

APPETIZERS

Clams Casino	\$14
<i>Fresh little neck clams baked with our homemade stuffing</i>	
Mussels	\$13
<i>Sauteed with shallots, scallions, finished in a lemon cream ale</i>	
Grilled Calamari	\$14
<i>Tender squid rings grilled, sauteed with crispy bacon, hot cherry peppers and asparagus tossed in a white wine sauce</i>	
Grilled Eggplant	\$13
<i>Topped with tomato, mozzarella, roasted red peppers, finished with an aged balsamic reduction</i>	
Bruschetta	\$11
<i>Homemade bread topped with diced tomatoes, fresh garlic, basic, olive oil and melted mozzarella</i>	
Stuffed Artichokes	\$14
<i>Shrimp stuffing, lobster cream sauce</i>	

SALADS

Salad Additions

Goat Cheese or Gorgonzola \$3 Anchovies \$2

*Hanger Steak \$9 Chicken \$8 Shrimp \$12 *Salmon \$10

Caesar	\$10
<i>Romaine hearts tossed with homemade croutons and caesar dressing</i>	
Arugula	\$11
<i>Served with beets and goat cheese, finished with an orange honey vinaigrette</i>	
Italian Artichoke	\$13
<i>Mesculin greens tossed with roasted Italian artichoke hearts, lemon, olive oil dressing</i>	
House	\$10
<i>Baby mesculin greens, tomatoes, olives, cucumbers with a champagne vinaigrette</i>	
Burrata	\$14
<i>Burrata cheese, tomato, roasted red peppers, basil olive oil</i>	
Guilford Greens	\$14
<i>Local microgreens, crispy bacon, tomatoes, seasonal fruit, tossed with lemon olive oil dressing</i>	

SOUP

Pasta e Fagioli	\$10
Cream of Mushroom	\$10
Lobster Bisque	\$14

RAW BAR

Oyster on the Half Shell	\$3.50 ea.
Clams on the Half Shell	\$2.50 ea.
Shrimp Cocktail	\$4 ea.

*Consumption of undercooked (or raw) meats or seafood is known to increase the risk of food borne illnesses.