

LUNCH MENU

GRAZING

LOBSTER STUFFED BAKED CLAMS ^{15.} LOBSTER CHOPPED CLAMS BREADCRUMBS PARMESAN CHEESE ONIONS CELERY WHITE WINE LEMON GARLIC	JUMBO SHRIMP COCKTAIL ^{14.} GRILLED SERVED W/ COCKTAIL SAUCE	ASIAGO GARLIC BREAD ^{9.} DRIPPING WITH ASIAGO CHEESE MARINARA SAUCE FOR DIPPING	3 BEAN NACHOS PICO DE GALLO SOUR CREAM GUACAMOLE SHREDDED CHICKEN ^{14.} BUFFALO CHICKEN ^{14.} PAINTED CHICKEN ^{14.} VEGETARIAN ^{11.} BBQ PULLED PORK ^{13.} STEAK NACHOS ^{16.} SHRIMP ^{16.}
TOMATO BLT SLIDERS ^{13.} FRIED VINE RIPE TOMATO PANCETTA MICRO GREENS SWEET CHILI AIOLI	COCONUT SHRIMP ^{15.} PEACH GINGER DIPPING SAUCE	JUMBO WINGS ^{12.} BUFFALO BBQ ASIAN HOT “PAINTED” W/ ALL THE SAUCES	
JUMBO LUMP CRABCAKES ^{14.} SPICY REMOULADE	GF MUSSELS ^{13.} GARLICKY & SIZZLING IN AN IRON SKILLET	CALAMARI ^{14.} CHIPOTLE REMOULADE	CLAMS CASINO ^{12.} SIX WHOLE CLAMS PANCETTA
	FRENCH ONION SOUP ^{8.} JARLSBERG CRUST	FRIED MOZZARELLA ^{11.} HOMEMADE MARINARA	

SALADS

SALADS ALSO AVAILABLE AS A WRAP ADD \$2			
*ADD TUNA ^{13.}	ADD CHICKEN ^{7.}	ADD SHRIMP ^{9.}	*ADD STEAK ^{10.} ADD LOBSTER TAIL ^{13.}
GF SIMPLE GREENS ^{9.} ORGANIC MESCLUN CHERRY TOMATOES HOUSE BALSAMIC DRESSING		GF CHOPPED SALAD ^{12.} MESCLUN GREENS LENTILS TOMATOES CARROTS ONIONS GORGONZOLA RED WINE VINAIGRETTE	
CAESAR ^{11.} HEARTS OF ROMAINE SHAVED REGGIANO GARLIC CROUTONS		**SUSHI TUNA ASIAN SALAD ^{14.} CRISPY WONTON SKINS MESCLUN GREENS AVOCADO WASABI AIOLI SOY SESAME DRESSING	
GF ROASTED BEET & GOAT CHEESE ^{12.} BABY ARUGULA BALSAMIC REDUCTION		GF THE FAMOUS COBB SALAD ^{14.} CHOPPED ROMAINE CHICKEN AVOCADO BACON CHEDDAR TOMATOES BOILED EGG VINAIGRETTE	
GF APPLE BRIE & WALNUT ^{12.} MESCLUN GREENS RED WINE VINAIGRETTE		GF HARVEST PANZANELLA SALAD ^{12.} ROASTED SWEET POTATOES BRUSSEL SPROUTS RED ONION FETA CHEESE CURRY CASHEWS FRESH SPINACH CORNBREAD CROUTONS MAPLE MUSTARD VINAIGRETTE	
ASIAN FRIED CALAMARI SALAD ^{15.} BOK CHOY FRIED CALAMARI TOMATOES RED ONION PICKLED GINGER NAPPA CABBAGE CITRUS VINAIGRETTE			

CHOMP

ALL SANDWICHES SERVED WITH A PICKLE & CHOICE OF HOUSE CUT FRIES SWEET POTATO FRIES COLE SLAW POTATO SALAD			
LETTUCE WRAPS ^{15.} CHICKEN PEPPERS ZUCCHINI ONIONS SAUTÉED IN A HOISIN SAUCE BIB LETTUCE JULIENNED CARROTS PICKLED ONIONS CUCUMBERS PEANUT SRIRACHA SAUCES FOR DIPPING	PAINTERS’ LOBSTER ROLL ^{24.} HOT LOBSTER MEAT LEMON HERB BUTTER DILL AIOLI TOASTED BRIOCHE BUN	PAINTERS’ CHICKEN SALAD ^{12.} GRAPES WALNUTS AGED CHEDDAR BRIOCHE TOAST	
*PRIME STEAK SANDWICH ^{23.} MARINATED STRIP LOIN FRIED ONIONS MOZZARELLA CHEESE GARLIC CIABATTA	*AHI TUNA BLT ^{19.} BLACKENED AHI TUNA BACON LETTUCE TOMATO AVOCADO CILANTRO AIOLI PRETZEL CROISSANT	APPLE BACON GRILLED CHEESE ^{12.} APPLE BUTTER AIOLI SLICED APPLES BACON CHEDDAR PRETZEL CROISSANT	
LOBSTER BLT ^{22.} FRESH LOBSTER MEAT BACON LETTUCE TOMATO AVOCADO SLICED PICKLES SRIRACHA MAYO BRIOCHE TOAST	CHICKEN CLUB ^{14.} CHOICE OF GRILLED / BLACKENED / FRIED BACON LETTUCE TOMATO ONION	PEACH & CHICKEN QUESADILLAS ^{16.} GORGONZOLA CHEESE BALSAMIC REDUCTION ARUGULA PESTO	
		BBQ PULLED PORK SANDWICH ^{13.} FRIED ONIONS JALAPENOS BUN	

BURGERS

SERVED WITH A PICKLE & CHOICE OF HOUSE CUT FRIES SWEET POTATO FRIES COLE SLAW POTATO SALAD			
*THE BETTER’OLE BURGER - MARINATED OR SEASONED ^{12.}			
VEGGIE BURGER ^{10.}			
CHICKEN BURGER ^{14.} SUNDRIED TOMATO PARSLEY PARMESAN CHEESE			
ADD \$1.50 EACH			
CHEDDAR AMERICAN BLEU SWISS GOAT CHEESE FETA MOZZARELLA BACON AVOCADO SAUTÉED ONIONS FRIED ONIONS CHILI MUSHROOMS PULLED PORK JALAPENOS			
*THE FRIDA KAHLO CALIENTE ^{15.} BLACKENED BURGER GUACAMOLE PICO DE GALLO CHIPOTLE MAYO CHEDDAR MONTEREY JACK	*THE FRANCIS BACON ^{15.} SAUTÉED ONIONS MUSHROOMS BACON HORSERADISH SAUCE	*THE DA VINCI ^{15.} SEASONED BURGER BLEU CHEESE FRIED ONIONS PAINTED SAUCE	
*THE JACKSON POLLOCK ^{15.} CHICKEN BURGER MOZZARELLLLA CHEESE AMERICAN CHEESE COLE SLAW TOMATO BABY ARUGULA	*THE ANDY WARHOL ^{15.} SEASONED BURGER MOZZARELLA CHEESE SHRIMP SCAMPI CHIPOTLE MAYO	*THE GEORGIA O’KEEFE ^{15.} MARINATED BURGER SWISS BACON FRIED ONIONS	

LUNCH PLATES

WHITE PIZZA ^{14.} ROASTED GARLIC RICOTTA MOZZARELLA BLEU CHEESE CRUMBLES TRUFFLE OIL CRISPY ARUGULA	QUESADILLAS CHEDDAR JACK ^{12.} CHICKEN ^{14.} STEAK ^{15.} PORK ^{13.} SHRIMP ^{15.} LOBSTER ^{17.} PICO DE GALLO SOUR CREAM TORTILLA CHIPS	GF ARROZ CON POLLO ^{21.} ADD SHRIMP ^{9.} ADD LOBSTER TAIL ^{13.} THE CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE BLACK BEANS YELLOW RICE PEAS CARROTS CORN
MARGHERITA PIZZA ^{11.} TOMATO SAUCE FRESH BASIL FRESH MOZZARELLA ROASTED GARLIC	FISH TACOS ^{19.} FRESH MAHI MAHI CHOICE OF PANKO CRUSTED FRIED / BLACKENED / GRILLED AVOCADO PICO DE GALLO CHIPOTLE SAUCE [ALSO AVAILABLE VEGETARIAN WITH BEETS ^{13.}]	A SIMPLE LINGUINE ^{21.} ADD CHICKEN ^{7.} ADD SHRIMP ^{9.} ADD LOBSTER TAIL ^{13.} BABY HEIRLOOM TOMATOES MOZZARELLA BASIL GARLIC & OIL
FIG PIZZA ^{13.} GOAT CHEESE ROASTED FIGS PECANS BALSAMIC REDUCTION	THE DRAGON BOWL ^{21.} ADD CHICKEN ^{7.} ADD SHRIMP ^{9.} ADD LOBSTER TAIL ^{13.} BROWN RICE STIR-FRY MUSHROOMS MIXED LOCAL VEGGIES SRIRACHA SAUCE SOY SAUCE	STEAMED LITTLENECK CLAMS ^{17.} PANCETTA TOMATO JALAPENOS TEQUILA LIME BROTH LINGUINE
CHICKEN TOES AND FRIES ^{14.} HONEY MUSTARD		FAJITAS CHICKEN ^{15.} SHRIMP ^{16.} LOBSTER ^{20.} STEAK ^{17.} PEPPERS ONIONS GUACAMOLE PICO DE GALLO YELLOW RICE
*MARINATED SKIRT STEAK ^{27.} HOUSE FRIES VEGGIES		

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE*THIS MENU ITEM IS COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**RAW

GF - GLUTEN FREE