

ALL SET



RESTAURANT & BAR

\$12 LUNCH

Includes your choice of Iced Tea, Coke, Diet Coke, Sprite, Ginger Beer or Orange Soda & a House Made Chocolate Chips Cookie.
Available for dine-in only.

TROUT MEUNIERE

Pan-Seared, Garlic Green Beans, Rosemary Potatoes

FISH TACOS

Cornmeal Crust, Spicy Coleslaw, Green Goddess

FRIED FISH SANDWICH

Battered Cod, Pickled Zucchini, Bibb Lettuce, Tartar Sauce, House Cut Fries

MUSSELS & FRIES

White Wine, Garlic, Chili Flakes, House Cut Fries

PASTA PRIMAVERA

Garden Vegetables, Fettuccine, Tomato Parmesan

SCALLOP ROLL

Tempura Fried, Old Bar Tartar, Coleslaw, Bibb Lettuce, House Cut Fries

SHORT RIB RAGU

Braised Short Rib, Campanelle, Tomato Parmesan

GRILLED CHEESE

Vermont Cheddar, Feta Mayonnaise, Brioche Toast, Tomato Basil Soup

STEAK SALAD

Mixed Greens, Corn, Cherry Tomatoes, Fried Shallots, Bleu Cheese Crumbles, Bleu Cheese Dressing

PLEASE NOTIFY US OF ANY ALLERGIES.. GLUTEN FREE OPTIONS ARE AVAILABLE. 18% GRATUITY ADDED TO SPLIT CHECKS OF 5 OR MORE

*State food code requires us to inform you that consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Shellfish dishes cannot be taken to-go.

HOUSE COCKTAILS 10

THE PROVINCETOWN

Cranberry-Infused Vodka, Lemon, Cucumber, Basil-Mint Syrup, Ginger

CRAZY FOR LAYLA

Gin, Orange Liquor, Lemon, Creme de Violette

PERFECT STORM

Rum, Lime, Pineapple, Ginger, Gosling's Ginger Beer

HIHOWAHYA

Rye, Sweet Vermouth, Limoncello, Cherry Liquor, Bitters

HARVARD YARD

Bourbon, Smoked Bitters, Vermont Maple Syrup

COMIN' IN HOT

Tequila, Lime, Grape, Jalapeno Agave Syrup

ALL SET SPECIALTIES 12

A MATTER OF TRUST

Vodka, Peach Schnapps, Benedictine, Angostura Bitters

ELIZABETH IN SICILY

Gin, Aperol, Limoncello, Blood Orange, Cucumber

ALL SUMMER

White Rum, Passionfruit, Basil-Mint Syrup, Angostura Bitters

BLOWN OFF COURSE

Rye, Lemon, Orgeat, Angostura Bitters, Angostura Amaro

FENWAY PARK

Whiskey, Falernum, Coconut Milk, Angostura Bitters, Ginger

JOY TOLD ME SO

Tequila, Ginger, Strawberry Syrup, Lime

WINE BY THE GLASS

SPARKLING & ROSE

PROSECCO BRUT NV (SPLIT)

Maschio, Veneto, Italy8

SAUVIGNON BLANC 'CRACKLIN' SAVIE'

Lake Chalice, Marlborough, New Zealand.....10/40

ROSE 'MAGALI'

Saint Andre De Figuiere, Cotes De Provence, France.....12/48

WHITE

PINOT GRIGIO

Caposaldo, Veneto, Italy7/32

ALBARINO

Vina Cartin, Rias Baixas, Spain..... 9/41

RIESLING 'CHRISTOPHER-PHILIPP'

Weingut Schumann-Nagler, Rheingau, Germany.. 10/45

GRUNER VELTLINER 'LOIS'

Fred Loimer, Kamptal DAC, Austria 10/45

SAUVIGNON BLANC

Matakana Estate, Marlborough, New Zealand..... 8/36

VERDICCHIO 'FONTEVECCHIA'

Casalfarneto, Castelli Di Jesi, Italy..... 9/41

CHENIN BLANC 'OLD VINE RESERVE'

Ken Forrester Wines, Stellenbosch, South Africa ...11/49

CHARDONNAY 'NIELSON'

Byron, Santa Barbara County, California 9/41

VIDAL BLANC-MOSCATO 'GOLD DIGGER'

Knob Hall Winery, Clear Springs, Maryland 9/41

RED

PINOT NOIR

Rickshaw Wines, California10/55

MALBEC

Hacienda Los Haroldos, Mendoza, Argentina 8/36

MONASTRELL 'HONORO VERA' ORGANIC

Bodegas Juan Gil, Jumilla, Spain 7/32

CABERNET FRANC-TANNAT-MERLOT 'JAVA'

Domaine Chiroulet, Cotes De Gascogne, France 8/36

CARMENERE 'ENVERO'

Apaltagua, Colchagua Valley, Chile.....12/54

MAZUELO-SYRAH-GRENACHA 'CAN BLAU'

Bodegas Juan Gil, Montsant, Spain.....10/45

CABERNET SAUVIGNON

Liberated Winery, Sonoma County, California.....11/49

HOUSE COCKTAILS 10

THE PROVINCETOWN
Cranberry-Infused Vodka, Lemon, Cucumber, Basil-Mint Syrup, Ginger

CRAZY FOR LAYLA
Gin, Orange Liqueur, Lemon, Creme de Violette

PERFECT STORM
Rum, Lime, Pineapple, Ginger, Gosling's Ginger Beer

HIHOWAHYA
Rye, Sweet Vermouth, Cherry Liqueur, Limoncello, Bitters

HARVARD YARD
Bourbon, Smoked Bitters, Vermont Maple Syrup

COMIN' IN HOT
Tequila, Lime, Grape, Jalapeno Agave Syrup

ALL SET SPECIALTIES 12

WHERDA FAGAWI
Vodka, Olive Brine, Bleu Cheese Olives

ELIZABETH IN BANGKOK
Gin, Yellow Chartreuse, Lemongrass-Kaffir Lime Syrup, Lemon, Ginger

JULIAN EDELBRUM RUNNER
Raisin-Infused Rum, Orgeat, Chai Syrup, Angostura Bitters, Lime

BLOWN OFF COURSE
Rye, Lemon, Orgeat, Angostura Bitters, Angostura Amaro

HOW 'BOUT THEM APPLES
Bird Dog Green Apple, Allspice Dram, Apple-Infused Cynar, Lemon, Ginger

THE T
Tequila, Grapefruit, Agave Syrup, Aperol, Lime

BEER

| | |
|--|---|
| SAM ADAMS MA 4.9%.....6 | JAILBREAK BIG PUNISHER IPA MD 8.5%.....9 |
| HARPOON UFO WHITE MA 4.8%.....6 | PORT CITY PORTER VA 7.5%.....8 |
| ALLGASH WHITE ME 5.0%.....8 | GUINNESS DRAUGHT CAN IE 6%.....6 |
| JAILBREAK INFINITE AMBER ALE MD 5.0%.....8 | COORS LIGHT CO 4.2%.....4.5 |
| CISCO WHALE'S TALE PALE ALE MA 5.6%.....8 | PABST BLUE RIBBON CA 4.7%.....4.5 |
| PORT CITY ESSENTIAL PALE ALE VA 5.5%.....8 | TODAY'S SEASONALSMKT |
| STAR HILL NORTHERN LIGHTS IPA VA 6.2%.....6 | TODAY'S DRAFTMKT |

AFTER DINNER DRINKS

| | |
|---|---|
| MUDSLIDE 14 | Bailey's Irish Cream, Kahlua, Vodka |
| GRAPE DRINK 12 | Lemon, Grape Syrup, Orgeat, Ruby Port, Cognac |
| VERDI SPUMANTE 7 | Bosca, Canelli-Asti, Italy |
| STARBOARD FORTIFIED RED 13 | Knob Hall Winery, Clear Springs, MD |
| PEDRO XIMENEZ 10 | Alvear 'Solera 1927' Jerez, Spain |
| LATE HARVEST CHARDONNAY 9/32 | Dominio de Punctum 'Dulce Venganza' Castillo, Spain |
| COFFEE 3 / CAPPUCCINO 4 / ESPRESSO 3.5 | |
| TEAS 2.5 | English Breakfast, Chamomile, Earl Grey, Chai Organic, Green Ginger, Tropical Passion |

DESSERTS 8

| | |
|---|-------------------------------------|
| PEANUT BUTTER CROISSANT PUDDING | |
| Madagascar Vanilla Custard, Virginia Peanuts, Vanilla Gelato, Caramel Cream | |
| APPLE CRISP | |
| Granny Smith Apples, Bourbon Vanilla Bean, Graham Cracker Crumbles, Salted Caramel Gelato | |
| RICOTTA DOUGHNUTS | |
| Cinnamon Sugar, Creme Anglaise, Chocolate Ganache | |
| OREO NUTELLA CHEESECAKE | |
| Nutella Mousse, Sweet Cream Cheese, Oreo Crust | |
| CHOCOLATE CHIP COOKIES (4)5 | |
| GELATO/SORBET 3 ea | Ask your server for today's flavors |



RAW BAR

| | |
|--|---------|
| CRAB COCKTAIL | 16 |
| Basil & Bibb Lettuce Chiffonade, Lemon Truffle Aioli | |
| TUNA TARTARE | 15 |
| Avocado, Wasabi Yuzu, Cilantro Oil, Yucca Chips | |
| SNOW CRAB LEGS | 18 |
| Dijonnaise, Cocktail Sauce | |
| SHRIMP COCKTAIL (3) | 9 |
| OYSTERS ON THE 1/2 SHELL | 2.5 ea. |
| Today's Selection - Minimum of 6 | |
| LITTLENECK CLAMS | 1.5 ea. |
| Minimum of 6 | |
| WOODS HOLE | 25 |
| 6 Oysters on the 1/2 Shell, 4 Littleneck Clams, 2 Shrimp Cocktail | |
| CAPE COD BAY | 48 |
| 12 Oysters on the 1/2 Shell, 6 Littleneck Clams, 4 Shrimp Cocktail | |

SIDES

| | |
|-------------------------------|---|
| HOUSE CUT FRIES | 4 |
| SWEET POTATOES | 5 |
| BRUSSELS SPROUTS | 5 |
| MASHED POTATOES | 4 |
| SWISS CHARD | 5 |

APPETIZERS

| | |
|--|----|
| FRIED CLAMS | 16 |
| Whole Belly, Arugula, Tartar Sauce, Lemon Zest | |
| FISH TACOS | 12 |
| Cornmeal Crust, Spicy Coleslaw, Avocado Lime Ranch | |
| WHITE BEAN HUMMUS | 8 |
| Watermelon Radish, Baby Carrots, Olives, Cucumber, Broccoli, Flatbread | |
| SMOKED FISH FRITTERS | 9 |
| Red & Green Peppers, Scallions, Tabasco, Habanero Shallot Jelly | |
| CHICKPEA FRIES | 8 |
| Shredded Zucchini, Roasted Garlic, Avocado Lime Ranch | |
| CHARRED OCTOPUS | 13 |
| Harissa, Cannellini Bean Puree, Seaweed Salad, Pickled Red Onion | |
| OYSTER ROCKEFELLER | 12 |
| Creamed Spinach, Jalapeno Bacon | |
| SRIRACHA BISCUITS | 7 |
| Aged White Cheddar, Sea Salt | |
| CRAB MAC & CHEESE | 14 |
| Gruyere, White Cheddar, Campanelle, Old Bay, Herb Crumb | |
| OLD BAY WINGS | 12 |
| Twice Fried, Bleu Cheese | |
| SOUPS | |
| CLAM CHOWDER | 7 |
| Bacon, Spiced Oyster Crackers | |
| PORTUGUESE KALE SOUP | 7 |
| Garbanzo Beans, Potatoes, Chorizo | |

ENTREES

| | |
|---|-------|
| LOBSTER ROLL | 26/36 |
| Drawn Butter or Tabasco Lime Mayonnaise, Chives, House Cut Fries | |
| BRICK CHICKEN | 21 |
| Brussels Sprouts, Mashed Potatoes, Chicken Jus | |
| CRAB CAKES | 34 |
| Corn, Red Peppers, Potatoes, Scallions, Grain Mustard Sauce | |
| HUDSON VALLEY DUCK | 30 |
| Duck Leg Confit, Duck Breast, Sweet Potatoes, Baby Carrots, Brandied Cherry Sauce | |
| TROUT CRAB IMPERIAL | 28 |
| Jumbo Lump Crab, Green Beans, Cherry Tomatoes, Rainbow Cauliflower | |
| SEAFOOD BROIL | MKT |
| Lobster, Shrimp, Littleneck Clams, Mussels, Andouille Sausage, Corn, Red Potatoes | |
| NY STRIP | 29 |
| Creamed Spinach, House Cut Fries, Horseradish Cream Sauce | |
| ROYAL BASS | 26 |
| Bacon Swiss Chard, Shiitake Mushrooms, Corn Puree | |
| FISH & CHIPS | 16 |
| Battered Cod, House Cut Fries, Coleslaw, Tartar Sauce, Malt Vinegar | |
| SHORT RIBS | 24 |
| Bleu Cheese Mashed Potatoes, Baby Carrots, Fried Shallots | |

SALADS

| | |
|---|----|
| AHI TUNA NICOISE | 18 |
| Seared Rare, Mixed Greens, String Beans, Olives, Soft Boiled Egg, Rosemary Potatoes, Pickled Red Onion, Champagne Vinaigrette | |
| COBB | 12 |
| Romaine, Cherry Tomatoes, Bacon, Egg Avocado, Bleu Cheese Crumbles, Ranch | |
| POACHED PEAR SALAD | 11 |
| Argula, Goat Cheese Crouton, Radish, Red Onion, Corn Nuts, Apple Cider Vinaigrette | |
| CAESAR | 9 |
| Romaine, Kale, Chicken Cracklings, Parmesan | |
| ADD CHICKEN 5 • STEAK 10 • SHRIMP 9 • CRAB CAKE 14 | |

SANDWICHES

| | |
|---|----|
| BACON CHEESEBURGER | 15 |
| Pecan Smoked Bacon, Vermont Cheddar, Bibb Lettuce, Pickled Zucchini | |
| SURF & TURF BURGER | 16 |
| Fried Oysters, Coleslaw, Old Bay Tartar Sauce, | |
| EDAMAME CHICKPEA BURGER | 14 |
| BBQ Coleslaw, Mixed Green Salad | |
| CRAB CAKE SANDWICH | 18 |
| Jumbo Lump, Bibb Lettuce, Old Bay Tartar Sauce | |
| GRILLED CHICKEN SANDWICH | 14 |
| Roasted Tomatoes, Spicy Feta Mayonnaise, Pickles | |