

STARTERS

LOBSTER CORN CHOWDER	7.
CRISPY ORANGE CHICKEN* - Mandarin Orange, Sesame Soy Sauce	11.
CANOE POPS* (5) - Kobe Beef, Bacon & Blue Cheese	9.
AHI TUNA - Blackened Rare Ahi, Pickled Ginger & Cucumber Spaghetti	sm. 8. Lrg. 15.
SWEET & SOUR CALAMARI -Thai sweet & Sour Sauce, Chili Paste, Fresh Scallions	11.
FRIED OYSTERS OR ROCKEFELLER -Baked w/ Cream Spinach, Bacon, Asiago Cheese	12.
TUNA NACHOS -Wonton Crisp, Wakami Salad, Mango Salsa, Sweet Soy Aioli	12.
CANOE CHIPS - Fresh Chips, Blue Cheese Sauce	6. TRY them w/ bacon 8.

SALADS

SOUTHWESTERN CHICKEN CHOP.	14.	<u><i>Additional items to enjoy on your salad...</i></u>
<i>Grilled or Crispy Chicken, Iceberg, Roasted Corn, Tomato, Cheddar Cheese, Bacon, Crispy Tortilla Strips, BBQ Ranch</i>		GRILLED CHICKEN
GREENLESS GREEK.	8.	JUMBO GRILLED SHRIMP (3)
<i>Tomato, Feta Cheese, Olives, Croutons, Red Onion, Greek Dressing</i>		SEARED TUNA
ICEBERG WEDGE.	8.	TENDERLOIN TIPS*
<i>Bacon, Tomato, Scallions, Blue Cheese or Ranch</i>		4oz GRILLED SALMON*
CANOE CAESAR.	7.	JUMBO CHILLED SHRIMP (3)
<i>Focaccia Croutons, Shaved Asiago Cheese</i>		CALAMARI
PETITE GREENS.	7.	PETITE CRAB CAKE
<i>Baby Field Greens, Toasted Sunflower Seeds, Figs, Sandwich Creamery Aged Cheddar, Balsamic Vinaigrette</i>		CRISPY ORANGE CHICKEN
CANOE "WALDORF" .	8.	
<i>Romaine Lettuce, Pears & Apple, Ricotta Salata, Walnuts, Dried Cranberries, Poppyseed Dressing</i>		
ARUGULA & SALUMI	8.	
<i>Marinated Red & Yellow Tomato, Salumi, Shaved Parmesan, EVOO & Aged Balsamic</i>		

HOUSE SPECIALTIES

LOBSTER MAC & CHEESE.	13.
<i>Our Dinner Size Portion with ¼Lb of Lobster Meat</i>	25.
GRILLED TENDERLOIN TIPS* -Cheddar Mashed Potato, Vegetable	12.
GRILLED SALMON - Vegetable Rice	14.
PETITE CRAB CAKES -Green Bean & Corn Succotash, Sweet Chili Aioli	15.
MAC & CHEESE, Our House recipe	12. w/ PULLED PORK 16.
MEATLOAF - Mashed Potato, Vegetable	12.
FISH & CHIPS - Tempura Fried Haddock & Fries	16.
AHI TUNA* - Blackened & Rare, Vegetable Fried Rice	14.
SHRIMP RAMEN BOWL - Grilled Shrimp, Ramen Noodles, Stir fry Veg, Shitake Broth	14.
PETITE FILET* -Mashed Potato & Vegetable	4 oz. 16. 8 oz. 30.

THE BURGERS & SANDWICHES * *House chips, Vegetable, Sweet Potato or House Fries*

PASTRAMI RUEBEN -House Made Pastrami, Sauerkraut, 1000 Island, Swiss Cheese on Marbled Rye	12.
B.L.L.T -Maine Lobster Tail, Peppered Bacon, Lettuce, Tomato, Avocado Aioli, Kings Hawaiian Bun	20.
RUBBIN BUTTS PULLED PORK SANDWICH -Cole Slaw, Dill Pickle, Kings Hawaiian Bun	12.
FRIED CHICKEN SANDWICH -Buttermilk Fried Chicken, Honey Sriracha Glaze, Hawaiian Roll	12.
HADDOCK SANDWICH -Fried Tempura Battered Haddock, House Tartar	12.
KOBE BURGER -12oz American Kobe, Kings Hawaiian Bun	15.
CALIFORNIA WRAP -Grilled Chicken, Peppered Bacon, Smoked Gouda, Avocado Aioli, L & T	12.
GRILLED MEATLOAF SANDWICH -Kobe Meatloaf, Cheddar Cheese, Sourdough Bread	12.
ULTIMATE GRIDDLED CHEESE - Griddled Mac & Cheese, Smoked Gouda, Pulled Pork, Peppered Bacon	14.
CRISPY FISH TACO'S - Cole Slaw, Roasted Corn & Pickled Cucumber, Chipotle Aioli	10.
BUILD YOUR OWN BURGER or CHICKEN SANDWICH - Hawaiian Bun, Rays Pickle	10.
<i>Toppings</i> - Bacon, Pastrami, Caramelized Onions, Mushrooms, Braised Pork, Onion Strings	1. ea.
<i>Cheeses</i> -Cheddar, Swiss, American, Feta, Blue, Pepperjack	1. ea.

Our BYO Burgers are handmade daily, a combination of American Kobe, Prime & Choice Beef

*The state bureau of food protection advises certain vulnerable consumers against consuming undercooked animal products.