

Anglers' Club Dinner

Clam Chowder 6 – 9

cup or bowl

French Onion Soup - 10

served in a crock topped with a crouton and gruyere Soup of the Day 6-9 cup or bowl

Crab Rangoons – 13

w/ sweet chili sauce

Chicken Wings- 16

buffalo, sweet asian, jerk or plain

Steamed Edamame - 10

finished with sea salt

Tuna Wontons -16

fried wontons with tuna, wakame, pickled ginger, wasabi crème, soy ginger sauce

Chicken Lemongrass Potstickers -13

served with ponzu

Boom Boom Shrimp - 15

battered and fried shrimp tossed in spicy sauce

Chopped Italian -14

romaine w/ grape tomatoes, onion, banana peppers, chickpeas, artichoke, provolone, Italian meats w/ red wine vinaigrette

Caesar Salad -12

romaine w/ parmesan, cheese, croutons, and caesar dressing

Autumn Salad – 13

greens w/ dried cranberries, butternut squash, goat cheese sunflower seeds and zinfandel dressing

*add grilled chicken, boom boom shrimp, salmon or burger to any salad

Cheeseburger -15

w/ lettuce, tomato, onion, choice of cheese

Corned Beef Reuben Flatbread-15

corned beef, sauerkraut, 1000 island & swiss cheese

Chicken Sandwich -15

grilled chicken w/ cheddar, bacon, lettuce, tomato and ranch dressing

Cajun Crusted Cod - 24

pan seared, served atop jasmine rice and a pineapple salsa

Fresh Nantucket Bay Scallop Puff Gratin - TBD

sweet Nantucket scallops in a gruyere cream sauce with panko served with wild rice and snap peas

Steak Frites - 25

sliced flat iron steak served with a mushroom demi glace, glazed carrots and truffle fries

Chicken Marsala - 24

sauteed chicken breast with a mushroom marsala sauce atop mashed potatoes with roasted squash & broccoli

Pad Thai - 23

stir-fried rice noodles and vegetables in a thai peanut sauce topped with choice of chicken, shrimp or salmon

Bourbon BBQ Baby back Ribs-25

w/ baked beans, cole slaw and corn bread

Wester Ross Salmon Piccata-28

pan seared salmon over linguini with a creamy lemon caper sauce

* PLEASE REFRAIN FROM SPECIAL MENU REQUESTS AS IT SLOWS THE PROCESS *