



S U M M E R

A P P E T I Z E R

- PANKO GOAT CHEESE** 12
deep fried, local honey, mixed greens
- HOUSE MADE RICOTTA** 12
local whole milk ricotta, herb oil, lemon, parsley, grilled baguette
- CAULIFLOWER FRITTERS** 12
spice breaded cauliflower, sriracha sour cream
- CRAB CAKES** 18
three pan seared crab cakes, lemon caper aioli, mixed greens
- CHIPS & SALSA** 10
fresh pico de gallo, house made corn chips
- PEEL & EAT SHRIMP** 14/half 20/full
chilled black tiger shrimp, shore spices, house cocktail sauce
- HOUSE CUT FRIES** 8
garlic aioli
- LOCAL CHARCUTERIE & CHEESE** 18
house made ricotta, east hill creamery cheese, steele sausage meat, baguette, accoutrements

THE HOOK CHICKEN TENDERS

panko breaded, hand cut fries –
choice of BBQ or ranch dipping sauce

3 for \$7 / 5 for \$11 / 10 for \$18 / 15 for \$24

S O U P

- FRENCH ONION** 6/cup 9/crock
croutons, baked provolone
- NEW ENGLAND CLAM CHOWDER** 6/cup 9/bowl
made in house

S A L A D

- CAESAR** 9/half 12/full
romaine, croutons, shaved parmesan, house caesar, fresh lemon
- HOUSE** 6/half 9/full
mixed greens, cucumber, carrot, red onion, cherry tomato, red onion vinaigrette
- BEEF & BLUE** 15
grilled marinated steak, local greens, cherry tomatoes, shaved red onion, crumbled bleu cheese, dijon vinaigrette
- ROASTED BEET** 12
local beets over greens, candied walnuts, goat cheese, honey balsamic reduction
- LOBSTER SALAD PLATE** 24
house salad, lemon vinaigrette, toasted baguette

ADD

- grilled chicken...**5**
- grilled shrimp...**8**
- lobster tail...**25**

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

SANDWICHES

served with house cut fries

- FRIED FISH SANDWICH** 14
fresh cod, tarter sauce
- BUILD YOUR OWN BURGER/CHICKEN** 14
LTO with your choice of cheese
CHEESE – cheddar, provolone, swiss,
american, pepper jack
\$1 topping – caramelized onion,
roasted red peppers, mushrooms,
jalapeño
\$2 topping – bacon, avocado sauce;
goat, bleu or mozzarella cheese
- BLACK BEAN BURGER** 12
pepper jack cheese, tomato,
lettuce, gluten free roll
- SHRIMP & CRAB ROLL** 12/single
18/double
black tiger shrimp, virginia blue
crab, lemon, herbs, buttered &
toasted new england style roll
- OFF THE HOOK LOBSTER ROLL** 18/single
28/double
brazilian lobster tail salad, chives,
lemon zest, buttered & toasted
new england style roll
- FISH TACOS** 14/double
18/triple
fried or blackened cod, sriracha
cilantro cream, pico de gallo,
avocado sauce, pineapple slaw
- CURRIED CHICKEN SALAD WRAP** 12
toasted almonds, coconut, apple,
raisins, flour tortilla

ENTRÉE

- GRILLED STRIP STEAK** 28
14 oz certified angus beef, red
wine demi glace, mushroom ragu,
chef vegetable, house cut fries
- RAVIOLI FLORENTINE** 19
pesto cream sauce, wilted spinach,
roasted tomatoes, parmesan cheese
- ADD**
- grilled chicken...5 grilled shrimp...8
lobster tail...25
- CORNELL BBQ CHICKEN** 20
hormone & antibiotic free airline
breast, cornell BBQ sauce, salt
potatoes, mexican sweet corn salad
- FISH FRY (or BROIL)** 14/half
20/full
fresh cod, tartar sauce, house
cut fries, pineapple slaw
- LOBSTER DINNER** 32/single
55/double
lemon & butter poached,
choice of potato, chef vegetable

PRIME RIB

FRIDAY & SATURDAY

NIGHTS

*12oz \$25 *16oz \$30 * 24oz \$38

#hookandspoon
#lifeisbetteronthelake

www.hookandspoon.com
(585) 346-2999

OPEN 7 DAYS A WEEK
SUNDAY BRUNCH
LIVE MUSIC WEDNESDAY & SUNDAY