

SOUPS, APPETIZERS & SALADS

SOUP OF THE DAY Cup 4. Bowl 7.
CLAM CHOWDER Cup 4. Bowl 7.

RUBBIN' BUTTS "NACHO'S" 11.

House Chips, Pulled Pork, Cheddar Cheese,
Diced Onion, Jalapeno, Slaw & BBQ Sauce

KOREAN BBQ WINGS. 10.

BBQ Glaze, Cucumber Wasabi Sauce

CANOE CHIPS. 6. topped with BACON... 8.

House Chips, Scallions, Blue Cheese Sauce

PORK POTSTICKERS. 9.

BLACKENED AHI TUNA*. sm 8. / lg.15.

Soy Aioli, Pickled Ginger, Wakami Salad

CANOE DIP 8.

Artichoke, Spinach, Boursin & Parmesan Cheese Dip,
Crackers & Toast Points

ESCARGOT. 11.

Garlic Butter, Cheese Smothered, Toast Points

CANOE BREAD

Scampi Butter, Griddled Ciabatta Roll, Baked w/ Asiago,
Parmesan & Cheddar, Roasted Tomato 5.

SWEET & SOUR CALAMARI. 10.

Thai Chili Paste, Scallions, Sesame Seeds

CRISPY ORANGE CHICKEN. 9.

Fried Chicken, Sweet Chili Orange Sauce, Mandarin Oranges

CHILLED SHRIMP COCKTAIL. 12.

5 Large Shrimp, House Cocktail Sauce

FLASH FRIED OYSTERS. 12.

House Creole Tartar

PETITE GREENS. 6.

Roasted Red Tomato's, Caramelized Shallot & White Balsamic
Vinaigrette, Sunflower Seeds, Local Cheddar

BABY ICEBERG WEDGE. 8.

Apple Smoked Bacon, Blue Cheese Crumbles, Diced Tomato,
Scallions, House Blue Cheese or Buttermilk Ranch Dressing

CANOE CAESAR. 6.

Focaccia Croutons, Shaved Parmesan, House Made Dressing

CANOE "WALDORF" SALAD. 8.

Romaine Lettuce, Pears & Apples, Walnuts, Dried Cranberries,
Poppysseed Dressing

BABY ARUGULA & MOZZARELLA. 7.

Fresh Mozzarella, Roasted Red & Yellow Tomato,
Artichokes, Basil, Baby Arugula, Balsamic Glaze

SOUTHWEST CHICKEN CHOP. 14.

Iceberg, Roasted Corn, Cheddar, Tomato, Bacon, Crispy
Tortilla Strips, Grilled Chicken, BBQ Ranch Dressing

FROM THE GRILL

add a side House or Caesar salad to your meal \$3.

"USDA PRIME" NY STRIP

12oz 26. 16oz 36. 24oz 46.

BEEF TENDERLOIN MEDALLIONS

Potato-Five Cheese Gratin or Mashed & Asparagus, Sauce Au-Poivre

2-4oz. 25. 3-4oz. 32.

"USDA PRIME" TERIYAKI MARINATED TOP SIRLOIN 22.

Southern Corn Pudding, Grilled Asparagus

CAJUN RUBBED GRILLED RIBEYE 14oz 32.

Pepperjack, Corn & Bacon Risotto, Baby Carrots

TIPS & FRITTES 22.

House Marinated Tenderloin Tips, Garlic-Parmesan Fries, Green Beans

RUBBIN' BUTTS BBQ RIBS Half Rack (¾lb) 18. Full Rack (1 ½lb) 32.

Baby Back Ribs, Fallin' off the Bone!!! Fries, Cole Slaw, Texas Toast

and The "OSCAR" goes to.. any Steak.. add 3 Scampi Shrimp \$7 or Lobster Oscar \$8

HOUSE SPECIALTIES

add a side House or Caesar salad to your meal \$3

SHRIMP & SMOKED MOZZARELLA RAVIOLI 22. w/out SHRIMP 16.

Mozzarella & Arugula Ravioli, Large Shrimp, Peas, Mushrooms, Crème Rosa Sauce

HADDOCK-BAKED OR FISH & CHIPS 20.

Crushed Ritz & Herb Topped, House Pilaf, Baby Carrots, Lemon Thyme Butter or
Woodstock Czech Pilsner Battered with French Fries & Cole Slaw

LOBSTER CARBONARA 25.

Cold Water Lobster Tail, Smoked Apple Bacon, Peas, Spinach Linguini, Parmesan Cream

ROAST HALF CHICKEN 19.

Red Bliss Potato Salad, Green Beans

MEATLOAF 18.

Grilled Meatloaf, House Mac & Cheese or Mashed with Gravy & Green Beans

TUSCAN SHRIMP SCAMPI 24.

Shrimp, Artichoke Hearts, Tomato, Baby Spinach, Capers, Garlic, Herbs & Linguini
Try it with Chicken 18.

BRAISED BEEF SHORT RIBS 24.

Southern Corn Pudding, Crispy Onion Strings

PAN SEARED SALMON 24.

Mediterranean Strudel of Spinach, Feta Cheese & Kalamata Olive,
Red & Yellow Roasted Tomato, Aged Balsamic

CHICKEN PARMESAN 16.

Penne Pasta, House Marinara

STIR-FRY 15.

Asian Style Vegetables, Ginger-Sesame Sauce, **White Rice**

AHI TUNA 24. **SEAFOOD (Lobster, Shrimp & Scallops)** 26. **CHICKEN.** 18.

OUR FAMOUS "MAC & CHEESE" or soon to be...

MAC & CHEESE 14.

CHICKEN -BROCCOLI MAC & CHEESE 22.

MAC & CHEESE w/ Rubbin' Butts Pulled Pork OR **MAC & CHEESE** w/Crispy Chicken & Buffalo Sauce 20.

LOBSTER MAC & CHEESE

¼ lb Lobster Meat 25. ½ lb Lobster Meat 35.

LIGHTER FARE

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

B.L.L.T 20.

Cold Water Lobster Tail, Peppered
Bacon, Avocado Aioli, L & T

HOUSE VEGGIE BURGER 11.

Charred Tomato Aioli, Aged Cheddar,
Baby Spinach, Red Onion.

Rubbin' Butts PULLED PORK 11.

Slaw, Kings Hawaiian Bun

CHICKEN FRIED CHICKEN 12.

Southern Style Fried Chicken Breast,
Griddled Buttermilk Biscuits, Chorizo
Sausage Gravy

CRISPY FISH SANDWICH 12.

Slaw, Creole Mustard Tartar Sauce

LINGUINI & MEATBALLS

House Meatballs & Marinara

KOBE BEEF BURGER * 12.

10 oz. American Kobe

CALI CHICKEN WRAP 12.

Grilled Chicken, Bacon, Smoked
Gouda, Avocado Aioli, L & T

PASTRAMI REUBEN 12.

House Smoked Pastrami, 1000 Island,
Sauerkraut, Swiss Cheese, Rye Bread

SALAD SIDES/ADDITIONAL SIDES

GRILLED SHRIMP 12. **AHI TUNA*** 8. **CHICKEN BREAST.** 6. **TENDERLOIN TIPS*.** 9. **CALAMARI.** 7. **7oz GRILLED SALMON*.** 14

GRILLED ASPARAGUS 5. **PARMESAN GARLIC FRIES** 4. **BACON-CORN RISOTTO** 5. **GREEN BEANS** 4. **SIDE MAC & CHEESE** 7.

FIVE CHEESE GRATIN 5. **LOBSTER MASHED** 8. **MAINE/CANADA LOBSTER TAIL** 16. **3 SHRIMP SCAMPI** 7. **HOLLANDAISE SAUCE** 1.

* 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