

Starters

Crispy Slab Bacon G

thai chili glaze, radish, jalapeño, cilantro 13

Blackened Fish Tacos G

shredded slaw, radish, cotija cheese, spicy aioli, flour tortillas, fresh lime & cilantro 15

Sticky Garlic Chicken Wings G

honey, black garlic & chili glaze, ranch 15 classic buffalo or smoky bbq available

Point Judith Calamari

cherry peppers, spicy aioli 13

Skillet Mac & Cheese G

artisan pasta, aged smoked cheddar, toasted garlic breadcrumbs 12 • add lobster 8

Classic Cheese Flatbread G

plum tomato sauce & shredded mozzarella 12 add pepperoni 2 • chicken 2 • sausage 2 • bacon 2 hot honey 1 • caramelized onions 1 • peppers 1 mushrooms 1 • garlic 1

Crinkle Cut Fries

simple or fiery 8 make them loaded: chopped slab bacon, aged cheddar & scallions 10

Meat & Cheese Grazing Board G

selection of local & imported meats & cheeses with housemade accourtements 16

Soups & Salads

Award Winning Clam Chowder

boston harborfest five time winner for best clam chowder 8

Soup of the Day

rotating special cup 5 / bowl 7

Chopped* G

romaine, crumbled feta, olives, grilled corn, hard cooked egg, chopped bacon, tomatoes, dijon vinaigrette 15

Roots Bowl

warm quinoa, roasted root vegetables, spinach, feta cheese, pepitas, citrus vinaigrette 14

Kale Caesar* G

shredded kale, grana padano cheese, garlic parmesan croutons & creamy caesar dressing 12

Add to Any Salad

chicken 5 • steak* 10 • salmon* 7 lobster salad 8 • falafel 5

DINNER *



Mains

Hearty Chicken Pot Pie

slow roasted chicken, yukon gold potatoes, mushrooms, onions, peas, corn, flaky golden crust 16

Rigatoni Bolognese G

slow cooked beef, pork & veal ragout, porcini cream, artisan rigatoni pasta, pecorino cheese 22

Lobster Roll C

lightly dressed native lobster salad, butter to asted roll, housemade slaw, crinkle cut fries $\ 22$

Fish & Chips

golden & crisp cod in a lager batter, served with crinkle cut fries & housemade slaw 25

Pan Seared Atlantic Salmon* G

sweet thai chili sauce, jasmine rice, seasonal vegetables 25

Poke Bowl*

marinated ahi tuna, miso soy dressing, sushi rice, avocado, pineapple, pickled ginger, cucumber, toasted sesame & togarashi wonton strips 20

Cherry Balsamic Heritage Pork Chop

aged balsamic, cherry preserves, sea salt smashed potatoes, seasonal vegetables $\ 28$

New York Striploin* G

sea salt smashed potatoes, seasonal vegetables, with au jus & horseradish cream $\,35\,$

Homestyle Roast Dinner *available thursday-sunday* chef's rotating preparation, served with sea salt smashed potatoes, savory au jus & seasonal vegetables **MKT**

Handhelds

served with crinkle cut fries, gluten free bread & wraps available

Fried Chicken Sandwich G

spiced buttermilk batter, pickles, lettuce, mayo, griddled brioche bun 14 • grilled chicken available

Hot Dog

classic hot dog, split top bun, ketchup & mustard 11

Reuben G

thin sliced corned beef, swiss, sauerkraut, russian dressing, marbled rye 14

House Burger* G

10oz blend of certified angus beef chuck, brisket & short rib, lettuce, tomato, american cheese, griddled brioche bun 15

add bacon 1 • pickles 1 • avocado 1

Crispy Chicken Caesar Wrap* G

fried chicken, lettuce, smoked bacon, shaved parmesan, toasted garlic breadcrumbs, creamy caesar dressing, flour tortilla 13

All Day Breakfast

Lucky Oak Breakfast Sandwich* G

breakfast sausage & bacon, scrambled eggs, aged cheddar, maple aioli, brioche french toast, served with breakfast potatoes 14

Queso Burrito* G

scrambled eggs, sausage, breakfast potatoes, black beans, pico de gallo, hatch chile queso, flour tortilla $\,12\,$

Gluten sensitive or can be modified to be gluten sensitive. We understand that sensitivity to gluten can vary, and it's important to note that we are not a gluten free environment. Gluten free substitutions are available for bread, wraps, pasta & pizza crust. *May contain raw ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform us if anyone in your party has a food allergy.