

APPETIZERS

- Duck Fat Pork Belly** \$14
Butternut Squash Puree, Arugula Salad, Pecans
- Coconut Fried Shrimp** \$14
Chipotle Aioli, Salsa Verde
- Nachos** \$12
Cheddar Cheese, Cotija Cheese, Black Bean Salsa, Chipotle Aioli, Cilantro Lime Sour Cream
+ Add Chili 4
- Fish Tacos (3)** \$16
Grilled or Fried Haddock - Slaw, Pico, Cilantro Lime Sour Cream OR Blackened Salmon - Slaw, Black Bean Salsa, Salsa Verde **Sorry No Combos
- Cathy's Buffalo Chicken Dip** \$13
Served piping hot with tortilla chips
- Chicken Tenders** \$12
Honey mustard, Buffalo, BBQ or Sweet Thai Chili.
- Fried Calamari** \$14
Banana Peppers, Lemon Basil Aioli

SOUP & SALAD

- Plum Island Clam Chowder** *Cup 5 Bowl 7*
Served piping hot with the perfect amount of cracked black pepper.
- Black Bean Chili** *Cup 6 Bowl 8*
Perfectly balanced and slow simmered with a nice touch of dark chocolate & freshly brewed coffee. Topped with cheddar jack cheese and served with crisp tortilla chips.
- House Salad** \$10
Mixed greens, cucumber, grape tomatoes, red onion & house croutons.
+ Add to any Salad: Grilled Chicken 6, Salmon 8, Chicken Tenders 6, Shrimp 8
- Caesar Salad** \$11
Romaine, Parmesan, Crouton
- Beet Salad** \$12
Oven Roasted Beets, Maple Citrus Vinaigrette, Toasted Pecans, Frisse

Consumption of raw or under cooked meats including shellfish or eggs can be harmful to your health. Please inform us if you have an allergy. While our kitchen is Gluten Sensitive, we do not have a designated gluten-free kitchen.

SANDWICH/BURGER

Sandwiches served with french fries or slaw and dill pickles

Upgrade to Sweet Fries 2 Onions Rings 3 Demi House 5 Demi Caesar 6 Gluten Free Bun - 2

Fried Chicken \$15

Bread & Butter Pickles, Buttermilk Ranch, Pepperjack, Bacon

BYOB \$16

Lettuce, Tomato, Onion Choice of Cheese: American/Cheddar Jack/Swiss/Pepper Jack/Blue
+ Bacon, Mushrooms, Caramelized Onions, Garlic Aioli - \$2 Each

Ruben \$16

Sauerkraut, Swiss, Fancy Sauce

Cubano \$16

Mojo Pork, Bread & Butter Pickles, Dijon, Swiss, Ham

PIZZA

Thin Crust Pizza \$10

Add 1.50 Per Peppers, Onions, Mushrooms, Pineapple, Jalapenos

Add 2. Per Bacon, Pepperoni, Sausage, Prosciutto Add 4. Grilled Chicken or Caesar Salad

TBM - Tomato Basil Mozzarella \$14

Garlic sauce, fresh tomato, fresh basil and fresh mozzarella.

BBQ Chicken \$14

Cheddar Cheese, Arugula, Pickled Onion

Mack Attack \$14

Fancy Sauce, Hamburger, Shredded Romaine, pickles

ENTRÉES

Baked Haddock \$21

Sweet Potato & Bacon Hash, Garlic Spinach

Statler Chicken \$21

Butternut Squash Risotto, Pan Jus

Fish & Chips \$19

Handcut Fries, Slaw, Lemon Tartar

Herb Marinated Steak Tips \$23

Potato Pave, Broccolini

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FALL DRINK SPECIALS

Plum Crazy Rum Punch

A local favorite!

Coffee for your Head

Rumson's coffee Rum and Rumchata shaken on the rocks.

Spiked Hot Cider

Hot Apple Cider with your choice of Jack Fire, Rumson's Spiced Rum or Smirnoff Caramel Vodka

Bite the Bulleit

Bulleit Bourbon, Malibu Passion fruit, muddled orange, bitters and splash soda

Hot N' Toasty

Hot Toddy with your choice of Jameson, Jack Honey or Bulleit Bourbon with house made mix

Spiced Red Sangria

Red wine mixed with Jack Fire and apple cider topped with ginger ale and fresh fruit

Blueberry Cobbler Martini

Smirnoff Blueberry Vodka, Rumchata, Jack Fire and vanilla almond milk with a honey graham cracker rim

Pear Me Up

Absolut Pear and Elderflower vodka, ginger simple syrup with pear juice and splash of soda finished with a cinnamon sugar rim

TO GO ITEMS

Clam Chowder by the Quart \$15

Cold. Reheat at home

Chili by the Quart \$16

Cold. Reheat at home

32 oz Plum Crazy Rum Punch \$35

Enough for 4 drinks. Serve over ice! To Go Food purchase is required.

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