

MENU

SOUP

Soup Du Jour.....MP

The Chef's Daily Whim

APPETIZERS

Shrimp Cocktail...\$16

Chilled with House-made Cocktail Sauce

Steamed Clams.....\$12

Drawn Butter & Lemon (1/2 doz)

Clams Casino.....\$16

"The Classic" with Bacon (1/2 doz)

Fire Roasted Oysters.....\$17

Chimichuri & Lime

Oysters Rockefeller.....\$19

Fennel, Touch of Cream, Lump Crab & Herb-Breadcrumbs

Yum Yum Shrimp.....\$16

Panko Fried Shrimp, Dressed Arugula, Yum Yum Sauce

Corn-fried Calamari.....\$14

Assorted Peppers, Grilled Corn & Smoked Paparika Aioli

Fried Goat Cheese.....\$14

Red Onion Marmalade, Basil-honey Drizzle, Baguette

Beer Can Wings.....\$12

Charbroiled & Glazed, Accompanied with a Beer-Cheese Dip (6)

SALADS

Mixed Greens

small \$6 large \$9

Select Greens, Lettuce, Tomato, Cucumber, Croutons, Balsamic Vinaigrette

The Classic Cobb

Select Greens with Tomato, Hand-cut Bacon, Hard-boiled Egg, Smokey Blue Cheese & Creamy Avocado Dressing

& Accompanied with Chicken..... \$17 Shrimp..... \$19 Chicken & Shrimp..... \$21

Traditional Caesar Salad.....\$12

with Shaved Parmesan, Garlicky Croutons

Add Chicken..... \$16 Add Shrimp..... \$17

Roasted Beet Salad.....\$16

Red & Golden Beets, Beet Puree, Tarragon Goat Cheese, Arugula & Honey Drizzle

The Caprese.....\$16

Garden Heirloom Tomatoes, House-made Pulled Mozzarella, Fresh Basil, Balsamic Glaze & EVOO

PIZZAS

Thin Crust or Rust Belt Crust

\$18

Pepperoni ...San Marzano House Sauce, Mozzarella & Lots of Pepperoni

Billy K's Special...San Marzano House Sauce, Mozzarella, House-made Italian Sausage, Banana Peppers, Peppadews & Black Olives

Margarita...San Marzano House Sauce, Mozzarella & Garden-Fresh Basil

Quattro Formaggi ...Béchalme, Mozzarella, Smoked Blue Cheese, Goat Cheese & Romano Cheese

Forest Mushroom...Duxelles, Gruyere Cheese & Fine Herbs

SANDWICHES

The Lobster Roll.....\$25

Brioche Roll & Hand-Cut Truffle Fries

Acqua's Grass-fed Burger.....\$18

Caramelized Onion, Bacon Jam, Gruyere, Dressed Arugula & Hand-cut Fries

Chicken Marsala Sandwich.....\$16

Roasted Mushrooms, Gruyere Cheese & Demi

ENTREES

Roasted 1/2 Chicken.....\$27

Brined and Seasoned with Fresh Herbs, Chalet Sauce. Purple Mashed Potato

Cioppino.....\$38

Clams, Mussels, Shrimp, Fresh Catch in a Tomato-herb Broth

Accompanied with Grilled Lemon & Fresh Baked Baguette

Korean BBQ Swordfish.....\$36

Lemon-grass Pineapple Risotto & Ginger Broth

Pastrami Spiced Faroe Island Salmon.....\$34

Dijon Aioli, Pickled Red Onion & Roasted Fingerlings

Traditional Linguine & Clam Sauce.....\$28

Choice of Red or White Sauce with Steamed Littlenecks

The Butcher's Cut

8 oz Filet Mignon.....\$49

Steak & Frites (14 oz NY Strip).....\$56

14 oz Bone-in Double Cut Pork Chop with Apple-cherry Chutney.....\$34

Accompanied with Chef's Daily Potato & Vegetable

TODAY'S RAW BAR

OYSTERS

Patriots- CAPE COD, MA
T&A-EAST DENNIS, MA
GREAT WHITE, LONG ISLAND, NY

CLAMS

Little Neck Clams \$11/\$17

BAY SCALLOP CEVICHE

Lime, Mango, Peppadew & Fresh tortillas
\$15

SMOKED WHITEFISH DIP

With Fresh Baguette
\$12

BEERS

DRAFT

Southern Tier Mango Crush
Stella Artois

Big Ditch Hayburner
Blue Light

BOTTLE

Corona
Coors Light
Miller Lite
Molson
Michelob Light

EBC Blueberry
Abita Purple Haze
Southern Tier IPA
Angry Orchard Cider
White Claw Mango
White Claw Black Cherry

Labatt's Blue
Blue Light
Budweiser
Bud Light
Bud Light Lime

WINE LIST

SPARKLING

Lamanca Prosecco Split 10
Rosa Regale Split 10
Gancia Asti 8/29
Riondo Prosecco 8/29
Veuve Cliquot Champagne 120
Duc de Romet Champagne 72

WHITE

Estrella Chardonnay (CA)... 8 /28
Sonoma Cutrer Chardonnay (CA) 14/49
San Clemente Chardonnay (CA) 29
William Hill Chardonnay (CA) 34
Oxford Landing Chardonnay (AU) 28
Cakebread Chardonnay (CA) 89
Estrella Pinot Grigio (CA) 8/28
Il conte Pinot Grigio (IT) 8/29
Mirassou Mascato (CA) 8/29
Hess Sauvignon Blanc (CA) 7/24
Shades of Blue Riesling (GER) 8/29
Boundary Breaks Riesling (WAS) 32
Adeisheim Pinot Gris (FR) 39
Eric Chevalier Fre Gris (FR) 46

ROSE

Idlenwild flora & Fauna (CA) 44
Emiliana Matura Rose (CHIL) 8/24
Chapoutier Belleruche Rose (F) 10/39

RED

19 Crimes Red Blend (CA) 8/28
Divining Rod Red Blend (CA 2015) 8/28
Alamos Malbec (AG 2104) 26
Belleruche Cote de Rhone (F 2014) 36
Chateau St-Roche Cote de Rhone (F) 34
Blažon Pinot Noir (CA) 34
Forge Pinot Noir (CA 2014) 58
J Vineyards Pinot Noir (CA 2017) 14/46
Estrella Cabernet Sauvignon (CA) 28
Cypress Cabernet Sauvignon (CA 2013) 29
Horse Play Cabernet Sauvignon (CA) 14/46
Louis Martini Cabernet (CA 2017) 14/49
Freelander Cabernet Sauvignon (CA 2017) 12/42
Maggio Cabernet Sauvignon (CA) 26
Robert Reynolds Cabernet Sauvignon (CA 2012)
William Hill Cabernet Sauvignon (CA 2013) 32
Hess Allomi Cabernet Sauvignon (CA 2017) 89
Estrella Merlot (CA) 8/28
Natale Verg Montepulciano d' Abruzzo (IT 2017) 28
Tempranillo (SP 2014) 29