

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 \$12
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-borne 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), Dinner & Cinnamon Rolls,
Pasta with Ragu Sauce & French Fries.

**This meal is served "family-style" with all items on the table together.

Let us know if you prefer the Salad & Rolls as a 1st course.

Children Under 10 - \$7 (Under 4yrs free with adult meal order)
Dark or White Meat Only +\$2

- Complimentary repeats of the same order when first order is finished.
Unfinished portions of the first serving can be taken home.
Repeat orders not available for take-home. •

Cranberry Sauce (3oz) \$1

Chicken Gravy Boat \$3

Brown Gravy Side Boat \$3

PASTA DISHES

*Pasta Choice - Shells, Penne, Capellini

Chicken Parmigiana \$17
Crispy breaded chicken, marinara, melted mozzarella. Served with penne pasta in a tomato
ragù.

Eggplant Parmigiana \$17
Fresh eggplant prepared in light egg batter & fried. Layered & oven baked with romano &
mozzarella cheeses & marinara. Choice of pasta in marinara sauce.

Macaroni & Cheese \$15
Shell pasta baked in a creamy blended cheese sauce, topped with buttery crumbs. Customize
with your favorite proteins!

Lasagna With A Meatball \$19
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 \$17
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 - \$16

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. Served with a side of chicken gravy.

Chicken Vermont \$17

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)** \$17

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. Served 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 - Bone In 28oz- \$37 •

♦ **Surf & Turf**

Choose a cut of Prime Rib and add grilled shrimp (3) - \$10 or 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, 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