

SOUP

French Onion \$7
Caramelized onions in a rich stock served au gratin with a toasted crouton & melted gruyere cheese.

Lobster Bisque \$8
Rich & creamy, laced with sherry wine & pieces of lobster meat.

Chicken Soup \$5
Scratch-made, classic chicken soup with wide egg noodles.

"The Soup"
Please ask your server about the Chef's house-made selection.

APPETIZERS

Stuffies \$9
2 per order - native quahogs filled with fresh clams & classic bread stuffing.

Stuffed Mushrooms \$12
Crab, lobster & ritz cracker stuffing. Topped with melted mozzarella & sherry cream sauce.

Montreal Fries (Poutine) \$10
Seasoned fries topped with bacon, melted cheese, curds & brown gravy.

Fried Fresh Mozzarella \$10
4 pieces of breaded, fried mozzarella served with a side of marinara.

Classic Calamari - RI Style \$13
Tender, fried calamari with banana peppers tossed with champagne-garlic butter.

Croquettes \$12
Potato & cheese croquettes filled with buffalo-style pulled chicken. served with sriracha aioli.

Southern-style Rock Shrimp \$14
½ pound of fried rock shrimp, tossed with old bay seasoning. served with spicy ranch dressing.

Whole Jumbo Wings

3 pc - \$9

5 pc - \$13

8 pc - \$18

Baked (gf)

Marinated with herbs, spices & seasonings, and simply baked. Served with one dipping sauce.

Sting'n Honey

Spicy honey-garlic glaze

Haven Buffalo

Fried with spicy house-made buffalo sauce

BBQ

Fried with sweet & tangy BBQ sauce

ADVISORY

♦ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-bourn illness, especially if you have certain medical conditions.

♦ Please inform your server of any allergies, sensitivities, or personal preferences.

♦ We do not list all ingredients in our recipes, including seasoning, spices or vegetables.

♦ We have gluten-free options, but we are not a GF facility.

SALAD

Add To Any Salad

- ♦Grilled Chicken - \$7 ♦Grilled Shrimp (3) - \$10
♦Grilled Salmon - \$14 ♦Grilled Steak Tips (4) - \$13

Caesar \$9
Romaine, house-made croutons, shaved
parmesan, & creamy Caesar dressing.

Dinner Salad (gf) \$7
Grape tomatoes, cucumbers, & tender
crisp lettuce with a choice of dressing.

CHICKEN FAMILY STYLE

** CHICKEN "FAMILY STYLE" - \$16 **

Roasted Chicken served with Salad (Italian dressing), Pasta with House-made Tomato Ragù & French Fries, Dinner & Our House-made Cinnamon Rolls

*Kids 5-9 yrs - \$7 *Under 4yrs free with Adult meal

• Complimentary repeats of the same order - Repeat orders are not available for take-home. •

Dark Meat or White Meat Only +\$2
Cranberry Sauce (3oz) \$1
Chicken Gravy or Brown Gravy Boat \$3

PASTA DISHES

*Pasta Choice - Shells, Penne, Capellini

Chicken Parmigiana \$18
Crispy breaded chicken, marinara, melted mozzarella. Served over penne pasta in a tomato ragù.

Eggplant Parmigiana \$18
Fresh eggplant prepared in light egg batter & fried. Layered & oven baked with romano & mozzarella cheeses & marinara. Choice of pasta in marinara sauce.

Macaroni & Cheese \$16
Shell pasta baked in a creamy blended cheese sauce, topped with buttery crumbs.
(Add grilled or crispy chicken, steak tips, grilled shrimp, bacon or buffalo sauce - each item
priced accordingly)

Lasagna With A Meatball \$20
Made from scratch! Pasta layered with mozzarella, ricotta & parmigiana, and a blend of beef & pork. Baked in house-made tomato ragù & topped with melted mozzarella cheese and a house-made meatball.

Pasta Bolognese \$18
Tomato ragù of braised pork, veal & beef with a touch of cream & parmigiana cheese. Choice
of pasta.

♦Scampi

Prepared in lemon, white wine, garlic & butter sauce, with sun-dried tomatoes. Served over
choice of pasta. *Sautéed Shrimp - \$22 *Grilled Chicken - \$17

Our "tomato ragù" is a classic tomato sauce with meat. It is not a jarred sauce!

ENTRÉES

Chicken Pot Pie \$16
A New England Favorite! Pieces of baked chicken in sauce with peas & carrots. Topped with a flaky crust. Served with mashed potatoes & a side of chicken gravy.

Chicken Vermont \$18
Crispy breaded chicken breasts topped with bacon & a blend of cheeses. Finished with maple syrup drizzle. Served on a bed of rice pilaf.

♦ **Yankee Pot Roast (gf)** \$18
Slow roasted until fork tender. Served with mashed potatoes, gravy & the vegetable of the day.

♦ **Steak Tips (gf)** \$21
Marinated in our house steak seasoning & grilled to your liking. Served with choice of pasta in tomato ragù OR vegetable & potato.

PRIME RIB AU JUS

Slow-roasted to retain its natural juices. With au jus & horseradish cream sauce. Served with vegetables & potato or a choice of pasta in a tomato ragu.

• **House Cut - Boneless 16oz - \$28**

He-Man Cut - Bone-In - 28oz - \$37

Add Grilled Shrimp (3 pc) - \$10

Add Baked Stuffed Shrimp - \$4 each •

Fish & Chips \$17
Prepared English style. Beer-battered haddock, fried crisp & served with french fries & house-made slaw.

♦ **Cedar Plank Salmon (gf)** \$21
Fresh Atlantic salmon filet topped with dijon mustard, orange marmalade, & brown sugar. Oven-roasted on a fragrant cedar plank for a caramelized crust. Served with vegetables & potato.

♦ **Baked Haddock** \$17
Baked with ritz cracker crumbs. Served with vegetables & potato.

Baked Stuffed Shrimp \$22
Colossal shrimp (4) stuffed with lobster, Surimi crab & ritz crumbs. Served with vegetables & potato & a side of melted butter.

♦ **Baked Seafood Casserole** \$27
Sautéed shrimp, baked haddock, & lobster meat in champagne garlic-butter. Baked with melted mozzarella & buttery crumbs. Choice of pasta in tomato ragù OR vegetable & potato.

Temperature Order Guide

RARE - cool, red center

MEDIUM RARE - warm, red center

MEDIUM - warm, pink center with touch of red

MEDIUM WELL - warm, brown with pink center

WELL - hot, brown center without pink

Parties of 8 or more will incur a 20 percent gratuity fee.