



APPETIZERS

Glidden Point Oysters

On the half shell \$3.50ea
Cocktail sauce & white balsamic
mignonette

Crab Fritters

Zesty remoulade \$16

Grilled Chicken Quesadilla

Cheese, salsa, sour cream \$12

Colossal Shrimp Cocktail

Four shrimp, cocktail sauce \$18

Calamari

Dusted & Fried, Marinara \$14

Paul's Nachos

Pulled pork, pico de gallo, jalapenos,
cheese & cumin sour cream \$12

Fried Potato Skins

Sour cream, cheddar, bacon and
chives \$9

Double-Cut Onion Rings

Stacked high to share \$11

Charcutere & Cheese Platter

Serves 3-4 people \$28

GARDEN SALADS

Prosciutto & Fig

Humboldt Fog goat cheese, prosciutto di parma, honey, balsamic vinaigrette,
toasted walnuts \$16

Chicken Salad

Classic chicken salad served in a tomato, Lyric Meadow Farm organic lettuces,
Dijon vinaigrette \$13

Classic Caesar

Parmesan, white anchovies \$12

Garden Salad

Lyric Meadow Farm organic lettuces, Dijon vinaigrette \$9

Chopped Salad

Tomato, onion, hardboiled egg, ham, Gruyère cheese, oregano, pecorino romano,
red wine vinaigrette, Applewood smoked bacon \$13

Roasted Beets

Burrata, heirloom tomatoes, Lyric Meadow Farm organic lettuces, balsamic
vinaigrette \$14

Lobster Salad

Avocado, hardboiled egg, tomato, and garden lettuce \$20

Frutas del Mar

Calamari, mussels, shrimp and scallops marinated in fresh thyme, extra virgin
olive oil and red wine vinegar \$17

Iceberg Wedge

Applewood smoked bacon, tomatoes, crumbled bleu cheese, buttermilk ranch
dressing, fresh chives \$12

Add a grilled protein to your salad

Gulf Shrimp \$12, Chicken \$8, or Salmon \$12

SOUPS & CHOWDERS

Chowder Cup \$8 Chowder Bowl \$12

Soup Cup \$6 Soup Bowl \$9

Soup du Jour (made without cream)

New England Clam Chowder

Crock of French Onion Soup Gruyère cheese \$12

**Please note, a 20% gratuity will be added to the balance of your check for tipping convenience. *\$10 sharing fee for split entrees*

**This food is or may be consumed raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.*

SANDWICHES

Slaw garnish and chips

French Fries or Sweet Potato Fries \$4

Grilled Rachel

Roast turkey, coleslaw, Swiss cheese, Russian dressing \$14

Bacon Lettuce Tomato

Applewood smoked bacon, beefsteak tomatoes and lettuce \$11

Egg Salad BLT

Applewood smoked bacon, beefsteak tomatoes and lettuce \$14

Grilled Reuben

Corned beef, sauerkraut, Swiss cheese, Russian dressing \$16

Classic 4oz Lobster Roll

Celery, mayonnaise, bibb lettuce \$20

Roasted Turkey Club

Applewood smoked bacon, tomato, lettuce on sourdough \$14

Big Fat Kosher Dog

Brioche bun \$8

Turkey Burger

On Lyric Meadow Farm organic lettuces with Dijon vinaigrette
or on brioche bun with fries \$12
add cheese \$1, add bacon \$3

Braveheart Angus Beef Burger

On Lyric Meadow Farm organic lettuces
or on brioche bun, with fries \$14
add cheese \$1, add bacon \$3

Haddock

Blackened or Pan-seared, tartar sauce, brioche bun \$15

Fish Tacos

Salsa, avocado, lettuce, cumin cream, on hard shell or soft shell \$15

Crab cake Sandwich

Grilled brioche, lettuce, tomato, sauce remoulade \$16

CLUBHOUSE CLASSICS

6oz Filet Mignon

Barrel cut, served with potato gratin and fresh vegetables \$37

Spaghetti Bolognese

Ground sweet Italian sausage, pork and beef slowly cooked with tomatoes \$19

Sofrito Mussels

Sautéed with chorizo, tomatoes & fresh herbs. Served with toast points \$18

Veal Marsala

Sautéed with shallots, mushrooms with Madiera, Pappardelle noodles, and vegetables \$29

Caesar with Meatballs

Two(2) large meatballs \$16

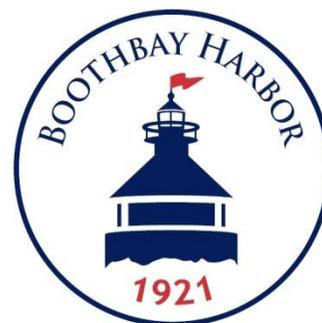
Baked Haddock

With green beans, sweet potato risotto in a buerre blanc sauce \$28

Lobster Mac n' Cheese \$26

Sautéed Statler Chicken Breast

stuffed with porcini mousseline, with Romanesco, purple potato puree and finished with a mushroom foam \$25



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