

# F O O D

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## NEW ENGLAND CLAM CHOWDER

Chef's signature recipe. 9.00

## SAM ADAMS SHRIMP

Poached in Sam Adams, horseradish aioli. 14.00

## CHICKEN SATAY

Spicy peanut dressing, crispy slaw. 10.00

## NEW ENGLAND CRAB CAKES

Served with chef's seasonal accompaniments 15.00

## FRIED CALAMARI

Rhode Island style, pepperoncini, spicy tomato sauce. 12.00

## SPINACH ARTICHOKE DIP

Made with Guinness Stout and served with toasted crostini. 10.00

## TENDER TIPS

Chimichurri Sauce and herb fondue.

Order an entree size portion for \$18.00 12.00

## CHEF'S SEASON INSPIRED MEATLOAF

Chef's all beef meatloaf combined with the freshest of seasonal ingredients. 15.00