

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

Summer Bliss Martini

*Malibu rum, creme of coconut, pineapple,
cranberry, lime*

Watermelon Mojito

*Bacardi Superior, watermelon juice,
simple syrup, fresh mint, lime*

Tropical Margarita

*Flecha Azul Blanco, Triple sec, pineap-
ple juice, guava puree, margarita mix*

Strawberry Lemonade

*Absolut Citron, strawberry puree,
lemonade*

Seasonal Sangria

*Pinot Grigio, Cointreau, peach nectar,
hibiscus, ginger ale*

Blackberry Gin Fizz

*Tanqueray, blackberry simple syrup,
sparkling lemonade*

Hawaiian Mocktail

*Pineapple ,orange, grenadine, cream of
coconut, fresh lime*

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

Guinness 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 *