



Our menu always features locally grown & produced food and an array of local & global beer, wine and spirits.

## APPETIZER

**PANKO GOAT CHEESE** 12  
Deep fried, local honey, grilled baguette

**HOUSE MADE RICOTTA** 10  
local whole milk ricotta with herb oil, lemon, parsley, grilled baguette

**SMOKED FISH SPREAD** 8  
house made crackers, grilled baguette

**VEGETARIAN BUFFALO TENDERS** 9  
breaded cauliflower tossed in buffalo or plain with blue cheese and celery

**PEEL & EAT SHRIMP** 12/18  
black tiger shrimp seasoned with shore spices, cocktail sauce. by the half or full pound

**CHICKEN TENDERS**  
marinated in house, served with hand cut french fries- with BBQ or ranch  
3 for 6/ 5 for 9/ 10 for 16/ 15 for 22

## SOUP

**FRENCH ONION SOUP**  
with homemade croutons & baked provolone cheese  
5/cup, 7/crock

**NEW ENGLAND CLAM CHOWDER**  
made in house served every day  
5/cup, 8/bowl

**SEAFOOD BISQUE**  
made in house served **Saturdays only**  
8/cup, 12/bowl

## SALAD

**CAESAR** 6  
Romaine, croutons, shaved parmesan cheese, house caesar, fresh lemon  
add grilled chicken ... 5 half  
add grilled shrimp ... 8 full

**BEEF & BLUE** 15  
grilled marinated steak with local greens, cherry tomatoes, shaved red onion, crumbled blue cheese & dijon vinaigrette

**ROASTED BEET** 12  
local beets over greens, candied walnuts, goat cheese, honey & balsamic reduction

**HOUSE** 5  
mixed greens, cucumber, carrot, red pepper, cherry tomato and red onion vinaigrette  
add grilled chicken ... 5 half  
add grilled shrimp ... 8 full

### THE HOOK HAMBURGER

*All of our burgers are made with 6 oz of  
Seven Bridges Farm all natural and  
locally raised ground beef.*

## SANDWICH

*Served with house cut french fries*

<b>The Hook &amp; Spoon</b>	<b>14</b>
american and swiss cheeses, bacon, shaved red onion and shredded lettuce	
<b>The 8AM Burger</b>	<b>16</b>
bacon, caramelized onion, dill pickle, provolone cheese, arugula and BBQ sauce topped with a fried local egg	
<b>The Bistro Burger</b>	<b>16</b>
mushroom duxelle, demi glace, shaved onion and torched provolone	
<b>Build Your Own Burger /Chicken</b>	<b>12</b>
LTO with your choice of cheese	
<b>5 and 20 Chicken</b>	<b>14</b>
grilled with provolone, basil pesto, tomato, cucumber, red onion and taziki sauce	
<b>The Thermocline Chicken</b>	<b>14</b>
fried with pepper jack cheese, applewood smoked bacon, marinated cherry tomatoes, iceberg lettuce and ranch dressing	
<b>Shrimp &amp; Crab Rolls</b>	<b>16</b>
black tiger shrimp & virginia blue crab, lemon, herbs, new england roll	
<b>Fried Fish Sandwich</b>	<b>10</b>
fresh cod battered & fried, tartar sauce on a hard roll	

## ENTREE

<b>PARISIENNE GNOCCHI</b>	<b>14</b>
house made, sauteed in butter with roasted cherry tomatoes, mushroom ragu, lemon, white truffle oil & fresh herbs	half <b>24</b> full
<b>STRIP STEAK</b>	<b>27</b>
grilled 12 oz certified angus beef, red wine demi glace, mushroom ragu & house fries or mashed potatoes	
<b>OCEAN FISH</b>	<b>26</b>
fresh ocean haddock fried or broiled served over maque chow; (local corn, bacon, onion, red and green pepper, garlic, shallot, green onion & cream)	
<b>FRIED CHICKEN</b>	<b>13</b>
Gobbler Ridge farm chicken, quartered and fried, house coleslaw & house french fries	half <b>24</b> full
<b>PETITE TENDER</b>	<b>22</b>
Sliced and served over potato and cauliflower puree, roasted squash, tomato & oyster mushrooms, topped with demi	
<b>FISH FRY</b>	<b>10</b>
Fresh cod battered & fried, tartar sauce and french fries	half <b>18</b> full
<b>Fish Mongers Pick....</b>	
<b>Arctic Char</b>	<b>25</b>
Pan Seared, with lime, cilantro, chipotle butter, and served with herb roasted potatoes and broccoli.	
<b>Butchers Choice....</b>	<b>22</b>
<b>Brined Boneless Pork Chops</b>	
Topped with caramelized apples and served with garlic mashed potatoes and broccoli.	

**hookandspoon.com**  
**(585) 346.2999**