

APPETIZERS

CALAMARI light battered, flash fried, sweet & spicy sauce 13

BURRATA RAVIOLI w/ marinara 13.5

CAFÉ BRUSCHETTA marinated plum tomatoes, three cheese blend, balsamic 12

BANG BANG CAULIFLOWER light breaded, zesty "Bang Bang" sauce 12

EGGPLANT ROLLATINI ricotta, roasted peppers, garlic, basil, marinara & mozzarella 12

BANG BANG SHRIMP zesty Thai chili & Sriracha, coconut 15

CHICKEN WINGS garlic parmesan sauce 12

SHRIMP SCAMPI w/ garlic toast 15.5

MEDITERRANEAN PLATE hummus, fig spread, toasted pita, grilled focaccia, Gruyere & Provolone, Kalamata, roasted peppers, prosciutto & salami (shareable) 18

CHICKEN TENDERS w/ honey mustard 12

THE CAFÉ SAMPLER Bang Bang shrimp & cauliflower, calamari, bruschetta, eggplant rollatini w/ marinara & sweet spicy sauces (shareable) 23.5

SOUPS

CLAM CHOWDER 6.5 cup 9 bowl

FRENCH ONION SOUP 6.5 cup 9 bowl

ENTREES

(add \$4 house salad or \$5 Caesar)

HADDOCK PARISIENNE white wine, lemon, Parisienne crumbs 22

BAKED STUFFED HADDOCK w/ crabmeat based home-made crumbs 23

CEDAR PLANK SALMON orange ginger glaze 23.5

TENDERLOIN STEAK TIPS house marinade 27

PETIT FILET 7oz tenderloin, béarnaise sauce 31

CHICKEN MARGHERITA chicken & eggplant dipped in egg, sauteed in brandy, layered w/ prosciutto & mozzarella 23.5

Entrées with vegetable of day & choice of penne marinara, potato or rice of the day

PIZZA (thin crust)

CHEESE 13

PEPPERONI 14.5

CAESAR SALAD Cheddar & Caesar base w/ chilled Caesar on top 15.5

HONEY MUSTARD CHICKEN w/ cheddar 15.5

SANDWICHES

FISH TACOS tortillas, fried schrod, mango salsa, crunchy slaw, cilantro pepita 16

CAPRESE SANDWICH chicken, tomato, basil, mozzarella, balsamic 16

CAFÉ BURGER Angus beef, charbroiled, brioche roll 15 (add cheese 1.5)

sandwiches w/ french fries or mixed greens (substitute sweet potato fries 2)

PASTA

(add \$4 house salad or \$5 Caesar)

SAUSAGE ORECCHIETTE Italian sausage, broccolini, spinach, Orecchiette pasta, parmesan, white wine sauce 23

CHICKEN PARMESAN over linguini 20

SALMON PICCATA PASTA lemon wine sauce, capers, linguini 24

SHRIMP SCAMPI garlic toast, linguini 23

PENNE, CHICKEN & BROCCOLI Alfredo or lemon wine sauce 20

CHICKEN MARSALA over linguini 21

PORCINI MUSHROOM RAVIOLI mozzarella & thyme wrapped in fresh pasta, tossed w/ grilled chicken, parmesan cream sauce 23.5

SALADS

CHOPPED SALAD Romaine, peppers, tomatoes, Portabella mushrooms, onions, toasted almonds, cheddar & gorgonzola, tortillas, bacon, BBQ Ranch 14

WEDGE SALAD Iceberg, bacon, tomatoes, creamy bleu cheese, scallions, gorgonzola, balsamic glaze 14

CAESAR SALAD w/ homemade croutons 12.5

GRILLED TOPPINGS

Chicken 5 Salmon 9 Beef Tips 12 Shrimp 8.5

COCKTAIL SPECIALS

Mint and Lime Mojitarita

Silver Patron Tequilla, lime juice, simple syrup, fresh mint, splash of soda and sour mix

Cherry Whiskey Smash

Jack Daniels, fresh mint, cherries, lemon juice, simple syrup & a splash of soda

Limoncello Spritz

Limoncello, Prosecco and splash of Starry Lemon Lime Soda, garnished with lemon

Clearwater Martini

Stoli Vodka, Rum, Blue Curacao, splash of lemonade & pineapple juice

Rose Sangria

Rose Wine, Malibu Rum, and Blood Orange Pellegrino, garnished with fruit

Sunset Mocktail

Blood Orange Pellegrino, pineapple juice & ginger beer, finished with fresh mint

BEERS / SELTZERS

Local Crafts

Widow Maker Blue Comet IPA
16 oz can (7.1% ABV)

Carlson Orchards Honey Crisp
Hard Cider - 16 oz can (4.5% ABV)

Mast Landing Neon Sails New England IPA
16 oz can (6.3% ABV)

Domestic / Import Beers

Budweiser / Bud Light / Coors Light
Miller Lite / Magners / Mich Ultra
Heineken / Heineken Light / Stella Artois
Corona Extra / Corona Light
Amstel Light / Guinness
Sam Adams Boston / Sam Adams Seasonal
Lagunitas IPA / Modelo
Redbridge (gluten free)

Non alcoholic

Heineken 00 / Beck's
Athletic Brewing Co. Run Wild IPA

Seltzers

High Noon Pineapple or Watermelon
Bud Lite Seltzers

* Full Spirits Available *

WINES BY THE GLASS

White, Blush & Sparkling Wines

Pinot Grigio, Santa Margherita

Chardonnay, Kendall Jackson VR

Chardonnay, Josh Cellars

Sauvignon Blanc, Oyster Bay

Rosé, Fleur de Mer

LaMarca Prosecco

Red Wines

Chianti Classico, Coltibuono

Pinot Noir, MacMurray Ranch

Cabernet Sauvignon, Liberty School

Cabernet Sauvignon, Josh Cellars

Red Blend, Conundrum Red

* House Wines Available *