



Spring 2023

SALADS / BOWLS

Classic Caesar Salad	14
Chopped Romaine, shaved parmesan, garlic croutons, white anchovy	
Wedge Salad	12
Baby Iceberg wedge, pork belly, scallions, blue cheese crumbles	
Power Bowl	18
Ancient grains, hydroponic greens, edamame, pickled red onion, sliced avocado, toasted garbanzo beans	
Summer Caprese	20
Hydroponic greens, burrata, heirloom tomato, pickled red onions, toasted pepitas, balsamic reduction	
Sweet Corn Chowder	
Corn stalk stock, carrots, Vidalia onion, celery, diced red potato, toasted corn kernels, green chilies, Applewood smoked bacon, cracked pepper, cream	
Cup \$9 Bowl \$12	

ADD-ONS / SIDES

Grilled Chicken	9
Seared Tuna	15
Sub Fries or Slaw	4
Fresh Fruit Cup	8
Basket of Fries	7
Basket of Onion Rings	10
Chips & Salsa or Hummus	12

DESSERTS

Ask your server for today's featured desserts

BASKETS

Sweet Street Corn	14
fresh steamed sweet corn, chipotle crema, cotija cheese, chopped cilantro	
One Ear \$9 Two Ears \$14	
Seared Tuna Nachos	26
Seared sashimi grade Yellowfin tuna, house wonton chips, Wakame seaweed salad, diced avocado, mango salsa, wasabi/soy drizzle, sesame seeds	
Steamed Clams	24
One pound of steamed clams in white wine, lemon juice, butter, garlic, clam broth and chopped parsley - served with warm fresh baguette	
Peel & Eat Shrimp	22
One pound of steamed shell on shrimp, old bay seasoning, fresh lemon	
Flash Fried Calamari	14
Breaded Crispy, flash fried & served with our spicy marinara sauce & lemon	

HAND HELDS

Served with house chips

Kobe Burger	20
100% Wagyu breed 8 ounce burger, fresh greens, local tomato, pickled red onion, smash sauce, on a Kaiser roll	
add Bacon \$5 Fried egg \$4 Avocado \$5	
Mediterranean Flat Bread	19
hummus, hydroponic greens, chopped olives, feta cheese, marinated tomato, tzatziki	
Grilled Chicken Wrap	18
Boneless skinless chicken breast, grilled onion, Pepperjack cheese, chopped romaine, Caesar dressing	
Lobster Roll	MKT
Chunks of Maine cold water lobster, clarified butter, house mayo, micro celery, fresh chives, sea salt & cracked pepper	
BLT	16
Applewood smoked bacon, hydroponic greens, sliced heirloom tomato, mayo s	
Dueling Dogs	
East Coast Sabrett hot dog, pushcart onions, sauerkraut, gulden's mustard / West Coast bacon wrapped dog, oven roasted, peppers & onions, pub sauce - served on toasted New England style rolls	
Your Choice \$9 One of Each \$16	