**Dinner Menu**   
*sample menu*   
  
**Starters**

Sea Scallop Brochette  
*grilled and served over a julienne vegetable melange*

Homemade Clam Chowder

Grilled Coconut Shrimp  
*over lime cilantro salsa*

Steamed Mussels  
*in pesto, plum tomatoes, white wine and garlic*

Crispy Fried Sliced Calamari Tubes

Soup of the Day

Seven Littlenecks on the Half Shell

**Salads**

Marinated Grilled Asparagus  
*with herbed goat cheese over mesclun*

Mixed Greens with Gorgonzola  
*julienne vegetables and red wine vinaigrette*

Fresh Tomato, Basil and Mozzarella  
*drizzled with virgin olive oil*

**Main Dishes**

Grilled N.Y Sirloin with Caramelized Onions  
*demi glace and garlic crouton*

Curried Breast of Chicken  
*over basmati rice*

Mustard Crusted Rack of Lamb  
*with roast shallot demi glace*

Bar-B-Qued Chicken and Baby Back Ribs

Roast Long Island Duck  
*partially boned and served with citrus melon glaze*

**Seafood**

Marinated Tuna Grilled to Medium Rare  
*over marinated vegetables and garnished with spicy wasabi*

Egg Dipped Fillet of Flounder  
*with saffron lemon butter*

Pan Seared Fillet of Salmon  
*with lemon dill creme fraiche*

Crab Cakes with Lemon Garlic Aioli  
*over a bed of mixed greens and frisee*

**Pasta and Vegetarian**

Fettuccini with Smoked Chicken  
*plum tomatoes, spinach and gorgonzola in a light cream sauce*

Or with Smoked Salmon

Grilled Portobello Mushroom  
*over julienne vegetables and basmati rice*

**Desserts**

Traditional Scottish Shortbread  
*covered with fresh berries and confectioners sugar*

Fried Ice Cream with Honey and Dark Chocolate Sauce

Vanilla Cake with Fresh Blueberries  
*topped with strawberry ice cream*

Fresh Fruit Crisp a la Mode

Creme Brulee

Chocolate Brownie or "Toll House" Cookie Bar  
*with choice of ice cream* 



**Lunch Menu**   
*sample menu*

**Starters**

One Dozen Steamed Little Neck Clams

Seven Littlenecks on the Half Shell

Homemade New England Clam Chowder

Crispy Fried Sliced Calamari Tubes

Homemade Soup of the Day

Buffalo Chicken Wings  
*with blue cheese and celery sticks*

Tomato and Kalamata Olive Bruschetta with Fresh Mozzarella

Fresh Mussels Steamed in White Wine and Garlic

**Brunch Items**

Breakfast Crepe Topped with a Sunnyside Egg  
*fillings change daily*

Amaretto French Toast  
*served with warmed Vermont maple syrup and crisp bacon*

**Luncheon Salads**

Caesar Salad with Traditional Dressing or Mesclun Tossed with House Vinaigrette  
*with grilled chicken, marinated vegetables, or grilled or smoked salmon*

Chef Salad with Black Forest Ham and Roast Turkey  
*swiss and american cheese and hard boiled egg garnish*

**Plates and Sandwiches**

Half Pound "Chequit Burger"  
*plain or topped with provolone, swiss, american or cheddar cheese*

Pesto-Marinara Pizza  
*with mozzarella, gorgonzola and roasted red peppers topped with sliced grilled chicken or portobellos*

Cold Water Lobster Cakes  
*over mesclun, plum tomatoes and basil with lemon-garlic aioli*

Crispy Fried Cod and Chips

Vegetarian Portobello "Burger"  
*with mozzarella and roast red peppers on rustic roll*

Sauteed Tuna "Philly" Sub  
*onions, peppers and julienne tuna topped with wasabi mayonnaise*

Panini  
*your server will advise of today's preparation*

Grilled Roast Breast of Turkey and Brie  
*with homemade cranberry relish on toasted tuscan bread*

Smoked Salmon and Herbed Mascarpone  
*on toasted homebaked bagel*

**Sides**

Fries

Onion Rings

Tossed Salad

**The 12 and Under Crowd**

Hot Dog, Grilled Cheese, Fish and Chips or Chicken Fingers  
*all include french fries and a small soda or milk*

**Desserts**

Homemade Fruit Crisp a la Mode

Selected Ice Creams and Sherberts

Chocolate Brownie a la Mode

**Frozen Beverages**

Frozen Strawberry Daquiri, Pink Lemonade, Pina Colada, Cappucino, Hurricane or Margarita  
*all (except Margarita) are available without alcohol*

16-Ounce House Special Margarita  
*made with Sauza Taquila and Grand Marnier*

Ask about our variations on the famed Bloody Mary...