

## *Appetizers*

<b>Buratta</b> .....	18
<i>Organic Baby Greens, Marinated Tomato and Olive Salad, Pesto, Balsamic Glaze</i>	
<b>Spicy Tuna Tartare</b> .....	19
<i>Mixed Asian Greens, Avocado, Sesame Seeds, Crispy Noodles, Sriracha, Soy Ginger Vinaigrette</i>	
<b>Lobster “Meatballs”</b> .....	20
<i>Lobster and Shrimp Lightly Breaded and Fried, Lobster Aioli Drizzle</i>	
<b>Mussels and Clams</b> .....	16
<i>PEI Mussels, Littleneck Clams, Thai Red Curry Broth</i>	
<b>Coconut Shrimp</b> .....	16
<i>Coconut and Panko Crusted Jumbo Shrimp, Orange Mango Horseradish Sauce</i>	
<b>Crab Cake</b> .....	19
<i>Baby Greens, Sesame Seeds, Sweet Soy, Chipotle Aioli</i>	
<b>Mini Lobster Rolls</b> .....	20
<i>Microgreens, Chives, Pressed Brioche Rolls, Lobster Aioli</i>	
<b>Fried Calamari</b> .....	16
<i>Marinara Sauce, Lemon</i>	
<b>Italian Chicken Soup</b> .....	12
<i>Roasted Chicken, Vegetables and Herbs, Toasted Orzo</i>	
<b>Chicken and Waffles</b> .....	15
<i>Crispy Chicken Tenders, Belgian Waffle, Sriracha, Maple Horseradish Sauce</i>	
<b>Beef Carpaccio</b> .....	16
<i>Thinly Sliced Beef Tenderloin, Baby Arugula, Capers, Shaved Parmigiano-Reggiano, Balsamic Glaze</i>	
<b>Short Rib Sliders</b> .....	16
<i>Cole Slaw, Brioche Rolls, Tennessee Whiskey BBQ Sauce</i>	

## *Salads*

<b>Roasted Beet</b> .....	16
<i>Organic Mixed Greens, Bosc Pears, Toasted Pecans, Goat Cheese, Raspberry Vinaigrette</i>	
<b>Lobster BLT</b> .....	29
<i>Chilled Lobster Salad, Romaine Lettuce, Heirloom Tomato, Red Onion, Applewood Smoked Bacon, Croutons, Lemon Vinaigrette</i>	
<b>Classic Caesar</b> .....	15
<i>Romaine Lettuce, Shaved Grana, White Anchovies, Croutons, Classic Caesar Dressing</i>	
<b>Marinated Seafood Salad</b> .....	20
<i>Poached Lobster, Shrimp, Calamari, Scallops, and Mussels, Organic Baby Greens, Lemon Vinaigrette</i>	
<b>Arugula and Quinoa</b> .....	16
<i>Baby Arugula, Quinoa, Figs, Prosciutto Bacon, Monchego, Pine Nuts, Strawberry Vinaigrette</i>	

## *Sandwiches* Served with Homemade Fries

<b>Ahi Tuna Wrap</b> .....	20
<i>Ahi Tuna Seared Rare, Caramelized Onion, Tomato, Mixed Asian Greens, Wasabi Aioli</i>	
<b>Buffalo Chicken Panini</b> .....	17
<i>Crispy Chicken Strips, Tomatoes, Scallions, Hot Sauce, Gorgonzola Fondue</i>	
<b>Grilled Chicken Sandwich</b> .....	18
<i>Grilled Chicken, Fresh Mozzarella, Avocado and Tomato Bruschetta, Basil Oil, Balsamic Reduction</i>	
<b>Pastrami Reuben</b> .....	18
<i>Pastrami, Swiss Cheese, Sauerkraut, Russian Dressing, Pretzel Roll</i>	
<b>Thanksgiving Sandwich</b> .....	18
<i>Oven Roasted Turkey, Apple Wood Smoke Bacon, Baby Greens, Tomato, Cranberry Compote, Stuffing, Apple Cinnamon Vinaigrette, Cranberry Walnut Bread</i>	
<b>Italian</b> .....	18
<i>Prosciutto, Ham, Salami, Provolone, Roasted Peppers and Tomatoes, Romaine Lettuce, Balsamic Glaze</i>	
<b>Short Rib Grilled Cheese</b> .....	18
<i>Fork Pulled Short Rib, Caramelized Onion, Roasted Tomatoes, Cheddar, Texas Toast</i>	
<b>French Dip</b> .....	19
<i>Sliced Roast Beef, Provolone, Green Peppers, Onions, Herbed Au Jus, Club Roll</i>	

## *Burgers* Served on a croissant roll with lettuce, tomato, pickle, and Homemade Fries

<b>Asian Veggie Burger</b> .....	17
<i>Mixed Asian Greens, Tomato, Avocado, Sesame Seeds, Soy Ginger Vinaigrette</i>	
<b>Carolina BBQ Burger</b> .....	19
<i>10oz Burger, Pulled Short Rib, Caramelized Onion, Cheddar Cheese, BBQ Sauce, Remoulade</i>	
<b>Chicken Sausage Burger</b> .....	17
<i>Ground Chicken Apple Sausage, Swiss Cheese, Apples, Avocado, Lettuce, Tomato, Remoulade</i>	
<b>Cuban Burger</b> .....	19
<i>10oz Burger, Ham, Swiss Cheese, Sliced Pickles, Honey Mustard</i>	
<b>Castle Burger</b> .....	17
<i>10oz Burger, Lettuce, Tomato, American Cheese, Bacon, Ranch Dressing</i>	

## *Entrées*

<b>Atlantic Salmon</b> .....	32
<i>Grilled Wild Caught Atlantic Salmon, Herb Quinoas, Asparagus</i>	
<b>Grilled Swordfish</b> .....	38
<i>Grilled Block Island Swordfish, Jasmine Rice, String Beans and Carrots</i>	
<b>Filet Mignon</b> .....	45
<i>8oz Prime Filet Mignon, Potato Medallions, Grilled Asparagus</i>	
<b>Vegetable Ravioli</b> .....	25
<i>Assorted Roasted Vegetables and Ricotta, Shaved Grana, Roasted Garlic Broth</i>	

Menu designed and prepared by Executive Chef, Frank Monahan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Allergy Disclaimer: Some menu items may contain dairy, eggs, wheat, soy, tree nuts, peanuts or peanut oil.