

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

### Coconut Margarita

*Silver Patron Tequilla, orange liqueur, coconut milk, crème of coconut, agave, fresh lime*

### Spiked Blueberry Lemonade

*Tito's vodka, blueberry simple syrup, lemonade, fresh blueberries*

### Limoncello Spritz

*Limoncello, Prosecco, Lemon Lime Soda, mint*

### Watermelon Cosmo

*Absolut Watermelon, Cointreau, watermelon juice, fresh lime*

### Bourbon Honey Bee

*Bulleit, honey simple syrup, fresh lemon juice*

### Pina Colada Sangria

*Malibu, pinot grigio, pineapple juice, fruit*

### Watermelon Mojito Mocktail

*Watermelon juice, fresh lime, mint, soda*

## 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 / Mich Ultra

Heineken / Stella Artois Corona Extra /  
Corona Light

Amstel Light / Guinness  
Sam Adams Boston / Sam Adams Seasonal  
Lagunitas IPA / Modelo

### Non alcoholic

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

### Seltzers

*High Noon Pineapple or Watermelon  
Viva Elderberry or Huckleberry*

\* 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 \*