

## APPETIZERS, SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER OR SOUP OF THE DAY Cup 4. Bowl 7.

<p><b>RUBBIN' BUTTS "NACHOS"</b> 11. <i>House Chips, Pulled Pork, Cheddar Cheese, Diced Onion, Jalapeno, Slaw &amp; BBQ Sauce</i></p> <p><b>CANOE CHIPS.</b> 6. <i>House Chips, Scallions, Blue Cheese Sauce</i> <b>Try them topped with BACON.....</b> 8.</p> <p><b>CHORIZO STUFFED CLAMS</b> 8. <i>Chorizo, Clam &amp; Ritz Cracker Herb Stuffing</i></p> <p><b>PORK POTSTICKERS.</b> 9.</p>	<p><b>CHICKEN POPS</b> 9. <i>Citrus Chipotle Sauce, Ranch Dressing</i></p> <p><b>BLACKENED AHI TUNA*</b> sm 8. / lg.15. <i>Soy Aioli, Pickled Ginger, Wakami Salad</i></p> <p><b>CANOE DIP</b> 8. <i>Artichoke, Spinach, Boursin &amp; Parmesan Cheese Dip, Assorted Crackers &amp; Toast Points</i></p> <p><b>ESCARGOT.</b> 11. <i>Garlic Butter, Cheese Smothered, Toast Points</i></p>	<p><b>SWEET &amp; SOUR CALAMARI.</b> 10. <i>Thai Chili Paste, Scallions, Sesame Seeds</i></p> <p><b>CRISPY ORANGE CHICKEN.</b> 9. <i>Crispy Fried Chicken, Sweet Chili Orange Sauce, Mandarin Oranges</i></p> <p><b>CHILLED SHRIMP COCKTAIL.</b> 12. <i>5 Large Shrimp, House Cocktail Sauce</i></p> <p><b>FLASH FRIED OYSTERS.</b> 12. <i>House Creole Tartar</i></p>
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<p><b>PETITE GREENS.</b> 6. <i>with entrée</i> 3. <i>Roasted Red Tomato's, Caramelized Shallot &amp; White Balsamic Vinaigrette, Sunflower Seeds, Local Cheddar</i></p> <p><b>BABY ICEBERG WEDGE.</b> 8. <i>Apple Smoked Bacon, Blue Cheese Crumbles, Diced Tomato, Scallions, House Blue Cheese or Buttermilk Ranch Dressing</i></p>
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<p><b>CANOE BREAD</b></p> <p><i>Scampi Butter Griddled Ciabatta Roll, Then Baked with Asiago, Parmesan &amp; Cheddar Cheese, Roasted Red &amp; Yellow Tomato</i></p> <p>5.</p>
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<p><b>CANOE CAESAR.</b> 6. <i>with entrée</i> 3. <i>Focaccia Croutons, Shaved Parmesan Cheese, House Made Dressing</i></p> <p><b>CANOE "WALDORF" SALAD.</b> 8. <i>Romaine Lettuce, Pears &amp; Apples, Walnuts, Dried Cranberries, Poppyseed Dressing</i></p>
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AHI TUNA*. 8.	CHICKEN BREAST. 6.	TENDERLOIN TIPS*. 9.	CALAMARI. 7.
7oz GRILLED SALMON*. 14.	CRISPY ORANGE CHICKEN 7.	5 GRILLED SHRIMP. 12.	

### HOUSE SPECIALTIES\*

<p><b>RUBBIN' BUTTS BBQ</b></p> <p><i>Baby Back Ribs!!!</i></p> <p><b>Half Rack 18. Full Rack 32.</b></p> <p><b>Combo Ribs &amp; Pulled Pork 24.</b></p> <p><i>Fries, Cole Slaw, Corn Muffin</i></p>
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<p><b>SLOW ROAST PRIME RIB</b></p> <p>12 oz. \$22. 16 oz. \$27. 20 oz. \$32.</p> <p><b>Friday &amp; Saturday Nights</b></p>
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<p><b>"PRIME" NY STRIP</b></p> <p>HAND CUT TO ORDER</p> <p>12oz 26. 16oz 36.</p> <p>24oz 46. 32oz 56.</p> <p><b>Oscar-Half Lobster Tail, Hollandaise Sauce</b></p> <p><b>LOBSTER MAC &amp; CHEESE</b></p> <p>1/4 lb 25. 1/2 lb 35.</p>
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### LIGHTER FARE

<p><b>CALI CHICKEN WRAP</b> 12. <i>Grilled Chicken, Peppered Bacon, Smoked Gouda, Avocado Aioli, L &amp; T</i></p> <p><b>PASTRAMI REUBEN</b> 12. <i>House Smoked Pastrami, 1000 Island, Sauerkraut, Swiss Cheese, Rye Bread</i></p>	<p><b>B.L.L.T</b> 20. <i>Cold Water Lobster Tail, Peppered Bacon, Avocado Aioli, L &amp; T</i></p> <p><b>HOUSE VEGGIE BURGER</b> 11. <i>Charred Tomato Aioli, Aged Cheddar, Baby Spinach, Red Onion.</i></p>	<p><b>CRISPY FISH SANDWICH</b> 12. <i>Slaw, Creole Mustard Tartar Sauce</i></p> <p><b>LINGUINI &amp; MEATBALLS</b> 12. <i>House Meatballs &amp; Marinara</i></p> <p><b>KOBE BEEF BURGER *</b> 12. <i>10 oz. American Kobe</i></p>
<p><b>Rubbin Butts PULLED PORK</b> 11. <i>Slaw, Kings Hawaiian Bun</i></p> <p><b>CHICKEN FRIED CHICKEN</b> 12. <i>Southern Style Fried Chicken Breast, Griddled Buttermilk Biscuits, Chorizo Sausage Gravy</i></p>		

#### BUILD A BURGER\* or CHICKEN SANDWICH (*Grilled or Southern Fried*)

Our Burgers are 8oz, Fresh Daily, Griddled Kings Hawaiian Bun, Lettuce, Tomato, Pickle choice of Chips, Fries or Sweet Potato Fries 10.

**Bacon, Cheddar, Swiss, Blue Cheese, Mushrooms, Caramelized Onions, Pulled Pork, Jalapenos, Fried Pickles, Onion Strings add \$1. Per item**

### EXTRA SIDES

GRILLED SHRIMP (5) 12.	GRILLED ASPARAGUS 5.	PARMESAN GARLIC FRIES 4.	CAULIFLOWER-BROCCOLI AU GRATIN 5.
VEGETABLE RAMEN 6.	GREEN BEANS 4.	SIDE MAC & CHEESE 7.	FIVE CHEESE GRATIN 5.
MAINE/CANADA LOBSTER TAIL 16.	3 SHRIMP SCAMPI 7.	HOLLANDAISE SAUCE 1.	LOBSTER MASHED 8.
			LOBSTER OSCAR 8.

\* THE BUREAU OF FOOD PROTECTION ADVISES CONSUMERS AGAINST EATING UNDERCOOKED ANIMAL PRODUCTS\*

A 20% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE.

SPLIT PLATE 5.00- A FULL SERVING OF THE MEALS STARCH AND/OR VEGETABLE IS AVAILABLE

*Don't see one of your old-time favorites, ask we can probably do it for you*