



SMALL PLATES

Goey Gruyere Cheese Dip	8	Arancini	8
Roasted Brussel Sprouts, Grilled Focaccia and Sliced Apples for dipping		Italian Rice Balls Stuffed with Beef Ragu, Chef Sean's House Made Mozzarella, Green Peas	
Sweet Bay Shrimp & Avocado Stack	9	Green Curry Prince Edward Island Mussels	12
Mango, Tomato, Cucumber with Sesame Dressing, and Chili Oil Garnish		One Pound of Mussels Simmered in Coconut Green Curry Sauce and Fried Basil	
Sweet & Spicy Fried Calamari	11	Peanut Butter Stuffed Jalapenos	8
Seaweed Salad, Mango and Julienne Vegetable Salad with Thai Dressing		Tempura Fried, Raspberry Dipping Sauce	
Southern Comfort	11	Rosemary Brown Sugar House Smoked Salmon Platter	15
Cornflake Crusted Frog Legs, Bacon and Stone Pale Ale Braised Greens, Peach BBQ Sauce, Maple Glaze		Grilled Focaccia Bread, Roasted Garlic Cream Cheese Spread, Tomato Caper Salsa, Grilled Zucchini and Squash	
Garlic Fries	6	Spicy Mexican Red Chili Beef Quesadilla	10
Fresh Garlic, Rosemary, Parsley, Thyme		Pepper Jack Cheese, Guacamole, Crunchy Pickled Onions	
Crispy Tempura Asparagus	8	Baked Avocado	12
Prepared with Shaved Parmesan, Lemon Juice and Chipotle Ranch Dip		Stuffed with Gorgonzola, Prosciutto, Roasted Garlic, Red Pepper, and Chianti Glaze	
Seared Scallops	13	Lemon Garlic Shrimp	13
Crispy Potato Cakes, Masago Hollandaise, Balsamic Greens, Oven Dried Tomatoes		Jumbo Shrimp in a Lemon Garlic Sauce, with Spinach, Shaved Parmesan, Olive Oil	

SOUP & SALAD

Add Grilled Chicken Breast \$4, Shrimp \$7, or Salmon \$7 to any salad

Soup of the Day	6	Garden Salad	6
Clam Chowder	8	Mixed Greens, Cherry Tomatoes, Broccoli Sprouts, Red Onion, Cucumber	
Baby Clams, Apple Wood Smoked Bacon, Fresh Thyme		Macadamia Nut Goat Cheese & Baby Spinach	9
French Onion Soup Au Gratin	7	Striped Beets, Roasted Brussel Sprouts, Cherry Tomato, Dried Apricot, Fried Macadamia Nut Goat Cheese, Sesame Soy Vinaigrette	
Swiss Cheese, Pernod, Sourdough Crouton, Parmesan Cheese		Classic Wedge	8
Chef Sean's House Made Mozzarella Caprese	9	Iceberg, Gorgonzola Dressing, Cherry Tomatoes, Bacon, Green Onions	
Mixed Greens, Fresh Basil, Extra Virgin Olive Oil Balsamic-Honey Reduction		Caesar Salad	8
		Romaine Hearts, Parmesan Cheese, Garlic Croutons	

CHEF'S CREATIONS

Salt & Pepper Crusted Prime Rib		Aquaterra's Parmesan Halibut	32
8 ounce cut	25	Tomato Butter, Basil Mash, Maple Glazed	
12 ounce cut	29	Baby Carrots	
Baked Potato, Sautéed Broccolini, Au Jus, Horseradish Cream		South of the Border Scampi	24
Java & Spice Rubbed New York	33	Jumbo Shrimp, Chorizo, Mango, Garlic Lemon Cream, Jalapeno-Cheddar Polenta	
12 ounce Grilled New York Steak, Stone Pale Ale Reduction, Roasted Garlic Mash, Cajun Onion Rings		Seafood Pasta	24
Grilled 6 Ounce Filet Mignon	35	Salmon, Halibut, Shrimp, Linguini, Spicy Tomato Broth, Basil	
Gorgonzola Potato Soufflé, Garlic Sautéed Asparagus, Dijon Cream, Fried Potato Strings		Eggplant Parmesan	15
Stuffed Chicken Breast	18	Chef Sean's House Made Mozzarella, Basil Oil, Marinara	
Swiss cheese, Basil and Garlic Stuffing, Prosciutto Wrapped, Mushroom Risotto, Natural Pan Jus, Sautéed Baby Carrots		Linguini and House Made Meatballs	15
Grilled Winter Salmon	25	Chef Sean's Recipe made with Italian Sausage and Ground Sirloin, Marinara Sauce, Parmesan Cheese	
Roasted Brussel Sprouts, Lemon Butter, Tony's Brown Sugar Yams, Candy Striped Beets, Honey Balsamic Glaze		Buffalo Meatloaf	18
Rosemary & Garlic Scented Grilled Swordfish	25	Mushroom Gravy, Bacon and Stone Pale Ale Braised Mustard Greens, Roasted Garlic Mash	
Warm Vinaigrette of Artichoke Hearts, Olives, Capers, Extra Virgin Olive Oil, Eggplant-Tomato Ragu		Stuffed Portobello	18
		Grilled Mushroom Stuffed with Parmesan Risotto, Grilled Zucchini, Roasted Brussel Sprouts, and Oven Dried Tomatoes	
		Guinness Beef Stew	15
		Traditional Beef Stew, Winter Vegetables, and Broiled Mashed Potato	

Please notify your server if you have any food allergies.

Raw or undercooked food may be a risk to your health.

All Substitutions or Additional Sides 2.50

An 18% gratuity will be added to tables of eight or more.