

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

WOOD FIRED SCALLOPS & BACON. 15

Four Jumbo Bacon Wrapped Scallops, Sriracha Honey

CANOE CHIPS. 6 topped with BACON... 8

House Chips, Scallions, Blue Cheese Sauce

PORK POTSTICKERS. 9

Ginger-Sesame-Soy Glaze

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

Soy Sauce, Pickled Ginger, Wakame Salad

WOOD FIRED FLATBREAD. 14

Chefs Daily Creations

CANOE DIP. 8

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

ESCARGOT. 12

Garlic Butter, Cheese Smothered, Toast Points

SWEET & SOUR CALAMARI. 11

Thai Chili Paste, Scallions, Sesame Seeds

CRISPY ORANGE CHICKEN. 10

Fried Chicken, Sweet Chili Orange Sauce, Mandarin Oranges

CHILLED SHRIMP COCKTAIL. 12

4 Jumbo Shrimp, House Cocktail Sauce. Add'l Shrimp 3. ea

POMEGRANATE MOLASSES PORK BITES. 12

Slow Roasted & Wood Fired Pork Shoulder Bites

FLASH FRIED OYSTERS. 12

House Creole Tartar

Our Side House & Caesar are available to add to any Entrée 4

LOCAL ORGANIC GREENS. 7

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

BABY ICEBERG WEDGE. 8

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

CANOE CAESAR. 7

Focaccia Croutons, Shaved Parmesan, House Dressing

CANOE "WALDORF" SALAD. 8

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

ARUGULA, MOZZARELLA & SALAMI. 8

Fresh Mozzarella, Roasted Red & Yellow Tomato, Baby
Arugula, Diced Salami, Balsamic Glaze

SOUTHWEST CHICKEN CHOP. 14

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

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

SANDWICH BOARD

HOUSE VEGGIE BURGER. 11

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

LOBSTER ROLL. 20

Traditional with Mayo or Warmed with Butter, Brioche Roll

CRISPY FISH SANDWICH. 15

Cole Slaw, Creole Mustard Tartar Sauce

FIRE ROASTED CHICKEN SANDWICH. 12

Bacon-Tomato Jam, Cheddar, lettuce, Brioche Bun

CALI CHICKEN WRAP. 12

Fire Roasted Chicken, Bacon, Smoked Gouda, Avocado
Aioli, L & T, Tomato Wrap

PASTRAMI REUBEN. 15

Half Pound of House Smoked Pastrami, 1000 Island,
Sauerkraut, Swiss Cheese, Rye Bread

Choice of Fries, Chips or Vegetable

ADDITIONAL SIDES

* 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

BUTCHER SHOP

Our Side House & Caesar are available to add to any Entrée 4

"USDA PRIME" NY STRIP

12oz 30 16oz 36 24oz 46

DOUBLE CUT PORK CHOP. 24

Compart Family Farms Duroc Pork, Tasso Ham & Cauliflower Au Gratin,
Pomegranate Molasses Glaze

KOBE MEATLOAF. 21

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

PORK OSSO BUCCO "TAMALE". 24

Wood Roasted Poblano & Corn Polenta, Cotija Cheese, Tomatillo Salsa

BEEF SHORTTRIB STROGANOFF. 22

Pappardelle Pasta, Braised Shortribs, Local NH Mushrooms, Cipollini Onions, Peas

MIXED GRILL. 23

Wood Fired Sausage, Turkey Tips, Steak Tips, Smashed Fingerlings, Green Beans

BEEF TENDERLOIN MEDALLIONS.

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

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

TIPS & FRITES. 22

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

SIGNATURE KOBE BURGERS. Half Pound 15

#3 Tomato-Bacon Sweet Pepper Jam, Swiss Cheese, Onion Strings

#4- Caramelized Onion, NH Mushrooms, Blue Cheese, Au Poivre Sauce

#5-House Pimento Cheese, Fried Pickles, Pulled Pork, BBQ Sauce

#6- Fried Bologna, Yellow Cheese, Fried Egg

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

PASTA SHOP

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

LOBSTER MAC & CHEESE.

1/4 lb Lobster Meat 25 1/2 lb Lobster Meat 35

HOUSE MAC & CHEESE. 15

MAC & CHEESE, FIRE ROASTED CHICKEN & BROCCOLI. 22

MAC & CHEESE w/ Rubbin' Butts Pulled Pork 20

SMOKED MOZZARELLA & ASPARAGUS RAVIOLI. 19

w/ Four JUMBO SHRIMP 24

NH Mushrooms, Baby Peas, Crème Rosa Sauce, Shaved Parmesan

HEN HOUSE

BUTTERMILK FRIED CHICKEN. 19

Savory Jalapeno & Cheddar Waffle, Sriracha Honey or

Rubbin' Butts Smokehouse Bacon Gravy, Mashed Potato, Green Beans

BOURBON MARINATED TURKEY TIPS. 20

Cheddar Mashed, Grilled Asparagus

CHICKEN PARMESAN. 16

Penne Pasta, House Marinara

ROAST HALF CHICKEN. 20

Smashed Fingerlings, NH Mushrooms, Caramelized Leek Cream, Asparagus

THE FISH MONGER

SEARED SCALLOPS. 28

Cauliflower & Tasso Ham Au Gratin, Cajun Butter

HADDOCK. 22 / 18

"CHOWDER"- Crushed Ritz & Herb Topped, Bacon, Leeks, Potatoes & Cream

NEW ENGLAND STYLE FISH & CHIPS-NH Ale Battered, Cole Slaw

SEAFOOD CARBONARA. 28

Half Maine Lobster Tail, Shrimp, Scallops, Smoked Apple Bacon, Peas, Spinach
Linguini, Parmesan & Asiago Cream

PAN SEARED SALMON. 24

Asparagus & Cauliflower "Risotto", Kale Pesto

STIR-FRY.

House Vegetable Fried Rice, Ginger-Sesame-Soy Sauce

AHI TUNA 24 SEAFOOD (Lobster, Shrimp & Scallops) 26

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GRILLED ASPARAGUS 5. PARMESAN GARLIC FRIES 4. GREEN BEANS 4. SIDE MAC & CHEESE 7. FIVE CHEESE GRATIN 5. LOBSTER MASHED / MAC 8. MAINE/CANADA LOBSTER TAIL 16. SHRIMP SCAMPI 9. HOLLANDAISE