



LUNCH SPECIALS

SAMPLE

APPETIZER SPECIALS

Soup: Our Famous Duchess 4

Chef's Cheese Plate: Irish Vintage Cheddar (Ireland);
Point Reyes Blue (USA); Bucherondin de Chevre (France) 12

Specialty Oysters: Moon Shoal (MA) ½ dz 16

New England Ipswich Clams: 1lb., steamed 10

FRESH CATCH*

Broiled Atlantic Salmon - with a celery root puree &
hearts of palm relish, and au gratin potatoes 14

Fire Grilled Mahimahi - match stick vegetable primavera,
arugula, fresh mozzarella, house rice 15

Fresh Florida Stone Crab Claws - ¾lb. served hot with
drawn butter or cold with honey mustard sauce,
"Brew City" fries 19

CHEF'S SPECIALS*

Fish & Chips - fresh Atlantic cod fried in Crow's Nest beer batter,
served with Brew City fries 11

Pan Seared Tenderloin Tips - over puff pastry with a red wine
mushroom gravy, buttermilk chive mashed potatoes 13

Add coleslaw 2 house salad 3 or Caesar 4 (DR only)

\$10 POWER LUNCH

- Sandwich du Jour - with soup of the day or chowder
- Choice of Soup & Salad (house or Caesar)
- Chef's Entrée of the Day

Dining Room only, Monday - Friday 11:30 A.M. - 3:00 P.M.

TAVERN ENTERTAINMENT

SAT: RPM