## **Anglers' Club Dinner**

Clam Chowder 6 – 9 cup or bowl

French Onion Soup - 10 in a crock topped with crouton and gruyere

Chicken Wings-16 buffalo, sweet asian, jerk or plain

Crab Rangoons – 13 w/ sweet chili sauce

Tuna Wontons -15 fried wontons with tuna, wakame, pickled ginger, wasabi crème, soy ginger sauce

Lemongrass Chicken Potstickers -13 served with ponzu sauce

Chopped Wedge -12 iceberg lettuce w/ grape tomatoes, bacon, crumbled blue cheese topped w/ onion rings

Caesar Salad -12 romaine w/ parmesan, cheese, croutons, and caesar dressing

Potato Skins - 13 topped with bacon and cheddar w/ sour cream

> Boom Boom Shrimp - 14 battered and fried shrimp tossed in spicy sauce

Beet Salad – 13 greens w/ roasted beets, butternut squash, burrata cheese, sunflower seeds, champagne dressing with a balsamic drizzle

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

**Cheeseburger -15** w/lettuce, tomato, onion, choice of cheese

**Chicken Sandwich -15** grilled chicken w/ cheddar, bacon, lettuce, tomato and ranch dressing

Lobster Salad Roll - 29 lobster salad w/ lettuce on brioche roll

> Spicy Fish Wrap - 16 fried cod w/ shredded lettuce and sriracha mayonnaise

**Braised Short Ribs – 24** 

Lobster Pot Pie - 28 creamy pot pie filling with lobster, carrots, peas, onions and fennel topped with puff pastry

Steak Frites - 24 sliced flat iron steak served with a mushroom demi glace, brussels sprouts and truffle fries

Parmesan-Panko Crusted Chicken w/ Dijon beurre blanc – 22 breaded chicken scallopini finished with a dijon beurre blanc and served with rice pilaf and asparagus

> Halibut Piccata – 33 pan seared halibut over linguini with creamy lemon caper sauce

Nantucket Bay Scallop Gratin – 28 fresh scallops in a light cream sauce with prosciutto, finished with panko served with rice pilaf and asparagus

Rigatoni Bolognese – 24

house made Bolognese sauce over rigatoni with garlic toast

\*PLEASE NOTE THAT SPECIAL MENU REQUESTS SLOW DOWN THE PROCESS - PLEASE KEEP TO A MINIMUM SO THE KITCHEN MAY PRESENT FOOD IN A TIMELY MANNER\* Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness \*Before placing your order, please inform your server if a person in your party has a food allergy.

slow cooked tender beef short ribs atop mashed potatoes and roasted carrots