

STARTERS

Four Cheese Stuffed Banana Peppers a la vodka sauce, crusty bread 9

Causeway Sliders of the Week (3) bite-sized sandwiches on mini buns
with sweet potato fries

Your server will describe the chef's selection of the week (market)

Jonah Crab Cake served with yogurt horseradish cream
and glazed balsamic greens 11 95

Buffalo Chicken Tenders blue cheese dressing, carrot & celery sticks 9 75

Lobster Bisque or New England Clam Chowder

Cup... 7 Bowl... 9

Spinach Artichoke Dip Au Gratin spinach, artichoke hearts, & mixed cheeses
baked in a crock served with baguette crisps 9

Nacho Platter layers of corn tortillas, tomato, Monterey jack cheese,
scallions, black olives & jalapeños 8
Add Guacamole 3

Iced Shell Fish

Six Cocktail Shrimp

Six Oysters on the half shell

Six Local Cape Cod Littleneck Clams

Any combination above ~ Mix & Match

15

Salad Appetizers

Club Salad

Garden Green Mix, dressing on the side 5

Classic Wedge Salad

Iceberg Lettuce with creamy blue cheese dressing
with apple wood bacon 8

Angus Char-Broiled 8 Ounce Hamburger 11 75

Served on a brioche roll

Add Choice of Cheese 1 Blue Cheese Swiss Cheese American Cheese Cheddar Cheese
North Country Bacon 2 Sautéed Onions 1 Sautéed Mushrooms 1

Native Haddock Sandwich

Local caught haddock fillet fried or broiled on a toasted brioche roll 14 95

Bistro Steak Sandwich

Top filet (8oz) served open faced on
grilled ciabatta bread

19 95

New England Lobster Roll

Freshly shucked native lobster with chiffonade
lettuce on a brioche roll

(Market)

Jonah Crab Cakes (2)

The finest Maine Jonah lump crab
yogurt horseradish cream

23 50

Scallops

Fried or broiled with light crumbs

22

Fried Haddock Dinner

Three pieces of fresh haddock
homemade lemon caper tartar sauce

21

Schooner Fried Shrimp

Yellow corn flour dusted shrimp
lemon, & tartar sauce

Crew size (5) ... 16 Captain (7) ... 19

Surf and Turf Platters

Filet Mignon (7 oz.) with choice of two sides 29

Filet Mignon (11 oz.) with choice of two sides 36

Top Sirloin Filet (8oz.) with vegetable and choice of starch 21

Add one of the following

Crab Cake (1) 11

Fried Shrimp (2) 6 Fried Scallops (4) 7

All the above served with your choice of two: potato salad, french fries, coleslaw, baked potato,
vegetable of the day or potato of the day Double vegetable 3
Sandwiches served with lettuce, tomato, sliced onion and garnished with homemade pickles

Grilled Flat Bread Pizza

Four Cheese 9

Pepperoni 10

Pizza of the Day your server will tempt you with the kitchen's daily selection 12

Consumer advisory regarding mercury in fish. * Pregnant and nursing women, women who may become pregnant, and children under the age of 12 are advised of the health risks associated with the consumption of the following fish: swordfish, shark, king mackerel, tilefish, tuna steaks and canned white albacore tuna. Canned light tuna consumption should also be limited. These fish contain levels of mercury which the EPA and FDA agree can be toxic to a developing neurological system.

* More detailed information can be obtained from this establishment upon request.

Per Order of the Marblehead Board of Health

CUSTOM SALAD SELECTIONS

Caesar Salad

Romaine, croutons,
parmesan cheese & caesar dressing 6

Club Salad

Garden greens, tomatoes,
cucumbers & carrots 5

To complement your salad add on:

(5) Grilled Shrimp or (5) Chilled Shrimp

(2) Grilled Chicken (1) Crab Cake

All of the above add: 11

Tuscan Salad

Grilled breast of chicken, mixed lettuces, golden raisins, pine nuts,
pecorino fresco cheese, pear slices with
extra virgin olive oil & balsamic vinegar, Italian crostini 16 75

Mexican Salad

Grilled chicken, black beans, tomatoes, cheddar jack cheese, avocado
and corn on mixed greens in a crispy tortilla shell your choice of dressing 15 75

Bistro Steak Salad Bowl

Top Sirloin Filet (8oz.) brushed with olive oil, served with crisp greens,
tomatoes, blue cheese and chilled grilled vegetables 21

Mango Peach Roasted Salmon Salad

Served along side baby spinach leaves, spiced pistachios,
strawberries & Mandarin orange segments, blueberry pomegranate vinaigrette 21

Lobster Salad Bowl

More than a 1/4 lb. of fresh Maine lobster, celery, mayonnaise & seasonings on
top of garden greens grape tomatoes, egg slices (market)

Classic Cobb Salad

Marinated grilled chicken on crisp summer greens with grape tomatoes,
bacon, crumbled blue cheese, chopped egg, & avocado 16 75

Your choice of dressings: Balsamic Vinaigrette, Blue Cheese, Caesar, Ranch,
Zinfandel Vinaigrette, Russian, Blueberry Pomegranate Vinaigrette

Cruets: Extra Virgin Olive Oil & Aged Red Wine Vinegar

Please notify your server of any food allergies. Consuming raw or undercooked meats and fish may increase your risk of food borne illness, especially if you have medical conditions.