

PAINTERS' MENU

GRAZING

GF MOLCAJETE 15.
GUACAMOLE GROUND IN A
TRADITIONAL "PIG" LAVA BOWL

SIAGO GARLIC BREAD 11.
SIAGO CHEESE | MARINARA SAUCE

****SUSHI TUNA** 16.
CRISPY WONTONS W/ AVOCADO |
ASIAN SLAW | WASABI

FRIED MOZZARELLA 11.
HOMEMADE MARINARA

JUMBO LUMP CRAB CAKES 16.
SPICY REMOULADE

FRENCH ONION SOUP 10.
JARLSBERG CRUST

FRENCH FRIES
BIG PLATTER 8.
MELTED CHEDDAR 9.
CHILI CHEDDAR 10.
CHEDDAR BACON 10.
TRUFFLE PARMESAN 11.
SWEET POTATO 9.

THAI STEAK STICKS 15.
CHILI RUBBED | SPICY PEANUT
DIPPING SAUCE |
COOL CUCUMBER SALAD

GF MUSSELS 15.
GARLICKY & SIZZLING IN AN IRON
SKILLET

JUMBO WINGS 14.
BUFFALO | BBQ | ASIAN | HOT |
"PAINTED" W/ ALL THE SAUCES

TOMATO BLT SLIDERS 13.
FRIED VINE RIPE TOMATO | FAT-BACK BACON
| MICRO GREENS | SWEET CHILI AIOLI

CALAMARI 15.
CHIPOTLE REMOULADE

SHRIMP COCKTAIL 15.
CHILLED SERVED W/ COCKTAIL SAUCE

GF STEAMED LITTLENECK CLAMS 18.
PANCETTA | TOMATO | JALAPENOS
SCALLION | TEQUILA LIME SAUCE

**PAINTERS'
3 BEAN NACHO**
PICO DE GALLO | SOUR CREAM | GUACAMOLE
SHREDDED CHICKEN |
BUFFALO CHICKEN |
PAINTED CHICKEN |
VEGETARIAN |
BBQ PULLED PORK |
STEAK NACHOS |
SHRIMP 17.

**LOBSTER STUFFED
CLAMS** 16.
LOBSTER | CHOPPED CLAM
BREADCRUMBS | PARMESAN
ONIONS | CELERY | PEPPER
WHITE WINE | LEMON | GARLIC

SALADS

NATURAL CHICKEN IS ALL WE SERVE HERE AT PAINTERS'

ADD GRILLED CHICKEN 7.

ADD FRIED CHICKEN 7.

***ADD PRIME STEAK** 14.

***ADD TUNA** 15. **ADD LOBSTER TAIL** 17.

ADD SHRIMP 11.

GF SIMPLE GREENS 9.

MESCLUN GREENS | CHERRY TOMATOES |
HOUSE BALSAMIC DRESSING

CAESAR 14.

HEARTS OF ROMAINE | SHAVED REGGIANO | GARLIC CROUTONS

GF ROASTED BEET & GOAT CHEESE 14.

BABY ARUGULA | BALSAMIC REDUCTION

GF APPLE BRIE & WALNUT 14.

MESCLUN GREENS | RED WINE VINAIGRETTE

GF CHOPPED SALAD 14.

MESCLUN GREENS | LENTILS | TOMATOES | CARROTS
ONIONS | GORGONZOLA | RED WINE VINAIGRETTE

HARVEST PANZANELLA SALAD 15.

ROASTED SWEET POTATOES | BRUSSEL SPROUTS |
RED ONION | FETA CHEESE |

CURRY CASHEWS | FRESH SPINACH | CORNBREAD CROUTONS |
MAPLE MUSTARD VINAIGRETTE

GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 14.

BABY SPINACH | RED WINE VINAIGRETTE

GF BOWL OF 3BEAN CHILI 12.

SOUR CREAM | CHEDDAR JACK
ADD PRIME STEAK 16. ADD CHICKEN 7.

QUESADILLAS

CHOMP

ALL SANDWICHES SERVED WITH A PICKLE &
CHOICE OF HOUSE CUT FRIES | SWEET POTATO FRIES
COLE SLAW | POTATO SALAD

CHICKEN CLUB 15.

CHOICE OF GRILLED / BLACKENED / FRIED
BACON | LETTUCE | TOMATO | ONION

CHICKEN TOES AND FRIES 15.

A GROWN-UP PORTION OF THE KIDDIE MENU CLASSIC

***PRIME STEAK SANDWICH** 24.

MARINATED STRIP LOIN | FRIED ONIONS |
MOZZARELLA CHEESE | GARLIC CIABATTA

PULLED PORK SANDWICH 15.

BBQ PULLED PORK | FRIED ONIONS | JALAPENOS

BUFFALO CHICKEN GRILLED CHEESE 16.

FRIED BUFFALO CHICKEN | TOMATOES |
3 CHEESES | BLEU CHEESE / RANCH DIPPING SAUCE

LOBSTER BLT 29.

FRESH LOBSTER MEAT | BACON | LETTUCE | TOMATO
AVOCADO | SLICED PICKLES | SRIRACHA MAYO | BRIOCHE TOAST

***AHI TUNA BLT** 29.

BLACKENED AHI TUNA | BACON | LETTUCE | TOMATO | AVOCADO |
CILANTRO AIOLI | BRIOCHE |

PEACH & CHICKEN QUESADILLAS 16.

GORGONZOLA CHEESE | BALSAMIC REDUCTION | ARUGULA PESTO

FISH TACOS 25.

FRESH MAHI MAHI CHOICE OF PANKO CRUSTED & FRIED / BLACKENED / GRILLED
GUACAMOLE | PICO DE GALLO | CHIPOTLE SAUCE
[ALSO AVAILABLE VEGETARIAN WITH BEETS 14.]

PERSONAL GRILLED PIZZAS

ADD SHRIMP ¹¹. ADD PULLED CHICKEN ⁷. *ADD TUNA ¹⁵.
*ADD PRIME STEAK ¹⁴. ADD LOBSTER TAIL ¹⁷.
ADD FRIED BUFFALO CHICKEN ⁷. ADD PULLED BBQ CHICKEN ⁷.

BEE STING PIZZA ¹⁶.

HOUSE MARINARA | SOPPRESSATA | FRESH MOZZARELLA | SPICY HONEY DRIZZLE

WHITE PIZZA ¹⁴.

ROASTED GARLIC | RICOTTA | MOZZARELLA | BLEU CHEESE CRUMBLES | TRUFFLE OIL | CRISPY ARUGULA

MARGHERITA PIZZA ¹³.

HOUSE MARINARA | FRESH BASIL | MOZZARELLA | ROASTED GARLIC

LARGE PLATES

ADD SHRIMP ¹¹. ADD CHICKEN ⁷.
*ADD PRIME STEAK ¹⁴. *ADD TUNA ¹⁵. ADD LOBSTER TAIL ¹⁷.
ONLY NATURAL BEEF & CHICKEN SERVED HERE AT PAINTERS'

GF IRON SKILLET ROASTED CHICKEN ²⁶.

ORGANIC FREE RANGE CHICKEN SPLIT ROASTED IN AN IRON SKILLET | LEMON & ROSEMARY PAN JUICES | GRILLED LOCAL SEASONAL VEGGIES | ROASTED POTATOES

BUTTERMILK FRIED CHICKEN ²⁵.

HOME BATTERED FRIED CHICKEN | BROWN GRAVY | POTATO SALAD | PARMESAN PEPPER CORN ON THE COB

GF ARROZ CON POLLO ²⁵.

ADD SHRIMP ¹¹. ADD LOBSTER TAIL ¹⁷.
CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE | BLACK BEANS | YELLOW RICE | PEAS | CARROTS | CORN

THE DRAGON BOWL ²³.

ADD CHICKEN ⁷. ADD SHRIMP ¹¹. ADD LOBSTER TAIL ¹⁷.
BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES | SRIRACHA | SOY SAUCE

A SIMPLE LINGUINE ²³.

ADD CHICKEN ⁷. ADD SHRIMP ¹¹. ADD LOBSTER TAIL ¹⁷.
BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

GF *GRILLED 18 OZ. PRIME NY STRIP STEAK ³⁸.

MASHED POTATOES | SAUTÉED SPINACH