



Beverages

From the Blender

- Lime N' D' Coconut \$12**
Cruzan Key Lime Rum, Coco Lopez, Rose's Lime with a key lime wedge
- Pina Colada \$12**
Traditional Pina Colada made with Cruzan Dark Rum
- Strawberry Daiquiri \$12**
Cruzan Light Rum, Cruzan Strawberry, Cruzan Key Lime and strawberry puree
- Mango Daiquiri \$12**
Cruzan Light Rum, Cruzan Mango and mango puree
- Calypso Colada \$13**
Cruzan Dark Rum, Bailey's, Tia Maria, Coco Lopez and Amaretto
- Cruzan BBC \$13**
Bailey's, Cruzan Banana Rum, Coco Lopez and a fresh banana
- Bushwacker \$13**
Cruzan Dark Rum, Kahlua, Bailey's, Frangelico and Coco Lopez
- Cherry Garcia \$13**
Bailey's, Chambord Raspberry Liqueur, Cruzan Black Cherry Rum
- Classic Margarita \$13**
Sauza Gold, simple syrup, lime juice and Rose's Lime

Beers

- Budweiser • Bud Light • Coors Light • Amstel Michelob Ultra • Presidente • Presidente Light Heineken • Sam Adams Boston Lager • Guinness Corona • Red Stripe • O'Doules NA • Beck's NA Local Leatherback Brewing selections on draft

Ask your server what craft and seasonal beers are available!

Martinis

- Blue Water Hypnosis \$14**
Hennessy, Hypnotic and pineapple with a splash of Blue Curacao
- Dirty Bleu Goose \$15**
Ice chilled Grey Goose martini with Maytag stuffed olives
- Tito's Pama Cosmo \$13**
Tito's Vodka, cranberry, Oranj Liqueur, lime and Pama Liqueur
- Espresso Tini \$13**
House brewed Espresso with Bailey's, Tia Maria, Sky Vanilla Vodka and Amaretto

On The Rocks

- Twin City Manhattan \$13**
Cruzan Single Barrel, sweet vermouth with a Jim Beam marinated cherry
- Cruzan Gold Mojito \$12**
Cruzan Dark 2 Year Aged Rum, fresh homegrown mint muddled with lime and white sugar
- Pauli's Brown Sugar \$12**
Calpirinha with lots of Cruzan Dark Rum mashed with fresh lime, brown sugar and a splash of club soda. Try your favorite vodka or cachaca!
- Cruzan Confusion \$11**
A blend of all our Cruzan Rum flavors and fruit juices
- Cruzan Blue Ice Tea \$11**
Cruzan Rum, Sky Vodka, Triple Sec and lime juice and simple syrup shaken with a splash of Curacao
- Spicy Margarita \$13**
Sauza Cucumber Chili Tequila and fresh lime

Red & White Wine

Reds	G	B	Whites	G	B
Cabernet Sauv. Columbia Crest (WA)	12	44	Pinot Grigio Colli Bruni (IT)	9	34
Cabernet Sauv. RM Twin Oaks (CA)	10	32	Sauv. Blanc "120" Santa Rita (CH)	9	32
Cabernet Sauvignon (CA)	15	48	Sauv. Blanc Babich (NZ)	12	44
Malbec Catena (AR)	12	45	Chardonnay Le Vielle Ferme (FR)	9	35
Merlot Bogle (CA)	9	34	Chardonnay Clos du Bois (CA)	12	46
Shiraz Blend 19 Crimes (AU)	11	39	Moscato Il Gabbiano (IT)	9	38
Pinot Noir Blend Prophecy (CA)	11	40	White Zinfandel RM Twin Oaks (CA)	9	29
Pinot Nero Colli Bruni (IT)	9	35	Le Provençal Rosé (FR)	15	48
			Prosecco Marvini (IT)	9	38

Don't miss Lori & Taylor's house made desserts in the display case! Each dessert is made from scratch, GF and Sugar Free, plus assorted Ice Cream flavors.



Starters

BWT's Fresh Chowder Bowl \$12

Italian Garlic Parmesan Breadsticks \$8

Fresh Local Conch Fritters \$19
served with our Come Back Sauce

Lazy Man's Shrimp Cocktail \$18
chopped onions, cucumbers, tomatoes, jalapenos, cilantro in a house made cocktail sauce

Fresh PEI Mussels \$18
tossed with roasted garlic, olive oil and sundried tomato served with house made flat bread

Lisa's Hand Rolled Loaded Spinach Mozzarella Sticks \$17
fresh spinach, red onion, mozzarella and Roma cream cheese, deep fried served with a tomato basil marinara

Lori & Lisa's Panko Crusted Jumbo Onion Ring Tower \$16
served with ketchup and Come Back Sauce

Jumbo Giant Fried Chicken Wings \$18
made your way with either Buffalo, Garlic Parmesan or Tangy BBQ sauce

Golden Fried Calamari \$17
seasoned fresh calamari tossed with Asiago shredded cheese served with our spicy tartar

Onion Soup \$8
Three cheese with house made crostini bread, finished off in our Firestone oven

Beef Chili Crock \$12
topped with Vermont cheddar cheese, melted to perfection, served with house made brown sugar corn bread

Fresh Local Mahi "Pub Bites" \$18
lightly dusted with with crushed pub mix, golden fried, served with Come Back Sauce

Marinated Lamb Lolly Chops \$20
served with a dollop of house made sweet potato puree and mint pesto couli

Salads

The BEST Salad \$17
fresh local kale & bib lettuce, tossed with crushed bacon, tomato, croutons, shredded mozzarella & grated parmesan, tossed in a lemon garlic vinaigrette

Traditional Caesar Salad
Half \$8 / Full \$16
romaine lettuce, focaccia croutons, grated parmesan cheese, tossed with the best Caesar dressing on island

BWT Greek Salad \$17
fresh chopped romaine and butter lettuce tossed with Kalamata olives, cucumbers, pepperoncini, red onion and feta cheese, tossed in a red wine Greek dressing

Fresh Pear & Gorgonzola Salad
Half \$12/Full \$18
green pears fanned on top of tossed mixed local greens with candied walnuts, gorgonzola cheese and a honey balsamic dressing

ADD: Grilled Shrimp Skewer \$14 or Grilled Chicken Skewer \$12

Lori's Famous Deli Heart Warmers

Meatball Parmesan Sub \$18
fresh bread layered with all beef meatballs, melted mozzarella cheese, marinara and parmesan cheese baked off in our Firestone oven, served with French fries or green salad

East End Giant Cheese Steak Sub \$20
shaved ribeye, caramelized onions, roasted peppers and mushrooms with three cheese blend stuffed in a toasted Italian roll, served with French fries

All Beef Black Angus Burger \$20
topped with our panko onions rings, lettuce, tomato, bacon jam and gouda cheese, served with French fries

Lori's Award Winning Golden Fried Chicken \$27
four pieces of chicken served with your two favorite housemade sides and our incredibly delicious brown sugar corn bread

The Greek Lamb Gyro \$20
served in a warm flat pita with lettuce, tomato, red onion, loaded house made Tzatziki sauce and shaved lamb served with french fries





Evening Entrées

Fresh Local Lobster Specials of the Night \$MP

All lobster dishes are served with your choice of two housemade sides

From The Land

Featuring the best Choice Black Angus, grass fed beef available

Grilled 12 oz. New York Strip \$40

Grilled 14 oz. Ribeye \$45

Grilled Full Rack of Lamb \$45

Drunken Peach BBQ Spare Ribs - Full Rack \$32

All proteins above are served with your choice of two housemade sides:

Corn on the Cob • Broccoli Crowns • Grilled Asparagus • Creamy Coleslaw
Roasted Garlic Mashed Potatoes • Sweet Potatoe Puree • Seasoned Rice
Hand Dipped Onion Rings • Baked Potato • French Fries

Fresh Local Housemade Sides Prepared Nightly

New & Old Favorites

Cajun Fried Catfish \$26
served with garlic mashed potatoes, sauteed greens and Old Bay Butter Sauce

Golden Chicken Parmesan \$28
topped with melted mozzarella and our housemade marinara over pasta of the night

Seafood Ravioli \$38
local lobster, shrimp, mahi and baby spinach tossed in a garlic parmesan cream sauce over cheese filled ravioli

Pan Seared Fresh Norwegian Salmon \$38
Mediterranean zucchini & chickpea, medley of fresh veggies and feta cheese, tossed balsamic & rosemary (GF) ♥

Fresh Local Pan Seared Wahoo \$40
served over cauliflower mash, topped with fresh seared sea scallops in a lemon pesto cream (GF)

Alaskan Snow Crab Legs \$55
served with baked potato, corn on the cob and drawn butter

Monday Night!

**All You Can Eat Crab Legs and Lobster Tail Seafood Bake
5 to 9 pm**



Firestone Pizza

Our Firestone thin crust flatbread pizza is handmade with quality ingredients and cooked on seasoned stones

Choose from 16" Regular Flatbread , 10" Gluten Free Crust or our Famous Calzone

#1 The BWT House Pie

Flat \$27 • Calzone \$22 • Gluten Free \$23

red sauce base with mozzarella cheese, pepperoni, sausage, ground beef, ham, applewood smoked bacon, mushrooms, black olives, roma tomatoes, green peppers and onions

#2 The Holy Shroom Delight

Flat \$25 • Calzone \$22 • Gluten Free \$22

olive oil and garlic base with fresh mushrooms, caramelized onions, mozzarella and manchego cheese finished with garlic aioli and truffle oil, garnished with fresh chives and shaved parmesan

#3 The Big Wave

Flat \$25 • Calzone \$20 • Gluten Free \$20

olive oil and garlic base with ham, pineapple, banana peppers, applewood smoked bacon and mozzarella cheese

#4 The Veg Head

Flat \$25 • Calzone \$20 • Gluten Free \$20

red sauce base, mozzarella cheese, sun-dried tomatoes, spinach, green peppers, mushrooms, onions, black olives, roma tomatoes, broccoli, banana peppers

#5 The Margherita

Flat \$25 • Calzone \$20 • Gluten Free \$20

fresh mozzarella, basil & red roma tomatoes, drizzled with olive oil and fresh sea salt

#6 Meat Lovers

Flat \$26 • Calzone \$20 • \$20

pepperoni, sausage, meatballs, pit ham, applewood bacon, red sauce, mozzarella cheese

Build Your Own Pizza from any ingredients above starting at...

Flat \$19 • Calzone \$17 • Gluten Free \$18

Each Veggie Choice Add \$3 • Each Meat Choice Add \$4
Add Shrimp \$12 • Add Chicken \$10



*Planning a big event?
Contact us for Catering
and Private Functions!*



Brunch

with a Buck Island View

Served Sunday Only 10 am to 2 pm

Glant Cinnamon Roll \$8
topped with creamy icing

Local Johnny Cakes \$6
two rolled in powdered sugar and cinnamon

The Jedi Omelet \$26
fresh local lobster, roasted red peppers, sauteed onions, fresh baby spinach & Vermont cheddar cheese, topped with hollandaise

Double Love \$20
two fluffy pancakes, two sausages, two slices of bacon and two eggs your way, served with home fries and fruit

Open Face Fresh Veggie Omelette \$18
packed with your favorite cheese and Chef's choice of vegetable, served with home fries, toast and fruit

Vegan/Veggie Morning Stir Fry \$18
all local veggies, tossed with home fried potatoes in a tomato basil pesto sauce

Chicken & Waffle Sandwich \$18
panko chicken rolled in Vermont maple syrup with crisp bacon & swiss cheese, stuffed in fresh crisp house made waffle, served with home fries & fresh fruit

Vermont Monté Cristo \$18
pit ham grilled with Vermont cheddar cheese in between French toast with scrambled eggs

Country Sausage, Biscuits & Gravy \$18
topped with two eggs your way, served with fruit

Two Eggs Your Way \$13
with home fries, bacon, ham or sausage and toast with fruit

Stewed Corned Beef Hash \$18
topped with two eggs your way and redeye gravy served with home fries and fruit

Traditional Benedict \$17
pit ham on an english muffin topped with poached eggs and hollandaise sauce, with home fries and fruit

Lox O' Loving \$22
smoked salmon, capers, lemon, tomato, red onion, pesto and cream cheese served with mixed greens and a toasted NY style bagel

Triple Decker Wild Turkey Club \$18
on rye bread with lettuce, tomato, swiss cheese, herb mayo, roasted turkey & bacon, served with French fries

Cruzan "Chop Chop" Breakfast \$22
salt fish, fungi, okra & spinach, hard boiled eggs and Johnny Cake

Crunchy Cinnamon Vanilla Bean French Toast \$18
served with fruit and Vermont Maple Syrup

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.