



## Soups & Starters

### Chowder

*Creamy New England clam chowder (contains bacon).*  
Cup \$5 \* Bowl \$8 \* Bread Bowl \$12

### Tortilla Soup

*Pulled chicken and roasted peppers in a roasted tomato and tortilla broth. Topped with crispy tortilla strips and shredded cheese. \* Cup \$6 \* Bowl \$9*

### Crab Cakes

*Jumbo lump crab cakes served with Cajun rémoulade and fresh greens. \$15*

### Chicken Saté

*Asian-marinated chicken skewers over shredded cabbage and crispy wontons. Drizzled with a spicy hoisin glaze. \$10*

## Salads

### Baja Shrimp Salad

*Mexican shrimp, grilled and served in a crispy tortilla shell with roasted corn, black beans, pico de gallo, and crisp iceberg lettuce. Topped with tomato-agave dressing, avocado, and queso fresco. \$18*

### Cobb Salad

*Diced chicken, avocado, hard-boiled egg, diced tomatoes, and black olives, with chopped bacon and crumbled blue cheese. Served on crisp iceberg lettuce with your choice of house-made dressing. \* Half \$10 \* Full \$15*

### Asian Noodle Salad

*Yakisoba noodles, bell peppers, cucumber, shredded cabbage, and carrots. Served over mixed greens with crisp wontons, cashews, and a spicy Asian dressing. \* Half \$11 \* Full \$16*

### Caesar Salad

*A classic tossed Caesar: Crisp romaine lettuce, shaved Parmesan cheese, croutons, and house-made Caesar dressing. \* Half \$7 \* Full \$12*

### Ragged Point Summer Salad

*Butter lettuce, tossed with Mandarin oranges, pineapple, strawberries, and a vanilla-bean dressing. Topped with honeyed almonds and fresh goat cheese. Half \$11 \* Full \$16 \* Add chicken \$7 \* Add shrimp \$9*

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18% service charge added for parties of five or more.  
Split plate charge: \$5. Corkage fee: \$10.

## Sandwiches & Burgers

*Add steak fries, sweet potato fries, or fresh fruit for \$3,  
Add onion rings for \$5.*

### Classic Burger

*A classic half-pound beef patty (or veggie or turkey) on a sesame brioche bun, with lettuce, tomato, onion, and a pickle. \* \$14*

*Add avocado, bacon, or a fried egg. \* \$2 each*

*Add your choice of cheese, jalapeños, or mushrooms. \* \$1 each*

### Ragged Point Gourmet

*A half-pound venison patty with blue cheese, bacon, pickled red onion marmalade, a radish slaw, and a sun-dried tomato aioli.*

*Served on an artisan bun. \* \$18*

### Cubano

*Roasted pork and sliced ham raised on our own farms, with Swiss cheese, mustard, and pickles. Pressed to perfection on a French roll. \* \$14*

### Bánh Mì

*Your choice of shaved pork or chicken, served on a warm baguette with shredded onions, daikon, carrots, cilantro, and wasabi aioli. \* \$15*

### Smoked Turkey

*Shaved turkey breast, smoked in-house, and served on a warm French roll with lettuce, tomato, bacon, avocado, Muenster cheese, and jalapeño jam. \* \$15*

## House Specialties

### Fish & Chips

*Fresh-caught local fish, beer-battered and fried to perfection.*

*Served over steak fries with malt vinegar and tartar sauce. \* Market price.*

### Steak Pad Thai

*Grilled New York strip steak, served over spicy Pad Thai noodles with sautéed carrots, cabbage, onions, and celery. \* \$19*

### Rustic Pizza

*Prosciutto, grilled asparagus, tomato, pesto, and goat cheese baked on house-made fluffy pizza dough, drizzled with olive oil and balsamic glaze. \* \$16*

### Fish Tacos

*Warm flour tortillas stuffed with crispy local fried fish, marinated cabbage, fresh pico de gallo, queso fresco and a Cajun remoulade. \* \$15*