



Friday, March 16<sup>th</sup> 2018

### Lunch Specials

- Farmstead Cheese Plate w/ Toasted Crostini 24  
Mimolette, Pyranees Forested Gouda, White Angelique, Three Cream Gouda,  
Baley Hazen Blue w/ Maple-Butter & Cocoa Dusted Almonds
- Sweet Potato Fish & Chips 16  
Native Haddock, Hand-cut Fries, Spicy Ketchup, Coleslaw & Tarter
- Steak Tip Caesar 15  
Flatiron Medallions Grilled to order w/ our House Double D Caesar Salad
- Crab & Asparagus Quiche 14  
Wild Claw Meat, Asparagus, Leeks & Gruyere Cheese w/ a House Salad
- Carnitas Quesadilla 13  
Pork Shoulder, Caramelized Onions, Sun-dried Tomatoes, Gruyere Cheese  
Salsa & Sour Cream
- Clam Fritters w/ House Tartar (6) 6

### Sushi Special

- Diver's Volcano 14  
Salmon, Hamachi, Big-Eye Tuna, Scallops, Kewpi Mayo, Sriracha, Scallions,  
and Tobikko served on a Diver Scallop shell

### Oyster Selection

- Shiny Sea ~ P.E.I., Canada ~ 3.00/each
- Canada Cups ~ P.E.I., Canada ~ 3.00/ each
- Irish Point ~ P.E.I., Canada ~ 3.00/each
- Wild Vineyard ~ Martha's Vineyard, MA ~ 3.00/ each

### Drink Special

- ~ Blueberry Ginger Cocktail ~  
Skyy Blueberry, Blue Curacao, Lemon & Lime, Ginger Simple & Splash Ginger Beer  
(Served on the Rocks w/ Ginger Sugar Rim)