

APPETIZERS

- CALAMARI light battered, flash fried, sweet & spicy sauce 13
- BURRATA RAVIOLI w/ marinara 14
- CAFÉ BRUSCHETTA marinated plum tomatoes, three cheese blend, balsamic 12.5
- BANG BANG CAULIFLOWER light breaded, zesty “Bang Bang” sauce 13
- BANG BANG SHRIMP zesty Thai chili & Sriracha, coconut 15.5
- CHICKEN WINGS garlic parmesan sauce 13
- SHRIMP SCAMPI w/ garlic toast 16
- MEDITERRANEAN PLATE hummus, fig spread, toasted pita, grilled focaccia, Gruyere & Provolone, Kalamata, roasted peppers, prosciutto & salami (shareable) 19
- CHICKEN TENDERS w/ honey mustard 12.5
- THE CAFÉ SAMPLER Bang Bang shrimp & cauliflower, calamari, bruschetta, burrata ravioli w/ marinara & sweet spicy sauces (shareable) 24.5

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 stuffing, breadcrumbs 23
- CEDAR PLANK SALMON orange ginger glaze 24.5
- TENDERLOIN STEAK TIPS house marinade 28
- PETIT FILET 7oz tenderloin, béarnaise sauce 34
- SWORDFISH grilled, herb butter 28
- 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 13.5 PEPPERONI 15
- 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 16 (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, parmesan, white wine sauce 23
- CHICKEN PARMESAN over linguini 21.5
- SALMON PICCATA PASTA lemon wine sauce, capers, linguini 24
- SHRIMP SCAMPI garlic toast, linguini 24
- PENNE, CHICKEN & BROCCOLI Alfredo or lemon wine sauce 21
- CHICKEN MARSALA over linguini 22.5
- CHICKEN FRANCESE egg dipped chicken sauteed with garlic, Pinot Grigio & lemon served over angel hair 23

SALADS

- CHOPPED SALAD Romaine, peppers, tomatoes, Portabella mushrooms, onions, toasted almonds, cheddar & gorgonzola, tortillas, bacon, BBQ Ranch 15.5
- WEDGE SALAD Iceberg, bacon, tomatoes, creamy bleu cheese, scallions, gorgonzola, balsamic glaze 15.5

- CAESAR SALAD w/ homemade croutons 14

GRILLED TOPPINGS

- Chicken 5 Salmon 9 Beef Tips 12 Shrimp 8.5

SEASONAL COCKTAIL SPECIALS

Mistletoe Margarita

*Tequila, orange liqueur, pomegranate,
cranberry, lime*

Italian Santa

*coconut whiskey, Luxardo maraschino, maple,
black walnut bitters*

Batched Snowbird Sangria

*pinot noir, brandy, maple, macerated
cinnamon and apple*

Arctic Dream

*Vodka, pineapple, white cranberry, blue curaçao,
creme of coconut*

Gingerbread White Russian

vodka, kahlua, gingerbread simple, milk

Winter White Cosmo

*Citrus vodka, Cointreau, white
cranberry, lime*

Peppermint Espresso Martini

*Baileys, Kahlua, vanilla vodka, peppermint
liqueur, espresso vodka*

Poinsettia Spritz

*Prosecco, Elderflower,
cranberry, lime, soda*

Merry Mule Mocktail

*white cranberry, pomegranate,
ginger beer, 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 *