

Starters

Maryland Style Crab Cakes

Twin crab cakes cast iron seared served with a grape and scallion salad 15.

New England Clam Chowder

Classic New England Clam Chowder made fresh with local clams, garnished with crispy bacon and a hint of dill

Cup ~ 4.50 Bowl ~ 7.

Spicy Tuna Poke Cannolis

Sushi grade ahi, twelve spiced and seared rare, chopped and filled in our own wonton cannoli shell, served with traditional sides of pickled ginger, wakami salad, wasabi horseradish and soy sauce 14.

Steamed Littleneck Clams with Chorizo

Local littleneck clams simmered in a light broth of white wine, Fall River Chorizo, white beans and Swiss chard 13.

Asian Style Fried Calamari

Tender local calamari rings and tentacles, tossed with pickled ginger, sliced cucumber and Peppedew peppers drizzled with wasabi Aioli 11.

Crispy Chicken Fingers

Five breaded chicken fingers served with a side of honey mustard dipping sauce 8.

May Also Be Done Buffalo Style With Bleu Cheese Dressing

Tortilla Chips & Guacamole

Tortilla chips with house made cilantro salsa fresca And made to order Guacamole 7.

Curried PEI Mussels

Prince Edward Island mussels braised in a lemongrass, cilantro and coconut milk broth seasoned with red curry, tossed with charred pineapple, bell peppers and scallion 12.

Civeche of Scallops & Salmon Salad

Lime, cilantro, habenero and chive marinated served atop a fennel and tomato salad 14.

Salads

Add these items to create an Entrée Salad

Grilled Chicken Lobster Salad Skirt Steak

Ahi Tuna Grilled Salmon

Mixed Field Green Salad

Organically grown mixed greens, tossed with the traditional vegetables in a red wine vinaigrette 8.

Black Mission Fig and Roquefort Salad

Black mission figs topped over a salad of baby greens tossed with spiced walnuts, tomatoes, Bermuda onion and Roquefort cheese, with a granny smith apple and walnut vinaigrette 12.

Vermont Harvest Salad

Goat cheese, maple glazed ham, sliced apples and mixed greens tossed with a raspberry vinaigrette and sprinkled with sun-dried cranberries 14.

Cobb Salad

Sliced turkey, avocado, blue cheese crumbles, bacon, tomato, egg and mixed greens tossed in a red wine vinaigrette 14.

Tomato and Buffalo Mozzarella Salad

Sliced vine ripened tomato layered with buffalo mozzarella with a fresh basil pesto sauce and mixed greens 11.

Veranda Café Caesar Salad

Crisp romaine lettuce tossed in our own creamy Caesar dressing with croutons and Pecorino Romano cheese 9.

Steakhouse Chopped Salad

Chopped iceberg lettuce tossed with assorted garden vegetables, provolone cheese and hard salami 12.



Neapolitan Pizza

Margarita

Sliced fresh Roma tomatoes, roasted garlic and buffalo mozzarella, finished with fresh basil 14.

The Sicilian

Sweet Italian sausage, caramelized vadalia onion ricotta cheese, mozzarella and tomato sauce 16.

Simply Cheese

Basil pomodoro sauce, grated parmesan and and mozzarella cheese 12.

Pollo Balsamico

Balsamic marinated chicken, roasted peppers, scallions, pizza sauce, mozzarella cheese and fresh basil drizzled with balsamic syrup 15.

Federal Hill

Loaded with zesty sliced pepperoni mozzarella cheese and tomato sauce 14.

The Forager

Roasted assorted mushrooms, sun-dried tomatoes, caramelized onion and mozzarella cheese 15.

Barbeque Chicken

Barbeque basted all white chicken, onion, red peppers, zesty BBQ sauce and shredded mozzarella 14.

Arugula Pizza Salad

Layered with Roma tomatoes and mozzarella topped with arugula greens tossed with olive oil and lemon juice, sliced proscuitto ham, olives and grated Asiago cheese 15.

California Chicken BLT Pizza

White pizza topped with sliced Roma tomatoes, goat cheese, Bermuda onion, avocado and apple-wood bacon 16.

TOPPINGS

\$2.00 per Item

*Olives Peppers Caramelized Onion
Roasted Mushrooms*

*Sun-Tomatoes Roma Tomatoes Sweet Italian
Sausage*

Pepperoni BBQ Chicken Balsamic Chicken

Charred Pineapple Cherry Peppers

Specialty Sandwiches

Certified Black Angus Vermont Burger

Hand formed Certified Black Angus burger, topped with aged Vermont cheddar, crisp apple wood bacon, lettuce, onion and tomato 12.

New England Lobster Roll

Chunks of "real" native lobster meat hand shelled tossed in a light mayonnaise dressing, served in a toasted bun over lettuce \$mrkt.

Teriyaki/Ginger Glazed Ahi Tuna Sandwich

Sushi grade tuna grilled RARE served with a sesame honey cabbage slaw, Sliced avocado and wasabi mayo 15.

Pesto Grilled Chicken

Pesto brushed boneless chicken breast, with tomato, buffalo mozzarella, baby arugula greens and Bermuda onion 12.



Tuscan Chicken

Boneless chicken breast marinated with a sweet balsamic dressing, topped with roasted red peppers, red onion and fresh mozzarella 12.

Herb Roasted Lamb Gyro

Slow roasted lamb, tomatoes, red onion, cucumbers, feta cheese, Greek dressing 13.

Turkey BLT

Sliced black pepper roasted turkey, lettuce, tomato apple wood bacon and cranberry mayo on toasted Brioche 13.

Chicken Caesar Wrap

Grilled herb marinated chicken breast tossed with romaine lettuce in our own Caesar dressing filled in a flour tortilla wrap 12.

Tenderloin Club Steak Sandwich

Grilled tenderloin with applewood bacon, chive boursin cheese, arugula greens, sliced tomato and Bermuda onion 15.

Food Bourne Illness Advisory

Raw or Partially cooked items may increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and or animal meats that are thoroughly cooked.