



STARTERS

SOUP OF THE DAY (VEG, VG) \$8

CHUNKY CLAM CHOWDER (NF) \$10

hickory smoked bacon, potato, fresh herbs

FRITO PIE (NF, DF,GF) \$9

Frito corn chips, house made all beef chili, cheddar and jack cheese, pickle jalapeño, onion, sour cream,

FRIED CALAMARI (NF, DF) \$9

lemon, house seasoning, caper tartar

HOUSE-MADE LOADED TOTS (GF, NF) \$7

purple potato, bacon, cheese, sour cream, spicy cheese sauce

SALADS

ROSIE SALAD (NF, DF) \$13

baby spinach, egg, bacon, fuji apple, with ranch and crispy onions

MANDARIN SALAD (GF, VEG, VG,) \$14

almonds, cherry tomatos, feta cheese, with honey vinaigrette

COBB SALAD (GF, NF) \$16

romaine hearts, grilled free-range chicken, cage free egg, avocado, bacon, tomato, and blue cheese tossed with red wine vinaigrette

SEAFOOD LOUIE (GF, NF) \$21

romaine, swordfish, PUD shrimp, tomato, avocado, and cucumber with red wine vinaigrette & Louie dressing

add swordfish \$8

add grilled chicken \$7

SIDE

SMOKEY MAC & CHEESE \$8

smoked gouda, crumbled bacon, chives and paprika dulce



ACME RUSTIC SWEET BAGUETTE \$1.50

served with sweet butter

TRUFFLE FRIES (VG, VEG, GF, NF, DF) \$8

BOWL OF CHILI \$6

served with sour cream, chive and jalapeño

***CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS.**

VG- VEGAN, GF- GLUTEN FREE

VEG- VEGETARIAN, NF- NUT FREE

DF- DAIRY FREE

ENTREES

BUTTERNUT SQUASH GRIDDLE CAKES (DF, VEG, GF) \$13

summer and italian squash, fresh herbs, served with mixed greens & sage cream

MARINA BEER BATTERED FISH & CHIPS (NF) \$17

served with spicy coleslaw and house-cut kennebec french fries

SOUTHERN STUFFED POTATO (NF, GF) \$15

diced chicken breast, smoked sausage, bacon, prawns, spicy cheese sauce served with mixed greens

WILD GRILLED SWORDFISH (GF, NF) \$16

wilted greens, blistered tomatoes, and basil caper butter

SPICY FISH TACOS (NF) \$15 avocado pico de gallo served pineapple salsa, sour cream and cilantro

MOLASSES SPARE RIBS (NF) \$16

wilted greens, served with mac and cheese

BURGERS/SANDWICHES

GUACAMOLE BAY BURGER (VEG, NF,) \$15

Red quinoa, pearl barley, black beans and eggplant in a house made patty, a choice of mixed greens, or house-cut kennebec french fries

CAJUN CATFISH SANDWICH (NF, GF, NF) \$15

house made cajun spice, jalapeno aioli, lime, creamy coleslaw and a choice of mixed greens, or hand-cut fries

DOUBLE STACK CLUB (NF) \$15

oven roasted turkey breast, grilled chicken, hickory bacon, gouda cheese, lettuce, tomato and avocado aioli choice of mixed greens, or house-cut kennebec french fries

THE BUFFALO RIVETER (NF) \$15

lightly fried chicken breast with buffalo sauce, garlic aioli and creamy coleslaw served with a choice of mixed greens, or house-cut kennebec french fries

***THE JASPER (NF) \$15**

1/3 lb. Angus Beef, bacon, cheddar cheese, chipotle aioli, tomato, romaine lettuce, red onion, and pickles, served with a choice of mixed greens, or house-cut kennebec french fries

***THE LIFT (NF) \$11**

1/3 lb. Angus Beef, secret sauce, tomato, romaine lettuce, and red onion served with a choice of mixed greens, or house-cut kennebec french fries

make it a double \$4

add bacon \$2

No split checks. 18% gratuity added for parties of 6 or more.

To conserve water, we serve water upon request only. Thank you