



APPETIZERS

Charred Sprouts *Served with roasted garlic and a mustard vinaigrette* \$12.00

Fried Smelts *A Hammontonian Holiday tradition* \$9.00

French Onion Soup *Topped with homemade crostini and three cheeses* \$5.95

Crab Nachos *Fresh corn chips topped with our homemade crab dip, salsa, jack & cheddar cheeses, tomatoes, black olives and red onions* \$13.95

Wild Mushroom Flatbread *Topped with roasted wild mushrooms, asparagus, mozzarella and brie* \$14.00

ENTRÉES

Jumbo Stuffed Shrimp *Baked with lemon, butter and white white and served with mashed potatoes and fresh vegetables* \$27.00

Shrimp and Scallops *Served in a blush sauce over capellini* \$28.00

Pork Belly Tacos *Topped with pickled veggies and sweet soy and served with sticky rice* \$16.00

Striped Bass Sofrito *Served over roasted vegetables* \$23.00

Pan Seared Veal Chop *Rosemary rubbed and served with mashed potatoes, vegetables and au jus* \$25.00

DESSERTS

Homemade Cinnamon Buns *Served with vanilla ice cream* \$7.95

Fried Delight *Fried wontons tossed in cinnamon sugar and served with vanilla ice cream and a caramel and chocolate sauce drizzle* \$7.95

Check the board for soup of the day and other homemade desserts.