

Bisque, Soup and Starters

Lemon Cream of Lobster Bisque Creation of the Moment
Cup ~ 8.5
Bowl ~ 10.5

Ahi Tuna Sashimi ~ 17.5

Wasabi Mustard seared Ahi Tuna thinly sliced with Asian Vegetable Slaw and traditional garnishes.

Roasted Duck and Goats Cheese Quesadilla ~ 14.5

Served with roasted corn relish and Chipotle Honey Cream.

Calamari ~ 13.5

Lightly dusted tender Calamari fried to a golden brown served with a duet of Cherry Pepper and Roasted Garlic Aioli Sauces.

Griddled Lump Crab Cakes ~ 17

Accompanied by a warmed Potato Salad and Preserved Lemon Tartar Sauce.

Colossal Shrimp Cocktail ~ 17

*Classic Shrimp Cocktail on a Grand Scale, poached in an Aromatic Court Bouillon.
Served with a Sultry Traditional Cocktail Sauce.*

Third Street Sandwiches

Char-Grilled C.A.B. Cheese Burger ~ 13

Half pound of ground Sirloin, char grilled to your liking.

Served on a Kaiser Roll with Aged Cheddar Cheese, lettuce, tomato and French Fries.

Triple Decker Club Sandwich ~ 13

Oven roasted Turkey Breast & Baked Ham

piled atop rye toast with lettuce, tomato, bacon, Swiss Cheese and mayonnaise.

Mary's Fish Sandwich and Chips ~ 14

*Beer battered fillet of Haddock served on a toasted Kaiser Roll
with lettuce, tomato, Preserved Lemon Tartar Sauce and French Fries.*

Italian Hero Sandwich ~ 12

*Salami, Prosciutto Ham, Sopresatta, Provolone, lettuce, tomato and onion
with our House Dressing on a Hoagie Roll.*

Corned Beef Reuben ~ 13

Thinly sliced and piled high atop Rye Bread with 1000 Island Dressing, sauerkraut and Swiss Cheese.

Roast Beef Dip "Au Jus" ~ 14.5

*Thinly sliced roasted Top Round of Beef served in a Hoagie Roll
with caramelized onions, Swiss Cheese and Horseradish Mayonnaise.*

Bronzed Breast of Chicken Sandwich ~ 14

Served on a Kaiser Roll with avocado, lettuce, tomato and Ranch Dressing.

Thai Chicken Wrap ~ 13

Steamed chicken and Asian Vegetables in a whole wheat wrap with Cilantro Dressing.

Lunch Salads

The "Boston Garden" Salad ~ 16.5

Grilled breast of chicken with Hearts of Palm, mango, goats cheese, toasted almonds and Pineapple/Balsamic Vinaigrette.

"The Caesar" ~ 10.5

*Our finest House Recipe Caesar Dressing compliments crisp romaine and shaved Parmesan.
Chicken or Calamari ~ add 6*

"The" Lobster Salad ~ 18

Chilled Maine Lobster Salad with ripe avocado and tomato. Served over a nest of mixed greens with a Lemon/Chive aioli.

Organic Vegetable Salad ~ 16

Asparagus, mushrooms, tomato and sweet peppers with mixed greens and honey yogurt dressing.

Fresh Fruit & Organic Yogurt ~ 12.5

A selection of sliced seasonal fruits, assorted berries and granola served with organic yogurt.

The "Original" Cobb Salad ~ 17

Mixed greens with turkey, ham, Swiss cheese, avocado, tomato, crumbled "Maytag" Blue Cheese, bacon and hardboiled egg, finished with a Cucumber Ranch Dressing.

Black and Blue Beef Tenderloin Salad ~ 18

*Beef Tenderloin Tips blackened to your liking, served atop crisp Romaine Lettuce with crumbled "Maytag" Blue Cheese, ripe tomato and red onion.
Finished with a creamy Horseradish Dressing.*

Harry's Toasted Pecan Chicken Salad ~ 12.5

*Honey Mustard Chicken Salad
with toasted pecans, mixed greens and garden vegetables.*

Fresh Mozzarella, Tomato & Arugula ~ 14

A chopped salad with tender Baby Arugula leaves, roasted yellow peppers, basil, Extra Virgin Olive Oil and fresh lemon.

"Consuming raw or less than fully cooked foods increase your risk of food borne illness, especially if you have certain medical conditions."

"A 20% gratuity will be added to all parties of eight or more."