



# Afternoon Delights

with a Buck Island View  
Served noon to 5 pm

## Soup

- New England Clam Chowder: finished with a chive oil (GF).....cup \$7 / bowl \$9
- Beef Chili Cheddar Crock: topped with sour cream and red onion (GF).....\$8

## Appetizers

- Golden Fried Calamari Rings: served with fresh lemon spicy tartar sauce.....\$14
- Fried Vermont Cheddar Mac & Cheese Skewers: served with a spicy remoulade.....\$14
- Herb's Ocean B.L.A.S.T. Flatbread: bacon, lettuce, avocado, shrimp, tomato topped with mozzarella cheese blend and Liz's Come On Back Sauce.....\$17
- Shrimp & Local Lobster Cruzan Cocktail: made with a blackstrap key lime cocktail sauce (GF).....\$22
- Our Famous Fried Chicken Wings: served with a blue cheese celery slaw and dunked in one of our housemade sauces: buffalo, honey teriyaki or tangy BarBQ.....\$15
- Housemade Spinach Mozzarella Sticks: fresh spinach, red onion, mozzarella cheese, deep fried served with a tomato basil marinara.....\$15
- Totchos: fried tater tots topped with beef chili, cheddar cheese, lettuce, tomato, onions and sour cream (GF).....\$15
- PEI Mussels: tossed in a roasted garlic cream sauce served with a house made cheese flatbread (GF).....\$18
- Grilled Shrimp & Bacon Gnocchi: tossed with sauteed kale, roasted garlic, bacon and fresh gnocchi topped with asiago cheese.....\$16
- Grilled Marinated Lolly Lamb Chops: served with a dollop of cheddar grits (GF).....\$18
- Cast Iron Seared Crab Cakes: served over a roasted corn succotash topped with a lemon herb coulis.....\$16

## Salads

- Side Salad: lettuce, tomato, red onion, cucumber (GF).....\$8
- Caesar Salad: butter lettuce & crisp romaine leaves tossed with focaccia croutons, parmesan cheese and our house Caesar dressing, topped with Sicilian anchovies (Can be GF).....Half \$8 / Full \$15
- Greek Salad: chopped romaine, pepperoncini, roasted red peppers, red onion, olives, lemon cumin potato wedge, cucumber, feta, tomato and greek dressing (GF) .....Half \$12 / Full \$17
- Grilled BLT Romaine Salad: charred fresh romaine, topped with chopped bacon, hard boiled eggs and local tomato with a buttermilk ranch drizzle (GF) .....\$16
- Pear and Gorgonzola Salad: fresh green pears fanned on top of tossed mixed local greens with candied walnuts and gorgonzola cheese in a honey balsamic dressing (GF) .....Half \$12 / Full \$17
- Italian Chef Salad: Genoa salami, chopped romaine, ham, sopressata, banana peppers, tomato, red onion, red & green peppers, mozzarella and provolone cheese and a hard boiled egg with Lisa's red wine vinaigrette (GF).....\$18

## Sandwiches

*All sandwiches come with your choice of one house made side or hand cut french fries.*

- Over The Top Local Lobster Salad Roll: fresh daily local lobster salad with crisp bib lettuce and baby heirloom tomatoes topped with fried leeks.....\$24
- Renowned BWT Chicken Salad: sun-dried cranberries, celery, red onion, grilled chicken breast tossed with a light mayonnaise served with crisp red leaf lettuce and local tomato on hearty wheat bread (GF).....\$15
- The Pauli Italiano: pepperoni, sopressata, Genoa salami and pit ham with lettuce, tomato, red onion, roasted red peppers, banana peppers and provolone cheese with balsamic reduction and olive oil.....\$17
- Wild Turkey Club: toasted stone wheat bread layered with swiss cheese, crisp bacon, roasted turkey breast, lettuce, tomato, herb mayo and our housemade wild honey mustard sauce (Can be GF).....\$15
- Monster East End Cheese Steak: shaved rib eye with 3 cheeses, sautéed onions, peppers and mushrooms.....\$16
- Atlantic City Boardwalk Gyro: Lori's old school deli greek gyro with shaved grilled lamb meat, chopped lettuce, red onion served on a warm whole pita topped with a secret cucumber sauce (no charge for extra sauce!).....\$16
- 100% All Beef Angus Burger: 100% Angus beef burger topped with Vermont Cabot Cheddar cheese, applewood bacon, lettuce, basil marinated tomato, fried onion rings and Pammy's brown sugar BBQ sauce served with seasoned hand cut fries.....\$17
- Free Range Marinated Grilled Chicken: topped with a green chili ranch, cheddar cheese, basil, marinated tomato, green leaf lettuce and pickled jalapenos on a grilled torilla wrap.....\$16
- BWT Reuben: rye bread, house cooked braised corn beef, sauerkraut, gruyere cheese with BWT sauce.....\$16
- Famous Fried Chicken: three pieces of chicken served with a buttermilk biscuit and a choice of a housemade side.....\$17