rolls</b> .....	18
<i>Microgreens, Chives, Lobster Aioli</i>	
<b>Fried Calamari</b> .....	16
<i>Marinara Sauce</i>	
<b>Chicken and Waffles</b> .....	15
<i>Sriracha, Maple Horseradish Sauce</i>	
<b>Duck Meatballs</b> .....	18
<i>Microgreens, Grand Marnier Glaze, Tzatziki Drizzle</i>	
<b>Beef Carpaccio</b> .....	16
<i>Thinly Sliced Beef Tenderloin, Baby Arugula, Capers, Shaved Parmigiano-Reggiano, Balsamic Glaze</i>	
<b>Short Rib Sliders</b> .....	16
<i>Cole Slaw, Tennessee Whiskey BBQ Sauce</i>	

## *Salads*

<b>Roasted Beet</b> .....	15
<i>Organic Mixed Greens, Bosc Pears, Toasted Pecans, Goat Cheese, Raspberry Vinaigrette</i>	
<b>Lobster BLT</b> .....	28
<i>Chilled Lobster Salad, Romaine Lettuce, Heirloom Tomato, Red Onion, Applewood Smoked Bacon, Lemon Vinaigrette</i>	
<b>Kale and Sprout</b> .....	15
<i>Green Kale, Shaved Brussel Sprouts, Strawberries, Walnuts, Goat Cheese, Apple Cinnamon Vinaigrette</i>	
<b>Smoked Duck</b> .....	18
<i>Apple and Cherry Wood Smoked Duck, Thai Sesame Soba Noodles, Asian Vegetables, Sesame Seeds, Crispy Rice Noodles, Citrus Vinaigrette, Sweet Soy and Sweet Chili</i>	
<b>Arugula and Quinoa</b> .....	15
<i>Baby Arugula, Quinoa, Black Mission Figs, Prosciutto Bacon, Monchego, Pine Nuts, Strawberry Vinaigrette</i>	

## *Soups*

<b>Grilled Corn and Crab Chowder</b> .....	13
<i>Grilled Corn, Lump Crab Meat, Yukon Gold Potatoes, Chipotle and Chive Oil Drizzle</i>	
<b>Italian Chicken Soup</b> .....	10
<i>Roasted Chicken, Vegetables and Herbs, Toasted Orzo</i>	

## *Sandwiches* Served with Shoestring Fries

<b>Ahi Tuna Wrap</b> .....	20
<i>Ahi Tuna Seared Rare, Caramelized Onion, Tomato, Mixed Asian Greens, Wasabi Aioli</i>	
<b>Buffalo Chicken Panini</b> .....	17
<i>Crispy Chicken Strips, Scallions, Hot Sauce, Gorgonzola Fondue, Pressed Ciabatta Roll</i>	
<b>Grilled Chicken Sandwich</b> .....	18
<i>Grilled Chicken, Avocado, Fresh Mozzarella, Tomato Bruschetta, Basil Oil, Balsamic Reduction, Pressed Ciabatta Roll</i>	
<b>Pastrami Reuben</b> .....	18
<i>Pastrami, Swiss Cheese, Sauerkraut, Russian Dressing, Pretzel Roll</i>	
<b>Thanksgiving Sandwich</b> .....	18
<i>Oven Roasted Turkey, Apple Wood Smoke Bacon, Baby Greens, Tomato, Cranberry Compote, Stuffing, Apple Cinnamon Vinaigrette, Cranberry Walnut Bread</i>	
<b>Italian</b> .....	18
<i>Prosciutto, Ham, Salami, Provolone, Roasted Peppers, Roasted Tomatoes, Romaine Lettuce, Balsamic Glaze</i>	
<b>Short Rib Grilled Cheese</b> .....	18
<i>Fork Pulled Short Rib, Caramelized Onion, Roasted Tomatoes, Cheddar, Texas Toast</i>	
<b>Roast Beef Sandwich</b> .....	19
<i>Roast Beef, Provolone, Green Peppers, Onions, Herbed Au Jus, Club Roll</i>	
<b>Farmer's Breakfast Sandwich</b> .....	18
<i>Sausage, Bacon, Ham, Peppers Onions, Potato, Eggs, Cheese, Club Roll</i>	

## *Burgers* Served with Shoestring Fries

<b>Asian Veggie</b> .....	17
<i>Mixed Asian Greens, Tomato, Avocado, Sesame Seeds, Soy Ginger Vinaigrette</i>	
<b>Carolina BBQ</b> .....	19
<i>10 oz Burger, Pulled Short Rib, Caramelized Onion, Cheddar Cheese, BBQ Sauce, Remoulade</i>	
<b>Chicken Sausage Burger</b> .....	17
<i>Ground Chicken Apple Sausage, Swiss Cheese, Apples, Avocado, Lettuce, Tomato, Remoulade</i>	
<b>Morning Glory</b> .....	25
<i>10 oz Burger, Foie Gras, Over Easy Egg, Watercress, Croissant Roll</i>	
<b>Castle Burger</b> .....	17
<i>10 oz Burger, Lettuce, Tomato, American Cheese, Bacon, Ranch Dressing</i>	

## *From the Grill* Choice of 2 Sides or a Mixed Green Salad

<b>Wild Caught Salmon</b> .....	30
<b>Block Island Swordfish</b> .....	36
<b>Prime Filet Mignon</b> .....	45
<b>NY Strip Steak</b> .....	55

## *Sides*

Jasmine Rice | Herb Quinoa | String Beans and Carrots | Asparagus  
Potato Medallions | House Made French Fries | Wild Mushroom Farrow Risotto

Menu designed and prepared by Executive Chef, Frank Monahan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

Allergy Disclaimer: Some menu items may contain dairy, eggs, wheat, soy, tree nuts, peanuts or peanut oil.