

DINNER

SOUPS

- SOUP DU JOUR** 9.50
FRENCH ONION SOUP 13.50
Rich Meat Broth, Sweet Onions, Toasted Baguette & Gruyere Cheese

SALADS

- MR SMITH'S SALAD** 11.50
Chopped Iceberg Lettuce, Tomato, Cucumber Olive Oil & Red Wine Vinegar
ROQUEFORT-WALNUT SALAD 14.00
Boston Lettuce, Endive, Roquefort Cheese Toasted Walnuts, A Sherry Walnut Vinaigrette
TUNA TARTARE 15.50
Avocado Mousse, Local Radishes, Micro Basil Plantain Chips
ARUGULA SALAD 14.00
Roasted Beets, Montrachet Goat Cheese Red Wine Vinaigrette
ROWDY CHOPPED SALAD 14.00
Local Corn, Cucumbers, Snap Peas Tomatoes, Radish, Fresh Basil Vinaigrette
LOCAL TOMATO GOODNESS 15.00
Thick Sliced Balsam Farms Tomatoes, Basil Pesto Micro Arugula

APPETIZERS

- ESCARGOT** 13.00
Butter, Garlic, Pernod & Toasted Baguette
STEAMED ARTICHOKE 13.00
With Lemon Aioli
STEAMED PEI MUSSELS 13.50
Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic & A Touch of Cream
CLAMS CASINO 14.00
Local Littleneck Clams, Bacon, Red Peppers Garlic, Shallots & Butter

ENTREES

- GRILLED STEAK SALAD** *..... 28.00
Grilled Hanger Steak, Baby Spinach, Mushrooms Roasted Red Onions, Poached Egg With a Balsamic Vinaigrette
SEARED TUNA 28.00
Soba Noodle, Napa Cabbage Slaw, Crispy Wontons
GRILLED JUMBO SHRIMP 27.00
Corn, Tomato, Snap Pea Succotash, Basil Pesto
SALMON* 28.00
Rainbow Swiss Chard, Roasted Balsam Farms Cherry Tomatoes
MARKET CATCH MP
Balsam Farms Ratatouille
ALL NATURAL CHICKEN 25.00
Tabbouleh Salad, Natural Jus
LOBSTER ROLL 27.00
Lobster Meat Warmed with Butter & Thyme on a Potato Bun. Served with House-made Gaufrette Potato Chips (not lobster salad - just lobster, no filler, no mayonnaise)
CIOPPINO 28.00
Clams, Mussels, Tuna, Cod, Shrimp in a Saffron-Tomato Broth
BBQ Ribs 26.00
St Louis Ribs, Corn on the Cob, Cole Slaw
BUTTERNUT SQUASH LASAGNA 21.00
Creamed Spinach, Sundried Tomato Vinaigrette Crispy Leeks

CLASSICS

- FISH AND CHIPS**..... 23.00
Cod Fillet in Guinness Stout Batter with House-made Tartar Sauce & Hand-Cut French Fries
MOULES FRITES 22.00
Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic, Touch of Cream & Hand-Cut French Fries

STEAK FRITES*

Source Verified NY Strip Steak with Roasted Marrow Bone, Shallot Butter & Hand-cut French Fries
 32.00

ROWDY BURGER*

Niman Ranch Certified Black Angus, All Natural
 16.50

TURKEY BURGER

American, Swiss, Cheddar Or Blue Cheese Lettuce, Tomato, Onion or Fried Onion Served with Hand-Cut French Fries & A Pickle
 Add Bacon 1.50

ROWDY FISH BURGER

Toasted Brioche Roll, Sriracha Aioli, Kimchi Slaw Served with Gaufrette Potatoes
 19.00

We use produce and seafood from local farmers and fishermen when possible.

We will add an 18% gratuity to parties of 8 or more.

**This menu item can be cooked to your liking. Consuming raw or undercooked meats, fish and shellfish may increase your chance of food-borne illness, especially if you have certain medical conditions.*