

# Starters

**Escargot** fancy helix snails, broiled in cognac, butter, garlic, shallots, parsley, toast points – 14



**Crab Cakes (3)** sautéed in clarified butter, lemon aioli, mango citrus relish – 14

**Oyster Flight** chef's choice of 5 different oysters, cocktail sauce, fresh horseradish, mignonette sauce, lemon – 13.5

**Calamari** tubes & tentacles, lightly breaded & flash fried, cherry peppers, remoulade & cocktail sauce - 10



**Steamed Clams** Little Neck fresh Clams in a white wine, garlic, lemon, butter sauce – 15

**Baked Brie** honey & almonds, granny smith apples, grilled grapes, toasted crostinis – 12



**Seared Ahi** 12 pepper crusted, seaweed salad, wasabi & pickled ginger, sweet soy drizzle – 14

**Garlic Bread** whole roasted garlic bulb, olive oil, Italian spices & parmesan cheese – 6.5

**Zucchini Parmesan** battered zucchini sticks, parmesan cheese, ranch dressing - 10

**Edamame** cold or hot & spicy – 5

**Hot Crab & Jalapeno Dip** House made dip, served warm, toasted crostini – 15

## Soup



**New England Clam Chowder** Cup 5 Bowl 8

**Soup of the Day**, chefs choice Cup 5 Bowl 8

**Lobster Bisque** Cup 6 Bowl 11

## Salads

*add grilled or blackened chicken \$4, add grilled or blackened shrimp, salmon or mahi mahi \$9*

**“Ketch Cobb”** mixed greens, grilled chicken, gorgonzola, tomatoes, bacon, avocado & egg – 12

**The Wedge** iceberg lettuce, diced tomato, bacon crumbles, point reyes bleu cheese dressing – 8

**House** mixed greens, red onion, tomato, cucumbers, shredded carrots, black olives, mushrooms – 7

**Caesar** crisp romaine, croutons, shredded parmesan, creamy dressing, parmesan touille – 7

**Asian Pear** mixed greens, gorgonzola, candied walnuts, red onion, honey cider vinaigrette – 11

**Spinach** bleu cheese, dried cherries, pancetta, spicy pecans, red onions, poppy seed vinaigrette – 11



**Sesame Seared Ahi** mixed greens, pickled ginger, sweet soy & wasabi mirin vinaigrette – 14

**Waldorf Chicken** mixed greens, Granny Smith apples, red grapes, candied pecans, celery, blue cheese crumbles, tossed with dijon balsamic vinaigrette - 11



*Denotes our Specialty Items*



*18% gratuity will be added to parties of 8 or more. No personal checks. Split charge \$4.00.  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

# Pasta

All pasta dishes served with toast points  
add grilled or blackened chicken \$4, add grilled or blackened shrimp, salmon or mahi mahi \$9

**Pasta Pomodoro** linguini, slow roasted red & yellow tomatoes, garlic, basil, extra virgin olive oil - 18

**Lobster & Crab Lasagna** Maine lobster, lump crab, béchamel & vodka sauce, three cheeses, house or caesar salad - 25

**Fettuccini Alfredo** garlic parmesan cream sauce - 18



**Seafood Linguini** assorted seafood, white wine, lemon garlic cream sauce - 21

# Main Galley

**Fish Tacos** Mahi or Salmon, Grilled or Blackened. *Substitute sauteed Portobello Mushrooms.*  
flour tortillas, cilantro oil, avocado, diced tomatoes, pico de gallo, salsa verde & rice pilaf - 14

**Fish & Chips** fresh beer battered Alaskan Cod, homemade tartar sauce, fries & coleslaw - 14

**Stuffed Halibut** *Chef Bill's signature dish*, Shrimp, lobster, scallops, brie, dill, mascarpone chive mash, asparagus - 37

**8oz Lobster Tail** grilled or steamed, clarified butter, potato hash cake, broccolini - 39  
*Add a 12oz New York for an additional 21 dollars*



**Fish of the Day** ask your server for daily preparation - MP

**8oz Filet Mignon** mushroom ragout, potatoes galette, wasabi demi glace, grilled asparagus, tempura onion rings - 39

**Beef Pot Pie** tender beef, potatoes, carrots, onions, peas, savory sauce, puff pastry, house salad or caesar - 19



**Not Your Mama's Meatloaf** two thick slices, tomato relish, mascarpone chive mash, broccolini - 15

**12oz New York Strip** mascarpone chive mash, grilled asparagus, balsamic onion confit - 26

**Baby Back Rib Platter** slow cooked for days, wet or dry, fries, coleslaw, half or full rack - 13/24

**Chicken Normandy** cider poached chicken, Granny Smith apples, thyme, cream, mascarpone chive mash, spinach - 19

# Sandwiches

All sandwiches are served with a choice of fries, house green salad or caesar  
Add garlic or sweet potato fries \$2, Add caramelized onions, bacon, avocado, jalapenos, chili or fried egg \$1 each

**Chicken Breast** blackened or grilled, lettuce, tomato, red onion, potato bun, chipotle aioli - 11



**Ketch Burger** 8oz handmade burger, choice of cheese, lettuce, tomato, red onion, potato bun - 11

**Italian Grilled Cheese** prosciutto, mozzarella, provolone, roasted red & yellow tomatoes, balsamic drizzle, sourdough - 14

**Mahi Mahi** blackened or grilled, lettuce, tomato, red onion, potato bun, homemade tartar sauce - 14

**Grilled Reuben** thinly sliced corned beef, sauerkraut, swiss cheese, 1000 island, marble rye - 12  
*Sub mahi mahi for corned beef for an additional 3 dollars*

**The Gaucho** traditional Argentinean milanesa of beef, lettuce, tomatoes, mayo, chimichurri sauce, hoagie roll - 13

**Pinecone Eater** slow roasted red & yellow tomato, marinated artichoke hearts, portobello mushroom, grilled baby eggplant, provolone cheese, balsamic drizzle toasted hoagie roll - 12

**Salmon Burger** panko crusted, lightly sautéed in clarified butter, dill aioli, lettuce, tomato, red onion, potato bun - 12

