

APPETIZERS

Clams Casino <i>Fresh little neck clams baked with our homemade stuffing</i>	\$15
Mussels <i>Sauteéd with shallots, scallions, finished in a lemon cream ale</i>	\$14
Grilled Calamari <i>Tender squid rings grilled, sauteéd with crispy bacon, hot cherry peppers and asparagus tossed in a white wine sauce</i>	\$16
Grilled Eggplant <i>Topped with tomato, mozzarella, roasted red peppers, finished with an aged balsamic reduction</i>	\$14
Bruschetta <i>Homemade bread topped with diced tomatoes, fresh garlic, basic, olive oil and melted mozzarella</i>	\$13
Stuffed Artichokes <i>Shrimp stuffing, lobster cream sauce</i>	\$16

SALADS

Salad Additions
Goat Cheese or Gorgonzola \$3 Anchovies \$2
*Hanger Steak \$12 Chicken \$10 Shrimp \$14 *Salmon \$13

Caesar <i>Romaine hearts tossed with homemade croutons and caesar dressing</i>	\$12
Arugula <i>Served with beets and goat cheese, finished with an orange honey vinaigrette</i>	\$12
Italian Artichoke <i>Mesculin greens tossed with roasted Italian artichoke hearts, lemon, olive oil dressing</i>	\$14
House <i>Baby mesculin greens, tomatoes, olives, cucumbers with a champagne vinaigrette</i>	\$12
Burrata <i>Burrata cheese, tomato, roasted red peppers, basil olive oil</i>	\$15
Guilford Greens <i>Local microgreens, crispy bacon, tomatoes, seasonal fruit, tossed with lemon olive oil dressing</i>	\$15

SOUP

Pasta e Fagioli	\$12
Cream of Mushroom	\$12
Lobster Bisque	\$15

RAW BAR

Oyster on the Half Shell	\$4 ea.
Clams on the Half Shell	\$3 ea.
Shrimp Cocktail	\$4.50 ea.

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