APPETIZER

PANKO GOAT CHEESE 14
deep fried, local honey, greens, baguette

CAULIFLOWER FRITTERS 12
breaded cauliflower, sriracha sour cream

RICOTTA 14
fresh herbs, lemon, grilled baguette

PEEL & EAT SHRIMP 14/half
black tiger shrimp, shore spices, 22/ full
served chilled with cocktail sauce

HOUSE CUT FRIES 9
full pound, garlic aioli dip

ADD HOUSE MEAT HOT SAUCE + 3

THE HOOK CHICKEN TENDERS
served with 1lb of fries
BBQ, creamy blue cheese, ranch or honey mustard dipping sauce
3 for $11 / 5 for $16 / 10 for $22 / 15 for $26
ask to have your tenders tossed in our house buffalo sauce

SOUP

FRENCH ONION 6/cup
6/cup
6/cup

NEW ENGLAND CLAM CHOWDER 9/crock
made in house

CAULIFLOWER FRITTERS 12
breaded cauliflower, sriracha sour cream

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SOUP

FRENCH ONION 6/cup
6/cup
6/cup

NEW ENGLAND CLAM CHOWDER 9/crock
made in house

CAESAR 10/half
romaine, croutons, shaved parmesan, house caesar dressing, lemon

Grilled Chicken + 5
Ahi Tuna + 10

CRAB CAKES 18
two pan seared crab cakes, mixed greens, Cajun mustard vinaigrette

BEEF & BLUE 18
grilled petite tender steak, demi glace, mixed greens, roasted cherry tomatoes, shaved red onion, crumbled bleu cheese, dijon vinaigrette

ROASTED BEET 14
local beets over greens, candied walnuts, goat cheese, balsamic reduction, honey

ACHI TUNA 19
served rare over turnip noodles and quinoa, sesame ginger sauce, julienned vegetables, mixed greens

TACOS
served with french fries

MAHI MAHI 15
fried or blackened, sriracha cream, salsa, avocado sauce, fresh cilantro pineapple slaw, jalapeño, red onion

BRAISED BEEF 17
spiced beef short rib, cotija cheese, avocado sauce, sour cream, salsa, shredded lettuce, jalapeño, red onion
Our “from scratch” menu always features locally grown & produced food and an array of local & global beer, wine and spirits

**SANDWICHES**

served with french fries

**FRIED FISH SANDWICH**
14
sustainable cod battered & fried, tartar sauce, pineapple cole slaw

**SHRIMP & CRAB ROLL**
14/single
black tiger shrimp & virginia blue crab, lemon, herbs, new england roll

**THE HOOK CUBAN**
17
spiced beef short rib, cappicola, swiss cheese, dill pickles, mustard

**LAKER CHICKEN**
14
marinated grilled chicken breast, melted provolone, roasted red peppers, arugula, garlic aioli, pesto oil

**LOWER MILL BURGER**
15
ultimate blue cheese & shallot sauce

**BACON CHEDDAR BURGER**
16
dry aged cherry smoked bacon, lettuce, tomato, onion

**ADD HOUSE MEAT HOT SAUCE**
+ 1.50

**BLACK BEAN BURGER**
14
cheddar cheese, tomato, lettuce, pesto mayonnaise, gluten free roll

**OFF THE HOOK LOBSTER ROLL**
24/single
claw & tail meat, fresh herbs, lemon, new england roll

**CURRY CHICKEN SALAD**
14
apples, coconut, almonds, golden raisins

Did you love your meal? Buy the kitchen a round for $12

**ENTRÉE**

**STEAK & FRITES**
30
14oz NY strip, red wine demi-glace, crispy sautéed mushrooms, french fries

**ADD LOBSTER TAIL**
+ 32

**BEEF SHORT RIB**
28
braised short ribs, demi-glace, garlic mashed potatoes, vegetable

**MUSHROOM RAVIOLI**
22
mushroom sherry cream sauce, aged parmesan

**PESTO CHICKEN**
24
16oz grilled airline chicken breast, basil pesto oil, garlic mashed potatoes, vegetable

**AHI TUNA**
30
seared wild caught tuna, sesame ginger sauce, garlic mashed potatoes, vegetable

**FISH FRY (or BROIL)**
16/half
sustainable cod, tartar sauce, french fries, pineapple cole slaw

**LOBSTER DINNER**
45
12oz lobster tail, salt potatoes, vegetable

**SPLIT PLATE**
5

**SIDES**

french fries, garlic mashed potatoes, pineapple cole slaw, side salad, seasonal vegetable, salt potatoes

$3 each

#HOOKANDSPOON

www.hookandspoon.com

(585) 346.2999