



STARTERS

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| JUMBO SHRIMP COCKTAIL 21 | FRIED CALAMARI 19 |
| LITTLENECK CLAMS ½ dozen 11 dozen 22 | Marinara Fra diavolo Buffalo Sweet Thai chili |
| BLUE POINT OYSTERS ½ dozen 19 dozen 38 | CHICKEN WINGS 17 |
| AHI TUNA POKE 21 | Hot Medium Mild BBQ Teriyaki Garlic parmesan |
| Avocado, jalapeño, cucumber, wakame, wasabi | LOBSTER MAC N' CHEESE 25 |
| COCONUT SHRIMP 21 | Cheddar, buttery crumbs, white truffle essence |
| Apricot sweet Thai chili dip, lime zest | BURRATA PROSCIUTTO DI PARMA 18 |
| BAKED CLAMS OREGANATA 19 | Mozzarella, cherry tomatoes, balsamic glaze |
| Lemon white wine garlic sauce | PRINCE EDWARD ISLAND MUSSELS 24 |
| | Marinara Fra diavolo White wine garlic |

SOUPS & SALADS

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| CAESAR 15 | ROAST BEET & FENNEL 17 | THE WEDGE 16 | AVOCADO 18 |
| Romaine lettuce,
garlic croutons, shaved
parmesan cheese | Baby greens, caramelized
walnuts, oranges, goat cheese,
champagne vinaigrette | Red onion, grape tomato,
gorgonzola, bacon & bleu
cheese dressing | Baby greens, avocado,
Bermuda onions, roasted red
peppers, red wine vinaigrette |
| Add to any salad: | | | |
| grilled chicken 8 grilled shrimp 14 grilled salmon 12 sesame crusted yellowfin tuna 14 | | | |
| FRENCH ONION SOUP Bowl 11 | SEAFOOD CHOWDER Bowl 12 | | |
| Melted mozzarella, garlic crostini and gruyere cheese | Shrimp, crab, clams, bacon, carrots, celery, onion & potato | | |

MAINS

Substitute: sweet potato fries | truffle fries | garden salad | caesar salad +2.50

- LOBSTER ROLL 36 (WARM +\$3)
Chilled lobster, buttered roll, French fries, pickle
- EGGS BENEDICT WITH SPINACH & HOME FRIES
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| CANADIAN BACON | 21 |
| SMOKED SALMON | 25 |
| MARYLAND CRAB CAKE | 25 |

BURGERS | BEEF | TURKEY | VEGGIE 17

Add: cheddar, provolone, mozzarella, gruyere, American, wild mushrooms, caramelized onions +1.25

Add: bacon, avocado, fried egg +2.5

FRENCH TOAST 22

Bacon, sausage, maple syrup, powdered sugar, home fries

8 OZ NY STRIP STEAK & SCRAMBLED EGGS 27

BREAKFAST WRAP 17

Bacon, scrambled eggs, sausage, cheddar cheese,
chipotle mayo, home fries

THREE CHEESE OMELETTE 18

American, cheddar, mozzarella, home fries

BUTTERMILK CRISPY CHICKEN SANDWICH 18

Brioche roll, coleslaw, cheddar, chipotle mayo, French fries



WINES

SPARKLING

	GLASS	BOTTLE
Brut, Taittinger, Champagne, France		150
Brut, Moët, Champagne, France		125
Brut, Moët Mini, Champagne Splits, France		29
Brut, Moët Mini, Rose Champagne Splits, France		29
Brut, Wycliff, Modesto California		27
Prosecco, Zardetto Brut, Veneto, Italy	17	55

WHITE WINES & ROSE

Riesling, Relax, Germany	13	38
Moscato, Seven Daughters, Italy	15	43
Rose, Juliette Provence, France	13	48
Rose, Whispering Angel, France	18	58
Pinot Grigio, Santa Marina, Italy	11	34
Pinot Grigio, Ecco Domani, Italy	14	46
Sauvignon Blanc, Matua Valley, New Zealand	14	46
Sauvignon Blanc, Kim Crawford, New Zealand	16	55
Chardonnay, CK Mondavi, California	11	38
Chardonnay, Hess Select, California	14	46
Chardonnay, Mc Manis, California	13	43

RED WINES

Pinot Noir, Robert Mondavi, California		47
Pinot Noir, Erath, Dundee, Oregon	14	47
Merlot, Copper Ridge, California	11	38
Malbec, Colores del Sol, Argentina	15	46
Cabernet Sauvignon, Rickshaw, California	11	38
Cabernet Sauvignon, Josh Cellars, California		46
Cabernet Sauvignon, Rodney Strong, California.	17	59

SANGRIAS & HOUSE WINES

Half Carafe 18 | Full Carafe 33
 Red | House Sangria, Peach Schnapps & Fresh Fruit
 White | House Sangria, Apricot Schnapps & Fresh Fruit
 Merlot | Cabernet | Pinot Grigio | Chardonnay | Pinot Noir

TEQUILA

Cabo Wabo
 Corzo Silver
 Don Julio Silver | Respersado
 Hornitos Sauza
 Jose Cuervo Gold | Sliver
 1800
 Silver | Coconut | Respersado
 Patron Anejo
 Silver | XO Café
 Clase Azul
 Plata | Respersado
 Milagros Silver

BOURBON | RYE

Bullet 95 B | R
 Gentleman Jack
 Knob Creek Bourbon
 Makers Mark Bourbon
 Mitchers B | R
 Elijah Craig Bourbon
 Widow Jane B | R
 Wild Turkey 81 | 101
 Woodford Reserve B | R

IRISH WHISKEY

Bushmills Black
 Green Spot
 Irish Mist Honey
 Jameson | Black
 Barrel | IPA | Cold
 Brew | Caskmates
 Red Brest 12yr
 Proper 12
 Tullamore Dew

SMUGGLER COCKTAILS

THE HURRICANE SANDY RUM PUNCH

Bacardi Superior Rum, Bacardi Pineapple, Amaretto,
 Fresh Lemon Juice, Pineapple Juice, Grenadine

POMEGRANATE MARTINI

Ketel One Citroen Vodka, PAMA Pomegranate Liqueur,
 Cranberry Juice, Sour Mix

MOSCOW MULE

Stolichnaya, Ginger Beer, Lime Juice

FOREST AVENUE LEMONADE

Stoli Blueberry, Lemonade, Club Soda

TOASTED COCONUT MARTINI

Bacardi Coconut Rum, Coco Lopez, Splash Of Pineapple
 Juice, Toasted Coconut Rim

DARK AND STORMY

Goslings Dark Rum & Ginger Beer, Roses Lime Juice

HENDRICKS BASIL SMASH

Hendricks Gin, St Germaine, Basil & Fresh Lemon Juice

JACKS IRISH MULE

Bushmills Irish Whiskey, Goslings Ginger Beer, Lime Juice

DRINK SPECIAL OF THE DAY

TAPS

Blue Moon Belgian Wheat | Blue Point Toasted Lager
 Smithwick's Irish Ale | Cigar City Jai Alai
 Sam Adams Seasonal | Barrier Beer IPA Seasonal
 Peroni | Guinness

BOTTLES

Amstel Light | Budweiser | Bud Light | Coors Light |
 Miller Light | Michelob Ultra |
 Leinenkugel's Summer Shandy | Kona Big Wave
 Corona | Corona Light | Pacifico Clara | Modelo Lager
 Dos Equis | Stella Artois | Heineken | Heineken Light
 Greens Amber Ale (Gluten Free)
 Angry Orchard | Magner's Irish Cider

CANS

White Claw Black Cherry | Mango | Lime
 High Noon Peach | Black Cherry
 Montauk | Summer Ale | Wave Chaser IPA | Juicy IPA 16oz
 Ballast Point Sculpin IPA | Seadog Wild Blueberry

Non-Alcoholic

Goslings Ginger Beer | Heineken 00 | Root Beer | Guinness 0.0

SCOTCH

Aberfeldy 12 yr
 Balvenie Single Malt 12 yr
 Chivas Regal 12 yr | Macallan
 12yr Glenfiddich 12|15 yr
 Glenlivet 12 yr | Aberlour 12yr
 Glenmorangie 10yr

COGNAC

Grand Mariner
 Hennessy VS
 Remy Martin
 VSOP