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# (Appetizers)

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## New England Clam Chowder

Traditional house made New England style Clam Chowder - 6

## Chef's Seasonal Soup

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## Teriyaki Beef Lo Mein

Teriyaki grilled beef sirloin over lo mein noodles with marinated vegetables and sweet soy drizzle - 8

## Island Creek Oysters \*

6 local oysters from Duxbury Bay on a bed of ice with citrus cucumber relish and "sooooo" cool cucumber jalapeño Tabasco sauce - 13

## Calamari

Crispy Point Judith calamari with cherry peppers, chorizo, fire roasted tomato sauce and Old Bay remoulade - 9

## Tuna Sashimi \*

Sesame encrusted tuna, seared and served rare with wasabi and pickled ginger - 9

## Crab Cakes

Crispy lump crab cakes topped with aged cheddar cheese, zesty tartar sauce and granny smith apple salad - 10

## Pesto Arancinis

Creamy pesto risotto balls encrusted with panko crumbs and fried golden. Served with a roasted red pepper dipping sauce - 8

## PEI Mussels \*

Prince Edward Island mussels steamed with white wine, slivered shallots, Rayes lemon pepper mustard and fresh parsley - 9

## Tempura Shrimp

Served with crunchy fried green beans, tarragon tartar sauce and sweet soy drizzle - 10

## Chicken Quesadilla

Seasoned chicken, tomatoes, scallions, pepperjack and mozzarella cheese, and cilantro served with avocado feta salsa and drizzled with sour cream - 9

## Mac & Cheese

Wrapped in thin pastry with aged cheddar and asiago cheese - 8

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# (Salads)

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## Beet and Goat Cheese \*

Brick oven roasted beets with slivered red onion, mixed greens, fresh goat cheese and candied walnuts - 7

## Mixed Field Greens \*

baby field greens with cucumber, mini tomatoes, shaved red onion and beet curls with honey balsamic vinaigrette - 7

## Crunchy Eggplant

Crispy fried eggplant topped with granny smith apple, sunflower seeds, feta, field greens, and artichoke vinaigrette - 8

## The Wedge

Crispy iceberg lettuce topped with house made blue cheese dressing, mini tomatoes, applewood smoked bacon and crunchy onion rings - 7

## Caesar

Made in the traditional way with herb croutons and shaved romano cheese - 7

## Baby Spinach \*

Baby spinach with red pears, blue cheese, warm caramelized onion bacon vinaigrette and pecan brittle shower - 8

### Add-ons:

Chicken 5    Salmon 6    Shrimp 2.25/each  
Scallops 7    Steak Tips 8

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# (Pasta)

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## Shrimp and Scallop Angel Hair

Sauteed jumbo shrimp and scallops served over angel hair pasta tossed with roasted tomatoes, kalamata olives, artichoke hearts, asparagus, garlic, shallots, and romano cheese in a white wine butter sauce - 24

## Handcrafted Prosciutto & Mushroom Pasta

Lancaster county mushrooms with slow roasted vine ripe tomato, shaved prosciutto, sage cream and hand crafted caserecci pasta - 12 /20

## Native Lobster and Spinach Ravioli

Herb ricotta and spinach ravioli with native lobster, vine ripe tomato, baby spinach, fresh tarragon and champagne cream - 16 /29

## Spicy Lemongrass Chicken Pasta

Marinated chicken tenderloins sautéed with garlic, tri-color bell peppers, bacon and capers, then finished with sliced cherry peppers, lemongrass, butter and white wine. Served over fresh Fusilli pasta - 13 /22

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# (Entrees)

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### Marsala Chicken

Pan roasted Bell & Evans statler chicken breast with roasted tomatoes, artichokes, baby gnocchi and kalamata olives - 19

### Pork Chop \*

Maple glazed center cut pork chop with Mom’s scalloped potatoes, asparagus, apple and rum raisin compote and sherry mustard sauce - 19

### Asian Inspired Sole

Lightly battered and pan fried sole served over fresh shrimp stir fried rice with peppers, snow peas, ginger & garlic and finished with a lemon butter sauce and sweet soy drizzle - 22

### Coffee Braised Short Ribs \*

Tender coffee and wine braised short rib with sautéed Swiss Chard and mushrooms over creamy Parmesan polenta topped with a red wine demi glaze - 24

### Blackened Sea Scallops \*

Lightly blackened and pan seared local sea scallops with apple wood smoked bacon, slivered sweet bell peppers, Swiss chard and creamy cauliflower puree - 23

### Filet Mignon \*

Grilled center cut beef tenderloin grilled to perfection, crowned with creamy blue cheese, thyme whipped potatoes, served with ratatouille - 29

### Atlantic Salmon

Pan roasted Atlantic salmon with baby gnocchi, portabello mushrooms, spinach and sweet vermouth Dijon cream - 23

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### Additional Side Orders:

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Mashed Potato - 3 • Truffle Fries - 5 • Pasta - 4  
Scalloped Potato - 4 • Plain Fries - 4  
Vegetable - 4.50 • Shrimp Stir Fried Rice - 3.50

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# (Burgers)

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All served with seasoned fries - 13

### Rooburger

Grilled 8 oz. Sirloin Burger with balsamic onions and smoked Gouda cheese on a fresh Brioche roll with parmesan truffle fries

### Mushroom Blue Burger

8 oz. Sirloin Burger with Blue cheese and Monterey Jack cheese marbled together topped with sautéed mushrooms

### Hot & Spicy Burger

8 oz. Sirloin Burger with Pepperjack Cheese and Hot Cherry Peppers

### Classic Bacon Burger

8oz Sirloin Burger with American cheese and Crispy bacon

### The Roo-Boursin-Burger \*

8oz Sirloin Burger served over baby field greens with honey balsamic dressing topped with Boursin cheese and balsamic caramelized onions and served with a side is sautéed spinach.

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# (Pizzas)

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### Grilled Chicken

Marinated grilled chicken with caramelized onions, spinach, herb ricotta and aged cheddar cheese - 14

### Greek Veggie

Herb ricotta pizza topped with grilled zucchini, olives, feta cheese, artichoke hearts, marinated tomatoes, caramelized onions and mozzarella - 13

### Scallop and Bacon

Herb ricotta with lightly blackened scallops, bacon and mozzarella cheese topped with fresh chives - 16

### Buffalo Chicken

Crispy chicken tossed with “Frank’s” hot sauce, creamy blue cheese dressing, slivered scallions and mozzarella - 14

### 3 Mushroom & 3 Cheese

Roasted Lancaster County mushrooms with shaved prosciutto, herb ricotta, fresh goat cheese and mozzarella with a truffle oil drizzle - 14

### Classic Margarita

Chopped vine ripe tomato, a think layer of marinara and fresh mozzarella with basil chiffonade and extra virgin olive oil - 12

### Italian Sausage

Sweet Italian sausage with homemade classic meat sauce, roasted sweet red peppers and mozzarella, topped with crispy onion rings - 14

### Crunchy Eggplant & Boursin

Crispy fried eggplant with slow roasted vine ripe tomato, caramelized onion, boursin cheese and mozzarella - 13

Gluten Free Pizza available upon request. ~ \* Denotes Gluten Free Options

\* Consuming Raw or undercooked fish, shellfish, meat or poultry may increase risk of food borne illness.  
Before placing your order, please inform your server if a person in your party has a food allergy.  
18% gratuity added to parties of 6 or more.