

APPETIZERS

SHRIMP COCKTAIL ^{GF}

Five Jumbo Poached Shrimp, Horseradish Cocktail Sauce, Lemon 11.95

TUNA*†

Seared and Chilled Ahi Tuna, Coriander Sesame Crust, Sweet Soy, Seaweed Salad, Ginger, Wasabi Aioli 12.95

LOLLIPOP CHICKEN WINGS

Choice of Buffalo, Sweet BBQ or Maple Sriracha 10.95

DEVILED EGGS ^{GF}

Sriracha, Scallions, Paprika 4.95

BAVARIAN STYLE GIANT PRETZEL

Beer Cheese Sauce 9.95

BREAD AND BUTTER

Six Bread Knots with Garlic and Herb-Whipped Butter 3.50

FRIED POTSTICKERS

Chicken, Lemongrass, Vegetables, Sweet Chili Sauce 8.95

TO SHARE

CASINO CHIPS

Sweet BBQ Beef, Cheddar Jack Cheese, Apple Smoked Bacon, Scallions 10.95

BUFFALO CHICKEN DIP

Chicken, Buffalo Cream Cheese, Scallions, Homemade Potato Chips 9.95

SPINACH & ARTICHOKE DIP

Spinach, Artichokes, Creamy Parmesan, Homemade Potato Chips 9.95

ONION RINGS

Thick-Cut, Beer-Battered Onions, OX Aioli 6.95

SEASONED FRIES

Regular or Sweet Potato 4.95

FEATURED

POUTINE

All Poutine Dishes Served with Pineland Farms Cheese Curds and Seasoned French Fries

The Standard: Brown Gravy 7.95

Pulled Pork: Austin Style Pulled Pork, Sweet BBQ Sauce 10.95

Chili: Angus Beef Chili, Onions, Jalapeños, Sour Cream 10.95

Casino: BBQ Beef, Cheddar Jack Cheese, Bacon, Scallions, BBQ Sauce 10.95

SALADS

HOUSE ^{GF}

Mixed Greens, Radishes, Carrots, Grape Tomatoes, Balsamic Vinaigrette 6.95

BEET ^{GF}

Mixed Greens, Roasted Red and Golden Beets, Whipped Herbed Goat Cheese, Balsamic Vinaigrette 9.95

CAESAR

Romaine, Parmesan, Herbed Croutons, Creamy Caesar Dressing 7.95

ASIAN THAI NOODLE*†

Thai Peanut Noodles, Mixed Greens, Edamame, Sugar Snap Peas, Red Peppers, Carrots, Daikon Radish, Sesame Seeds, Roasted Peanuts, Cilantro, Asian Dressing 9.95

CHOPPED*†

Mixed Greens, Apple Smoked Bacon, Hard-Boiled Eggs, Tomatoes, Avocado, Grilled and Chilled Chicken, Blue Cheese, Tangy Ranch Dressing 12.95

TUNA POKE*†

Mixed Greens, Raw Sushi-Grade Ahi Tuna, Edamame, Wakame, Ginger, Sesame Seeds, Green Onions, Cilantro, Soy Dressing 14.95

SUPER FOOD ^{GF}

Mixed Greens, Kale, Quinoa, Edamame, Blueberries, Sunflower Seeds, Dried Cranberries, Red Grapes, Avocado, Sweet Potatoes, Beets, Balsamic Vinaigrette 11.95

SALAD ADDITIONS

Grilled or Blackened Chicken 5.00 | Poached Shrimp 8.00
Grilled or Blackened Atlantic Salmon* 12.00
8oz Top Sirloin* 10.00 | Grilled or Blackened Tuna* 12.00
Lobster, Cold Poached or Sautéed in Butter & Garlic 13.00

SOUPS

FRENCH ONION SOUP

Caramelized Onions, Beef Broth, Croutons, Swiss 6.95

CLAM CHOWDER

New England Style 5.95

CHILI

Beef and Bean Chili, Cheese, Onions, Jalapeños 5.95

ROASTED RED PEPPER

& GOUDA 4.95

ENTRÉES

Served with Mashed Potatoes and Chef's Seasonal Vegetable

FEATURED

RIBEYE* ^{GF}

16oz Flame-Grilled Angus, 3 Peppercorn Bordelaise 32.95

FILET MIGNON* ^{GF}

8oz Flame-Grilled, Garlic Herb Butter 32.95

CHOPPED STEAK*

10oz Flame-Grilled, Sautéed Mushrooms, Onions and Peppers, Brown Gravy 15.95

TOP SIRLOIN*

8oz Top Sirloin, Flame-Grilled with Garlic Herb Butter 16.95

GRILLED SALMON* ^{GF}

Cedar Plank Grilled with Miso Glaze or Blackened 21.95

SEARED SCALLOPS* ^{GF}

Sea Scallops, Lemon Beurre Blanc Market Price

OX RIBS

St. Louis Style Ribs, Slow-Cooked with Traditional BBQ Sauce
Served with French Fries and Cole Slaw

FULL RACK 21.95

HALF RACK 14.95

FRIED PLATES

Accompanied by Seasoned Fries and Coleslaw

FISH 'N CHIPS

10oz Fried Haddock 14.95

CHICKEN TENDERS

Southern Breaded Style 11.95

FRIED SCALLOPS

Market Price

PASTA

Served with Penne Pasta.
Gluten Free Pasta is Available Upon Request for an Additional 1.50

CHICKEN PARMESAN

Chicken Breast, Herbed Italian Bread Crumbs,
Mozzarella, Marinara 15.95

ALFREDO

Creamy Alfredo Sauce, Parmesan 8.95

MARINARA‡

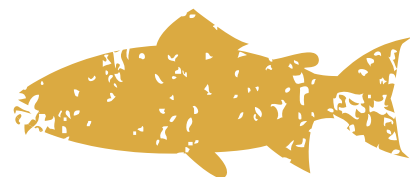
Zesty Tomatoes, Fresh Herbs, Parmesan 8.95

MAC 'N CHEESE

Swiss, Fontina, Smoked Gouda, Cheddar, Parmesan 8.95

PASTA ADDITIONS

Grilled or Blackened Chicken 5.00 | Poached Shrimp 8.00
Grilled or Blackened Atlantic Salmon* 12.00
8oz Top Sirloin* 10.00 | Grilled or Blackened Tuna* 12.00
Lobster, Cold Poached or Sautéed in Butter & Garlic 13.00



NONALCOHOLIC BEVERAGES



MAINE ROOT SODAS 3.25

Root Beer, Ginger Beer, Orange

CAPT'N ELI'S SODAS 3.25

Root Beer, Cream, Strawberry

RICKER HILL NON-ALCOHOLIC SPARKLING CIDER 3.00

JUICES 2.50

Grapefruit, OJ, Cranberry, Apple, Pineapple



BURGERS AND MORE

Accompanied by Lettuce, Tomato, Onion,
Pickles and Seasoned Fries.
Gluten Free Bun is Available Upon Request for an Additional 1.50

MUSHROOM SWISS BURGER*

Sautéed Mushrooms and Swiss 11.95

BBQ BURGER*

Bacon, Cheddar, BBQ Sauce 11.95

COWBOY BURGER*

Jack Cheese, Bacon, Onion Rings, Salsa 11.95

CASINO BURGER**

Fresh Ground Beef, 7oz 10.95

GRILLED CHICKEN SANDWICH

Farm-Fresh, All-Natural Chicken Breast 11.95

VEGGIE BURGER

Contains Gluten and Dairy 11.95

TOPPINGS

Add Swiss, American, Cheddar, Pepper Jack,
Blue Cheese, Caramelized Onions,
Sautéed Mushrooms, Bacon 1.00 Each
Add Avocado 1.50

FOUNTAIN BEVERAGES 2.95

Gold Peak Iced Teas: Raspberry, Unsweetened and Sweetened,
Coca-Cola, Diet Coke, Mello Yello, Ginger Ale, Root Beer, Sprite, Lemonade

DASANI BOTTLED WATER 2.00

REGULAR RED BULL 3.00

SUGAR FREE RED BULL 3.00

COFFEE 2.50

Regular and Decaf

TEA 2.50



SANDWICHES

Accompanied by Seasoned Fries and Pickles.
Gluten Free Bun is Available Upon Request for an Additional 1.50

FEATURED

LOBSTER ROLL‡

Northern Atlantic Free Range Lobster,
Choice of Butter, Mayo, or Brown Butter Aioli Market Price



TURKEY CLUB‡

Apple Smoked Bacon, Lettuce, Tomato,
Brown Butter Aioli, Wheat Bread 11.95

ULTIMATE GRILLED CHEESE PANINI

White Cheddar, Provolone, Pepper Jack, Italian Bread 7.95
Add Roasted Red Pepper & Gouda Soup 3.00

REUBEN

Choice of Corned Beef or Fresh Fried Haddock,
Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye 12.95

HADDOCK SANDWICH

Fried Haddock, Lettuce, Tomato, Onion, Tartar Sauce,
Cole Slaw 12.95

FRIED CHICKEN SANDWICH

Crispy Fried Chicken with Choice of:
Pickles and OX Aioli 10.95
Buffalo Sauce and Blue Cheese 10.95
Parmesan with Marinara and Provolone 10.95

TUNA SANDWICH**

Sushi-Grade Tuna Steak, Grilled as You Like,
Wasabi Aioli, Ginger, Sweet Soy,
Choice of Dressed Greens or Fries 14.95

CHEESESTEAK‡

Shaved Steak, Peppers, Onions,
American Cheese, Sub Roll 11.95

SHRIMP PO' BOY

Fried Shrimp, Sriracha Tartar Sauce, Cole Slaw 12.95

Add Avocado 1.50

GF = Gluten-Free Items ‡ = Items that can be prepared Gluten Free upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We take pride in practicing sustainable cuisine, while supporting local farmers, brewers, fishermen and artisans, at every possible opportunity.