



Small Plates

Table listing menu items under 'Small Plates' such as MAINE JONAH CRAB CAKES, MEAT & CHEESE BOARD, ANTIPASTO, HOUSE-MADE CHICKEN TENDERS, SLOW SMOKED CHICKEN WINGS, QUESADILLA, HUMMUS PLATE, and HOUSE-MADE POTATO CHIPS AND DIP.

Soups and Salads

SOUP DU JOUR
Cup 7 Bowl 10

NEW ENGLAND CLAM CHOWDER
Cup 8 Bowl 11

BOWL LOBSTER STEW 22

Maine lobster chunks (3oz), cream, Sherry, shallots

HOUSE CAESAR demi 7 large 10
Romaine, garlic croutons, pecorino Romano, anchovies, house-made dressing

COBB SALAD 17
Grilled chicken, bacon, hardboiled egg, Bleu cheese crumbles, Kalamata olives, tomatoes, cucumbers, red onion, mixed greens, choice of dressing

HOUSE GARDEN demi 7 large 10
Dressings: Balsamic vinaigrette, Peppercorn-Ranch, Bleu Cheese, Red Pepper-Parmesan Italian

ARMORY SALAD 13
Grilled Delicata squash, pickled red onion, cucumbers, cherry tomatoes, candied pecans, mixed greens, toasted cumin-Greek yogurt-cranberry vinaigrette

SEARED TUNA 18
Sesame seed-encrusted tuna loin, carrot and cucumber "noodles", sesame rice noodles, mixed greens, teriyaki vinaigrette

ADD PROTEIN

Chicken 6 Sirloin Tips 7 Jumbo Shrimp (3) 12 Salmon 15 Maine Lobster (4oz) 32

Sandwiches

All sandwiches served with steak fries - sub sweet potato fries 2

MAINE LOBSTER ROLL Fresh picked meat (4oz), lemon-chive aioli, shaved iceberg, Southside Bakery roll	35	REGENCY BURGER Local grass-fed Angus beef, lettuce, tomato, red onion, choice of cheese, brioche bun	15
HADDOCK SANDWICH Fried or broiled, cider slaw, tartar sauce, Southside Bakery brioche bun	16	OLD PORT DELUXE BURGER Local grass-fed Angus beef, pork belly, fried egg, Bibb lettuce, Vermont cheddar, black garlic aioli, brioche bun	18
OPEN-FACED BRAISED SHORT RIB Cabernet reduction, Southside Bakery Pain de Mie	16	CHICKEN SALAD CROISSANT Roasted chicken, Delicata squash, dried cranberries, pecans, mayo, yogurt, frisée, cranberry vinaigrette	14
CLASSIC BLT Sugar cured Applewood bacon, lettuce, tomato, mayo, toasted honey wheat	14		

Entrées

Available after 5:00pm

CAST-IRON SEARED NY SIRLOIN (12OZ) Gorgonzola Dolce, black garlic port wine sauce, mashed potatoes, crispy onion rings	32	FISH & CHIPS Battered haddock fillets, cider slaw, steak fries, tartar sauce	24
BRAISED SHORT RIB Cabernet reduction, mashed potatoes, roasted carrots, Cipollini onions	28	CHICKEN COTTAGE PIE Roasted Giannone chicken, root vegetables, lemon-bourbon gravy, mashed potatoes	18
BAKED LAZY MAN'S LOBSTER 6oz picked Maine lobster meat, lemon, garlic-parsley butter, panko crumbs, mashed potatoes	49	PARISIAN GNOCCHI Flour-based gnocchi, Butternut squash, wilted kale, Lakin's Gorges ricotta, toasted pine nuts	20

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

A service charge of 20% will be added to parties of six or more.

