

APPETIZERS

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

BURRATA RAVIOLI w/ marinara 14

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

BANG BANG CAULIFLOWER light breaded, zesty "Bang Bang" sauce 13

EGGPLANT ROLLATINI ricotta, roasted peppers, garlic, basil, marinara & mozzarella 13

BANG BANG SHRIMP zesty Thai chili & Sriracha, coconut 15.5

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 24

TENDERLOIN STEAK TIPS house marinade 27

PETIT FILET 7oz tenderloin, béarnaise sauce 32

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 21

SALMON PICCATA PASTA lemon wine sauce, capers, linguini 24

SHRIMP SCAMPI garlic toast, linguini 24

PENNE, CHICKEN & BROCCOLI Alfredo or lemon wine sauce 20

CHICKEN MARSALA over linguini 22

PORCINI MUSHROOM RAVIOLI mozzarella & thyme wrapped in fresh pasta, tossed w/ grilled chicken, parmesan cream sauce 24.5

SALADS

CHOPPED SALAD Romaine, peppers, tomatoes, Portabella mushrooms, onions, toasted almonds, cheddar & gorgonzola, tortillas, bacon, BBQ Ranch 14.5

WEDGE SALAD Iceberg, bacon, tomatoes, creamy bleu cheese, scallions, gorgonzola, balsamic glaze 14.5

CAESAR SALAD w/ homemade croutons 13

GRILLED TOPPINGS

Chicken 5 Salmon 9 Beef Tips 12 Shrimp 8.5

SEASONAL COCKTAIL SPECIALS

Citrus Blossom Cosmo

Stoli Orange, peach liqueur, cranberry, lime

Strawberry Spritz

Prosecco, Limoncello, strawberry puree, soda

Blackberry Margarita

Don Julio Blanco, triple sec, blackberry puree, house margarita mix, lime

Seasonal Sangria

Pinot Grigio, peach nectar, Cointreau, seasonal fresh fruit

Grapefruit Gin Fizz

Hendricks, Pamplemousse liqueur, sparkling grapefruit juice, lime

Spring Fling

Titos, lavender, blueberry, sparkling Limonata Pellegrino

Seasonal Mocktail

Strawberry puree, sparkling lemon Pellegrino, mint

BEERS / SELTZERS

Widow Maker Blue Comet IPA

16 oz can (7.1% ABV)

Carlson Orchards Honey Crisp

Hard Cider - 16 oz can (4.5% ABV)

Domestic / Import Beers

Budweiser / Bud Light / Coors Light

Miller Lite / Mich Ultra

Heineken / Stella Artois

Corona Light / Corona Extra /

Amstel Light / Guinness

Sam Adams Boston / Sam Adams Seasonal

Lagunitas IPA / Modelo

Non alcoholic

Heineken 00

Athletic Brewing Co. Run Wild

Seltzers/Teas

High Noon - Pineapple or Watermelon

Viva - Elderberry or Huckleberry

Surfside - Iced Tea

* 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

La Marca, Prosecco

Reisling, Dr. Loosen

Red Wines

Chianti Classico, Coltibuono

Pinot Noir, MacMurray Ranch

Cabernet Sauvignon, Liberty School

Cabernet Sauvignon, Josh Cellars

Red Blend, Conundrum Red

* House Wines Available *