

LUNCH FEATURES

APPETIZER

SHRIMP SCAMPI 12

Four flame-grilled jumbo shrimp tossed with scampi sauce, and served over a garlic and Parmesan crostini

BEER PAIRING

Cape Anne, Fisherman's Brew (MA)
Bottle – 6

ENTRÉES

CAJUN SWORDFISH SALAD 13

Fresh swordfish, rubbed with Cajun spices and served over mixed greens tossed with tomato, onions, olives and a creamy garlic dressing.

BEER PAIRING

Dogfish Head, 60 Minute IPA (DE)
Draft – 4.95

STIR-FRIED CHICKEN 14

Sautéed chicken stir-fried with bell peppers, shiitake mushrooms and snap peas. Served over white rice with a savory teriyaki sauce.

BEER PAIRING

Cisco, Whale's Tale Pale Ale (MA)
Bottle – 7

VEGETABLE LASAGNA 15

Tender layers of eggplant, portobello mushrooms, grilled zucchini, and tomato sauce, baked with fresh mozzarella, garden basil, and Parmesan cheese

BEER PAIRING

Anchor Brewing, Steam Beer (CA)
Draft – 4.95