

SMALL PLATES

CLAMS

STEAMED, DRUNKEN 7 HALF DZ 13 DZ
CASINO 8 HALF DZ 14 DZ

AVOCADO FRIES (VGN W/O SAUCE)

SLICES OF AVOCADOS BREADED AND FRIED TO A
CRISPY GOLDEN BROWN SERVED WITH A CHIPOTLE
CREAM SAUCE 9

SEAFOOD CEVICHE CUBANO (GF)

CITRUS CURED LOBSTER, SHRIMP, & MAHI SERVED
WITH FRIED PLANTAINS & GUACAMOLE 12

FRESH CAUGHT SCALLOPS

SEARED SCALLOPS SERVED WITH A HONEY DIJON
AVOCADO SAUCE 16

WOOD-FIRED LAMB BURGER

GROUND LAMB PATTIES COOKED IN THE PIZZA OVEN
AND SERVED WITH TZATZIKI, FETA CHEESE, MINT
PICKLED RED ONIONS AND SERVED W/ FRENCH
FRIES 16

LOBSTER CROSTINI

DUG'S DIVE'S LOBSTER SALAD RECIPE WITH LEMON,
DILL AND BACON BITS ON TOASTED BAGUETTE 18

LARGE PLATES

JAMAICAN JERK EGGPLANT (VGN GF)

MARINATED IN A TRADITIONAL SAUCE THEN
GRILLED, SERVED WITH CILANTRO LIME RICE AND
HOUSE VEGETABLE 16

PAD THAI CHICKEN

PROTEIN NOODLES TOSSED IN A SPICY AND TANGY
PEANUT SAUCE SERVED WITH GRILLED CHICKEN 18

SEARED DUCK BREAST

PAN SEARED DUCK BREAST ON SERVED WITH A
CRANBERRY SAUCE ON TOP OF A WILD MUSHROOM
RISOTTO 20

COMBO DINNER

1/3 RACK OF RIBS AND A 1/2 CHICKEN COOKED IN THE
WOOD FIRE OVEN SERVED WITH CORNBREAD,
MACARONI SALAD AND CORN 24

CIOPPINO

HADDOCK, CLAMS, SCALLOPS AND SHRIMP IN A RICH
TOMATO FENNEL BROTH OVER DICED POTATOES
WITH GARLIC TOAST 28

WINE

WHITES

	<u>GL/BT</u>
PINOT GRIGIO- LINE 39 CALIFORNIA '17	\$7/\$26
CHARDONNAY- CHATEAU ST MICHELLE WASH '16	\$8/\$26
RIESLING - SALMON RUN FINGER LAKES '17	\$7/\$24
SAUVIGNON BLANC- MATUA N. ZEALAND '17	\$8/\$26
MOSCATO- LA GIOSIOSO- ARGENTINA '17	\$7/\$24

BLUSH

WHITE ZINFANDEL- BERRINGER CALI '16	\$6/\$22
ROSE- MINUTY- FRANCE	\$10/\$32

REDS

MERLOT- CHATEAUST JEAN - CALIFORNIA	\$7/\$24
CABERNET- MERIDIAN CALIFORNIA '17	\$7/\$24
CABERNET- UPPERCUT CALIFORNIA '17	\$11/\$35
SHIRAZ- 19 CRIMES AUSTRALIA '17	\$8/\$28
ZINFANDEL- SLEDGEHAMMER CALIFORNIA '16	\$8/\$26
MALBEC- TERRAZAS ALTO ARGENTINA '17	\$8/\$26
PINOT NOIR-LYRIC BY ETUDE CALIFORNIA	\$10/\$30

SPARKLING

GREAT WESTERN EXTRA DRY 187ML	\$6
STELLINA DI NOTTE PROSECCO	\$7/\$25
WM. WYCLIFF	\$20
VEUVE CLIQUOT	\$95
DOM PERIGNON	\$225

COCKTAIL MENU

SUMMER BREEZE

CUCUMBERS, CUCUMBER VODKA, LEMONADE AND A
SPLASH OF SODA

ORANGE CRUSH

STOLI ORANGE, COINTREAU, ORANGE JUICE,
TOPPED WITH 7-UP

MIDNIGHT COFFEE MARTINI

COFFEE LIQUEUR, GODIVA CHOCOLATE,
FRANGELICO, SIMPLE SYRUP, ORANGE PEEL

GRAPEFRUIT PROSECCO MARTINI

STOLI CRUSHED GRAPEFRUIT, ST.GERMAIN,
PROSECCO, SIMPLE SYRUP

SIDECAR

HENNESSY, COINTREAU, FRESH LEMON JUICE
WITH A LEMON TWIST

RED SANGRIA

RED WINE, APPLE BRANDY, SIMPLE SYRUP

RUM PUNCH

MALIBU, BACARDI, ORANGE, PINEAPPLE,
CRANBERRY, HOMEMADE GRENADINE

BASIL SMASH

NOLET'S GIN, BASIL, LEMON JUICE

ROCKET POP

RASPBERRY SOUR, VODKA, BLUE CURACAO, 7-UP

MOSCOW MULE

STOLI, LIME JUICE, GINGER BEER

NEW YORK SOUR

BOURBON, LEMON, SIMPLE SYRUP, RED WINE

SEASONAL DRAUGHTS

ROLLING ROCK

BLACK BIRD CIDER

FLYING BISON RUSTY CHAIN

FRANZISKANER-HEFEWEIZEN

MAGIC HAT #9

SOUTHERN TIER IPA- INDIA PALE ALE

BROOKLYN BEL AIRE SOUR

BIG DITCH HAYBURNER -IPA

GREAT LAKES EDMUND FITZGERALD-PORTER

ANGRY ORCHARD-HARD CIDER

SPATEN- MUNICH HELLES LAGER

HOEGARDEN- WITBIER

STELLA ARTOIS- PILSNER

BLUE MOON- BELGIAN WITBIER

ROHRBACH SCOTCH ALE

GUINNESS- IRISH DRY STOUT

SAM ADAMS SUMMER ALE

BELLS TWO HEARTED IPA

EBC BLUEBERRY WHEAT

HOFBREAU

BOTTLED BEER

BUDWEISER

LABATT BLUE

MICHELOB ULTRA

HEINEKEN

CORONA

COORS LT

SAM ADAMS BOSTON

SAM ADAMS CHERRY WHEAT

RED BRIDGE (GF)

BUD LIGHT

LABATT BLUE LT

MICHELOB LT

AMSTEL LT

MOLSON CANADIAN

MILLER LT

MODELO

CRABBIES GINGER

LABATT NON ALCOHOLIC