

APPETIZERS

GF PESTO MUSSELS	14	POTSTICKERS	11
p.e.i. mussels simmered in white wine & pesto butter		pan fried pork dumplings, served with hoisin ginger dipping sauce	
ROSEMARY PEPPER FRIES	11	BUFFALO CHICKEN SPRING ROLLS	14
house fries, fresh rosemary, cracked pepper, lemon aioli		homemade spring rolls served with blue cheese dressing	
BANG BANG SHRIMP	15	GF SHRIMP COCKTAIL FLIGHTS	16
crispy buttermilk soaked jumbo shrimp drizzled with spicy bang bang sauce		6 chilled jumbo shrimp, Walter's bloody mary, cocktail sauce, wasabi & sriracha aioli	
FRIED BRUSSELS SPROUTS	13	AHI TUNA WONTONS	15
crispy sprouts tossed with maple bourbon glaze		crispy wontons, seaweed salad, ahi tuna & avocado topped with wasabi aioli	
WINGS	14	WASABI DEVEILED EGGS	8
buffalo, honey sriracha or plain		wasabi whipped egg yolk, fried ramen noodles & sesame seeds	
CRAB SALAD LETTUCE CUPS	14		
imitation crab, wasabi ginger aioli, avocado, fried ramen noodles & bib lettuce cups			

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	7	GF KALE & BLUEBERRY	14
homemade new england clam chowder		apple cider & maple vinaigrette dressed kale, roasted brussels sprouts, sliced almonds, dried cranberries, blueberries & red cabbage	
FRENCH ONION	8	GF *BALSAMIC STEAK TIP	19
shredded jack & swiss cheese baked until golden brown		balsamic vinaigrette dressed romaine, tomato, onion, gorgonzola cheese, bacon & grilled steak tips	
GF GARDEN SALAD	8	GF CHICKEN COBB	18
lettuce, tomato, onion, cucumber, parmesan, with choice of dressing blue cheese, ranch, champagne dijon, balsamic, honey mustard		grilled chicken breast, lettuce, tomato, bacon, avocado, egg, onion, gorgonzola cheese & champagne dijon vinaigrette	
CAESAR	8	*WALTER'S AHI TUNA	21
romaine, homemade croutons, parmesan cheese & caesar dressing		chopped romaine, tomato, cucumber, onion, avocado, ahi tuna & fried ramen noodles drizzled with wasabi dressing & soy syrup	
GF GREEK SALAD	15		
cucumber, onion, tomato, kalamata olives, feta cheese, peppers, romaine & homemade greek dressing			

SALAD TOPPERS

grilled chicken 7, steak tips 14, pan seared salmon 14, shrimp 13, crab salad 7

GF GLUTEN FREE ITEMS

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGG PRODUCTS CAN INCREASE THE RISK TO FOODBORNE ILLNESS

ENTRÉE

ENTRÉES AVAILABLE DAILY AFTER 4PM DAILY

Gf *JUMBO SCALLOPS		M/P
caramelized jumbo scallops, pesto butter, jasmine rice & vegetable		
Gf *NEW YORK SIRLOIN		34
prime cut new york sirloin, homemade chimichurri sauce, mashed potato & vegetable		
Gf BLUEBERRY TROUT		22
sautéed trout, blueberry butter, jasmine rice & vegetable		
PANKO & PARMESAN HADDOCK		23
pan fried panko bread crumb & parmesan cheese, jasmine rice & vegetable		
Gf SEAFOOD PAELLA		31
sautéed shrimp, scallops, p.e.i. mussels, lobster, andouille, red peppers, peas & saffron rice		
MUSHROOM RAVIOLI		19
wild mushroom raviolis, kale, caramelized onions, sun dried tomato & sage brown butter – grilled chicken 7, pan seared salmon 14, u-10 scallops 18		
CRISPY BUTTERMILK FRIED CHICKEN		23
fried bone-in statler chicken breast, french fries & brussels sprout slaw		
Gf *VEAL CHOP		31
pan seared bone-in veal chop, sage brown butter, mashed potato & vegetable		
Gf HONEY SRIRACHA SALMON		25
honey sriracha salmon, sesame seeds & scallions, served with jasmine rice & vegetable		
LOBSTER MAC & CHEESE		M/P
maine lobster, jack cream sauce, cavatappi pasta & panko bread crumbs		
MAPLE BOURBON TURKEY TIPS		23
seared turkey tips glazed with maple bourbon glaze, mashed potato & vegetable		
PORK SCHNITZEL		22
panko crusted crispy pork cutlet, creamy lemon sauce, jasmine rice & vegetable		
*STEAK TIPS		24
grilled steak tips, mashed potato & vegetable, sauces: maple bourbon, garlic teriyaki		
Gf VEGGIE PAELLA		19
onions, mushrooms, peppers, brussels, kalamata olives, asparagus, feta & saffron infused rice – grilled chicken 7, pan seared salmon 14, u-10 scallops 18		
Gf CAJUN PORK PORTERHOUSE		26
seared 16 oz cajun pork porterhouse, blueberry jam, mashed potato & vegetable		

LIGHTER FARE

HANDHELDS SERVED WITH KETTLE POTATO CHIP
SUBSTITUTE FRENCH FRIES 1.5 SWEET POTATO FRIES 2.5

*BASIN BURGER	15.5	LOBSTER ROLL	M/P
grilled burger, swiss cheese, bacon, sautéed onions & mushrooms		homemade lobster salad served on a toasted brioche roll	
CHICKEN TENDERS	13.5	FISH TACOS	15.5
fried chicken tenders, french fries, buffalo, honey sriracha or plain		fried haddock, cabbage, tomato, onion, sriracha aioli, flour tortillas, french fries	
FISH-N-CHIPS	19	FRIED SCALLOPS	24
golden brown fried fresh haddock, french fries & coleslaw		golden brown fried scallops, french fries & coleslaw	
CHICKEN SALAD SANDWICH	14	FRENCH DIP AU JUS	14
roasted chicken, caramelized onions, sliced almonds & cranberries, lightly dressed with lemon mayo		rare roast beef, gruyere, served on ciabatta	

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