



SUMMER TWENTY 21



BREAKFAST

GRK YOGURT PARFAIT \$6
plain chobani, homemade granola, berries, honey drizzle

CARROT CAKE STACK \$15
cinnamon cream cheese frosting, candied pecans, bourbon maple

ULTIMATE BEC \$16
pepper jack, ched, homemade tomato bacon jam, avocado, bacon & 2 eggs on grilled sourdough; tots

SPICY FETA TOAST \$13
two eggs over, sautéed onions and zucchini, sriracha drizzle, crumbled feta, sourdough

BOURBON BACON BANANA STACK \$15
stack topped with sautéed banana, slab bacon

TRIPLE BERRY STUFFED FRENCH TOAST \$16
two pieces challah stuffed w/ mascarpone cream cheese filling, blackberries, blueberries & strawberries

★ LAWBSTA BENNY \$19
3 oz fresh lobster, cubed bacon, arugula, poached eggs atop toasted sourdough; homemade lobster hollandaise

STARTERS

BLACKBERRY HABANERO WINGS \$13

MAC ATTACK WRAP \$16
hot honey chicken, tots, mac & cheese and bacon

FISH TACOS \$15
(2) beer battered cod, fresh mango, cabbage & citrus vinaigrette

HONEY RICOTTA TOAST \$11
sourdough, whipped ricotta, fresh blueberries, mike's hot honey drizzle, almond crumble

FARMER'S MARKET SPRING ROLLS \$14
mushrooms, corn, brussel sprouts, butternut squash and white cheddar; served w/ tamarind sauce

WHIPPED FETA DIP \$13
feta, ricotta, sour cream, lemon zest; topped with olive oil, sesame seeds & mikes hot honey drizzle; homemade pita chips & cucumbers

BOWLS

★ COBBSTER SALAD \$20
fresh lobster, romaine, grape tomato, hard boiled egg, bacon bits, corn, avocado; honey lime dressing

FRESH SPRING SALAD \$14
arugula, bacon, blanched asparagus, goat cheese & blueberries, poached egg; tossed in a dijon vinaigrette

SOUTHWEST BURRITO BOWL \$15
brown rice & quinoa mix, pico, black beans, avocado, cumin spiced corn, tortilla strips, green chili vinaigrette

add chicken \$4, shrimp \$5, salmon \$6, steak \$7

MAINS

★ LAWBSTA ROLL \$29
7.5 oz maine lobster tossed in a lemon, tarragon, butter sauce on a buttered & toasted brioche bun; FF, slaw

★ 2021 ROMANIAN STEAK \$25
marinated skirt steak, frizzled onions, sautéed asparagus, home made mashed potato

SALMON LETTUCE WRAPS \$18
sautéed blackened salmon, bean sprouts, mango salsa, green chili sauce; served on boston lettuce

20 TWENTY-WON CHICKEN \$17
breaded chicken topped w/ pickled onion, carrots, cabbage, crunchy sesame sticks, tomato and a hot pepper vinaigrette

WHISKEY DOWN MEATLOAF \$21
bacon wrapped home made meatloaf topped with a maple bourbon glaze, mashed yukon potatoes, glazed baby carrots



DRINK MENU



COLD BREW MARTINI

mr.black cold brew liquor, FLUX cold brew, titos, simple, kahlua

IRISH BREAKFAST

irish whiskey, orange juice, amaretto, orange bitters

PEACH BLOSSOM SPRITZ

ketel botanical peach & orange, peach puree, prosecco

ICED IRISH COFFEE

powers irish whiskey, FLUX cold brew, demerara sugar, fresh whipped cream, nutmeg

PEACH BELLINI

prosecco, peach puree

PETE'S OLD FASHIONED

bourbon, demerera, house bitters

CLASSIC SPIKED LEMONADE

titos & lemonade

WATERMELON MARGARITA

fresh watermelon puree, tequila, lime, triple

APEROL SPRITZ

aperol, prosecco, sparkling water

KENTUCKY KISS

bourbon, fresh strawberry, ango, lemon, ginger beer

JUNGLE BIRD

rum, campari, pineapple juice, demerara, lime

SPICY STRAWBERRY LEMONADE

jalapeno infused tequila, organic lemonade, strawberry puree

CANS & BOTTLES

NARRAGANSETT \$8
mango- passionfruit shandy

DUCLAW \$7
*"Summertime Seedless"
Watermelon Sour (7%)*

BALLAST \$8
Point Sculpin IPA

HEINEKEN \$6

CORONA \$6

CORONA LIGHT \$6

CORONA PREMIUM \$6

ALLAGASH \$9
Curieux (10.4%)

DUCLAW \$9
"Oatmeal Cream Pie" (8%)

BLUEPOINT \$6
Summer Ale (4.4%)

GREENPORT \$6
Summer Ale (5.3%)

STELLA ARTOIS \$6

BUDWEISER \$6

ATHLETIC BREWING CO. \$6
Run Wild IPA (Non- Alcoholic)

NOT YOUR FATHER'S \$7
Hard Root Beer (5.9%)

AUSTINS HARD CIDER \$6
Watermelon

FISHER'S ISLAND \$10
Spiked Lemonade (9.0%)

HIGH NOON \$8
Watermelon or Peach

DUBCO \$6
Hard AF Mango Seltzer (5.4%)

BUD LIGHT \$6

- Draft Beer on Chalkboard

- Full Whiskey List & Whiskey Flights Available