

Tastings

■ **BY "EPIC CHOWDER"** Sea Clams | Blue Crab | Bacon
Yukon Potatoes | Saffron Cream Cup 6.5 Bowl 9^{^^}

ALE BRAISED MUSSELS Cured Chorizo | Herb Butter
Modern Times Blazing World Ale | Toasted Sourdough 15

GRILLED JUMBO ARTICHOKE Red Curry Aioli 12

■ **PORK CARNITAS STREET TACOS (3)** Tomatillo & Corn Salsa | Feta Cheese | Avocado 13

CRAB CAKES Lump Blue Crab | House-Made Root Slaw | Roasted Red Pepper Emulsion 16.75

Signature Salads

Add Grilled Chicken 5 / Shrimp 6 / Salmon 7

WALDORF SALAD Grapes | Red Apples | Walnuts | Celery | Butter Lettuce | Gorgonzola Vinaigrette 12

MEDITERRANEAN CHOPPED Hearts of Palm | Artichoke Heart | Tomato | Pepperoncini | Kalamata Olive
Cucumber | Feta Cheese | Pita Triangles with Dill Feta Hummus 13.75

HOUSE Mixed Greens | Tomato | Endive | Beets | Cucumber | Choice of Dressing 9

Entrées

Add Cup of Chowder / Field Salad 6

■ **GINGER-CHILI GLAZED ATLANTIC SALMON** Coconut Cilantro Rice | Baby Bok Choy | Baby Carrots
Citrus Butter Emulsion 26.5

GRILLED FRESH FISH TACOS (3) Salsa Fresca | Chili Crème Fraiche | Cabbage | Brown Rice | Black Beans 18.75

SHORT RIB PAPPERDELLE Roasted Tomato | Castelvastrano Olives | Spinach | Ricotta
Thyme Infused Olive Oil 22

CHIMICHURRI JIDORI CHICKEN Parsnip Puree | Grilled Garlic Broccolini | Beet & Goat Cheese Puree 26

■ **CALIFORNIA LOBSTER ROLL** Our Version of a New England Classic... Open Faced Sandwich with Maine
Lobster Claw & Knuckle | Grilled Brioche | Avocado | Bibb Lettuce | Lemon & Tarragon Aioli 23

ANGUS BEEF BURGER Half Pounder on Pretzel Bun | Red Leaf Lettuce | Tomato | Red Onion | Pickle 15.5
Add Cheese .75 ea Cheddar | Jack | Feta | Truffled Goat Cheese
Toppings 1.5 ea Applewood Smoked Bacon | Egg | Avocado

PROSCIUTTO WRAPPED SEABASS Cannellini Beans | Artichoke Hearts | Roasted Tomato | Swiss Chard
Whole Grain Mustard Buerre Blanc 27

■ **BROCKTON VILLA CIOPPINO** Shrimp | Fish | Shellfish | Roasted Potatoes | Tomato-Saffron Broth
Grilled Baguette with Chili Crème Fraiche 26.5

WILD MUSHROOM RISOTTO Oyster, Portabello, & Shitake Mushrooms | Arugula | Truffled Goat Cheese
Grana Padano | Fresh Herbs 18

8 OZ FILET MIGNON Goat Cheese & Herb Mash
Grilled Asparagus | Demi 37

Make It Surf & Turf Oscar Style 8 | Add Grilled Shrimp 6

■ LOCAL FAVORITES

BURRATA & PROSCIUTTO

Basil Pesto | Tomato Shallot Salad | Balsamic
Toasted Sourdough 16

OYSTERS 'BROCKAFELLER

Portabello | Applewood Smoked Bacon | Spinach
Artichoke Hearts | Mornay Sauce | Panko 21

Also Available on the Half Shell w/ Cocktail Sauce 18

Sides 5.5

GOAT CHEESE & HERB MASHED POTATOES

SAUTEED MUSHROOMS

BROCCOLINI

We support recent employee benefit mandates voted in by majority in the state of California. The 3% surcharge added to each guest check reflects our costs associated with these benefits.

Loved your meal? Show the kitchen your appreciation!
Keep 'em going with a round of espressos - \$5
Keep 'em happy with a round of beers - \$10
Ask your server how.