

## APPETIZERS

<b>Clams Casino</b>	\$14
<i>Fresh little neck clams baked with our homemade stuffing</i>	
<b>Mussels</b>	\$12
<i>Sauteed with shallots, scallions, finished in a lemon cream ale</i>	
<b>Grilled Calamari</b>	\$14
<i>Tender squid rings grilled, sauteed with crispy bacon, hot cherry peppers and asparagus tossed in a white wine sauce</i>	
<b>Grilled Eggplant</b>	\$13
<i>Topped with tomato, mozzarella, roasted red peppers, finished with an aged balsamic reduction</i>	
<b>Bruschetta</b>	\$10
<i>Homemade bread topped with diced tomatoes, fresh garlic, basic, olive oil and melted mozzarella</i>	
<b>Stuffed Artichokes</b>	\$14
<i>Shrimp stuffing, lobster cream sauce</i>	

## SALADS

### Salad Additions

Goat Cheese or Gorgonzola \$2.50    Anchovies \$2  
\*Hanger Steak \$9    Chicken \$6    Shrimp \$10    \*Salmon \$9

<b>Caesar</b>	\$9
<i>Romaine hearts tossed with homemade croutons and caesar dressing</i>	
<b>Arugula</b>	\$10
<i>Served with beets and goat cheese, finished with an orange honey vinaigrette</i>	
<b>Italian Artichoke</b>	\$11
<i>Mesculin greens tossed with roasted Italian artichoke hearts, lemon, olive oil dressing</i>	
<b>House</b>	\$9
<i>Baby mesculin greens, tomatoes, olives, cucumbers with a champagne vinaigrette</i>	
<b>Burrata</b>	\$12
<i>Burrata cheese, tomato, roasted red peppers, basil olive oil</i>	
<b>Guilford Greens</b>	\$13
<i>Local microgreens, crispy bacon, tomatoes, seasonal fruit, tossed with lemon olive oil dressing</i>	

## SOUP

<b>Pasta e Fagioli</b>	\$10
<b>Cream of Mushroom</b>	\$10
<b>Lobster Bisque</b>	\$14

## RAW BAR

<b>Clams on the Half Shell</b>	\$2.50 ea.
<b>Shrimp Cocktail</b>	\$4 ea.

\*Consumption of undercooked (or raw) meats or sea food is known to increase the risk of food borne illnesses.