

SOUP

NEW ENGLAND CLAM CHOWDER cup 3. Bowl 6.

CHEF'S SOUP OF THE DAY \$

APPETIZERS

LUMP CRAB CAKES. 9.
Lump Crab, Creole Tartar,
Sweet Chili & Wasabi Aioli

SWEET & SOUR CALAMARI. 8.
Thai Chili Paste, Fresh Scallions
Sesame Seeds

BRUSCHETTA. 7.
Roasted Tomatoes, Shaved Asiago,
Prosciutto de Parma, Basil Oil

BBQ PORK SLIDERS 3 for 5.
Hickory BBQ Pork, Apple Slaw

FLASH FRIED OYSTERS. 10.
House Creole Tartar

PORK POT STICKERS. 8.
Thai Sweet & Sour Sauce

DAY BOAT SCALLOPS. 8.
Maple Cider Champagne Glaze

**COLOSSAL SHRIMP
COCKTAIL** 10.
House Cocktail Sauce

CANOE CHIPS. 5.
House Chips, Scallions, Blue
Cheese Sauce

SEARED AHI TUNA. sm 8./ lg. 14.
Asian Cucumber Spaghetti Wasabi
Aioli & Pickled Ginger

SALADS

ICEBERG WEDGE. 5.
Apple Bacon, Diced Tomato, Scallions, House Blue Cheese or Ranch

CANOE CHOP. 7.
Chopped Iceberg, Tomato, Cucumber, Olives, Salami, Cheddar Cheese, Spanish Onion, Worcestershire Vinaigrette

PETITE GREENS. 6. with entrée 3.
Baby Field Greens, Candied Pecans, Goat Cheese, Apples, Raspberry Vinaigrette

CANOE CAESAR. 5. with entrée 3.
Focaccia Croutons, Shaved Parmesan Cheese

Enjoy one of our salads with your choice of...

CHICKEN. 10. **BEEF.** 10. **SHRIMP.** 10. **CALAMARI.** 10. **CRAB CAKE.** 10.

LIGHTER FARE

KOBE BEEF BURGER 12.
10 oz American Wagyu

CERTIFIED ANGUS BURGER. 8.
Fresh Daily & Grilled

CANOE BURGER. 9.
VT Cheddar, Apple Bacon,
Caramelized Onions

TAVERN BURGER. 9.
Blue Cheese & Mushrooms

MEATLOAF SANDWICH. 8.
Herbed Focaccia, House Chips

**GRILLED CHICKEN
SANDWICH.** 8.
Apple Bacon, Cheddar Cheese

MAC & CHEESE. 10.
Cheddar, Asiago & Parmesan

SPAGHETTI & MEATBALLS. 10.
House Meatballs & Marinara

BUFFALO CHICKEN WRAP. 8.
Tomato, Lettuce, Blue Cheese Sauce

**RAY'S FRIED BOLOGNA
SANDWICH.** 5.
All Beef Bologna, White Bread

STEAK & CHEESE 10.
Shaved Rib-Eye, Cheese, Toasted Roll

JUMBO LOBSTER ROLL. 15.
100% Lobster & Mayo

ENTREE

PAN SEARED SALMON. 20.
Lobster, Green Bean, Corn, Red
Pepper Succotash, Mashed Potato

LOBSTER MAC & CHEESE. 21.
½ & 1lb meat versions available

ITALIAN TENDERLOIN TIPS
Rice Pilaf, Green Beans, Grilled
Cherry Peppers 17.

CHICKEN & BROCCOLI. 16.
Penne, Asiago, Parmesan &
Cheddar Cheese

SEAFOOD FRA DIAVOLO. 25.
Lobster, Shrimp, Scallops, Fresh
Fish, Calamari, Spicy Red Sauce

CIDER MARINATED PORK 18.
TENDERLOIN MEDALLIONS
Bourbon-BBQ Demi Glaze, Dried
Fruit Chutney

LOBSTER RAVIOLI. 23.
Pan Seared Shrimp & Scallops,
Parmesan Crab Cream

**LOBSTER & JUMBO SHRIMP
SCAMPI** 25.
Garlic, Herbs, White Wine

FIRE ROASTED NY STRIP.* 24.
Roasted Garlic, Bacon & Cheddar
Mashed Potato

CHICKEN PARMESAN. 14.
Penne Pasta, House Marinara

VEAL PARMESAN. 18.
Penne Pasta, House Marinara

AHI TUNA. 19.
Vegetable Rice Noodles, Tempura
Broccolini, Sesame-Ginger Glaze

**SPINACH & RICOTTA
RAVIOLI** 16.
Sundried Tomato Pesto Cream

Add Three Large Shrimp 22.

**SURF & TURF
MAC & CHEESE.** 24.
Our Lobster Mac Mixed w/ Pan
Seared Filet and NY Strip

MIX GRILL. 21.
Tenderloin Tips, Chicken Sausage,
Shrimp, Pork Tips & Rice Pilaf

RACK of DOMESTIC LAMB. 26.
Thyme Infused Mashed Potato

FILET of BEEF.* 24.
Roasted Garlic Mashed, Green
Peppercorn, Mushroom -Cognac
Sauce or... try our
Gorgonzola-Bacon Sauce 25.

HERB ROASTED CHICKEN 16.
½ Chicken, Red Bliss Potato Salad,
Pepperjack Corn Muffin

MEATLOAF. 15.
House Mac & Cheese

SEAFOOD STIR-FRY 23.
Lobster, Shrimp, Scallops, Crab,
Fresh Vegetables, Ginger, Soy &
Sesame Sauce, Rice Noodles

VEGETABLE STIR-FRY 14.
(Gluten Free available)

FILET OSCAR.* 28.
8 oz Filet, Crab Cake, Hollandaise
Sauce, Asparagus

BRAISED BEEF SHORTTRIB. 19.
Sweet Potato Mashed, Apple Slaw,
Flash Fried Onion Rings

HOUSE SPECIALTY...

Hand Cut to Order...

USDA "PRIME" NY STRIP

16 oz 24 oz 32 oz

FRIDAY & SATURDAY NIGHT ROAST PRIME RIB

12oz. \$16. 16 oz. \$20. 20 oz. \$25.

GRILLED OR BLACKENED

EXTRA SIDES

GRILLED SHRIMP (2) 6.

LOBSTER MASHED 6.

ROASTED ASPARAGUS 4.

STEAMED VEGETABLE 4.

SIDE MAC & CHEESE 6.

STUFF

SPLIT PLATE 4.00
A FULL SERVING OF THE MEALS STARCH
AND/OR VEGETABLE IS AVAILABLE

* ARE NATURAL FED BEEF, NO
STEROIDS OR ANTIBIOTICS.*

A 20% GRATUITY MAY BE ADDED
TO PARTIES OF 8 OR MORE.

THE STATE BUREAU OF FOOD
PROTECTION ADVISES CERTAIN
VULNERABLE CONSUMERS AGAINST
CONSUMING UNDERCOOKED ANIMAL
PRODUCTS.

OWNER/CHEF
SCOTT OUELLETTE

CHEF DE CUISINE- *Jeff Miller*

MANAGER- *Wendy Chase*

We Make It Fresh

We Make It Simple

We Make It Great