

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

Tropical Cosmo

Corvus tropical vodka, Cointreau,
white cranberry, lime

Lemon Lavender Martini

Ketel One, lavender, lemon

Peach Aperol Spritz

Aperol, peach, prosecco, soda

Strawberry Pineapple Margarita

Casamigos, triple sec, pineapple, strawberry,
lime

Mixed Berry Mule

Tito's, mixed berry puree, ginger beer, lime

Garden Party Punch

Bacardi, pineapple, orange, grenadine,
dark rum float

Batched Strawberry Rose Sangria

Cherry Blossom Old Fashioned

Watertown Coconut Whiskey, Luxardo Maraschino
liqueur, cherry bitters, simple syrup

Free Spirit Sangria (mocktail)

Giesan nonalcoholic Sauvignon Blanc, peach,
white cranberry juice, fresh fruit

Local Crafts

Widow Maker Blue Comet IPA

16 oz can (7.1% ABV)

Carlson Orchards Oak Hill Blend 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 0.0

Guinness 0

Athletic Brewing Co. Run Wild

Seltzers/Teas

High Noon - Pineapple or Watermelon

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 *