

the Armory

Small Plates

MAINE JONAH CRAB CAKES	16	SLOW SMOKED CHICKEN WINGS	15
pineapple salsa, cilantro lime aioli		Buffalo style or Carolina BBQ sauce,	
MEAT & CHEESE BOARD	21	Ranch or Bleu Cheese, carrots & celery	
Rotating cured meat and cheese selections,		HOUSE-MADE CHICKEN TENDERS	15
smoked almonds, grapes, grain mustard,		Maple-brown mustard dipping sauce	
Southside Bakery bagel crisps		ANTIPASTO	15
CHILLED GULF SHRIMP	16	Soppressata, fresh mozzarella, roasted bell	
cucumber, tomato, remoulade		peppers, marinated mushrooms, roasted	
FRIED ZUCCHINI AND MOZZARELLA	14	garlic, roasted cherry tomatoes, chili	
SKEWERS		vinaigrette, French bread	
house marinara		HUMMUS PLATE	14
HOUSE-MADE POTATO CHIPS AND DIP	12	House-made hummus, Kalamata olives,	
French onion dip		crudité, grilled Lavash bread	

Soups and Salads

SOUP DU JOUR
Cup 7 Bowl 10

N.E. CLAM CHOWDER
Cup 8 Bowl 11

BOWL LOBSTER STEW 22
Maine lobster chunks, cream, Sherry, shallots

HOUSE GARDEN	demi 7	large 11	HOUSE CAESAR	demi 7	large 11
Dressings: Balsamic vinaigrette, Peppercorn-Ranch,			Romaine, garlic croutons, pecorino		
Bleu Cheese, Red Pepper-Parmesan Italian			Romano, anchovies, house-made dressing		
COBB SALAD	17		SEARED TUNA*	21	
Grilled chicken, bacon, hardboiled egg,			Sesame seed-encrusted tuna loin, carrot and		
Bleu cheese crumbles, Kalamata olives,			cucumber curls, spicy sesame-orange rice		
tomatoes, cucumbers, red onion, mixed			noodles, mixed greens, teriyaki vinaigrette		
greens, choice of dressing					

ADD PROTEIN

Grilled Chicken 6	Sirloin Tips* 7	Jumbo Shrimp (3) 12	Salmon* 15	Pulled Pork 7	Braised Short Rib 7
	Honey-Lemon Roasted Chicken 6	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, smoked paprika, iceberg lettuce, Southside Bakery roll	35	HADDOCK SANDWICH Creole beer-battered or blackened, cider slaw, Thousand Island dressing, Southside Bakery brioche toast	17
REGENCY BURGER * Local grass-fed Angus beef, lettuce, tomato, red onion, choice of cheese, brioche bun Add: bacon \$1, fried egg \$1, pork belly \$1	16	ARMORY CAESAR WRAP Grilled chicken, romaine, parmesan, tomato, cucumber, pickled red onion, caesar dressing, flour tortilla Substitute sirloin steak tips * 16	15
HONEY-LEMON ROASTED CHICKEN SALAD sliced tomato, iceberg lettuce, wheat toast	15	BACON LETTUCE + TOMATO WRAP Lavash wrap, pepperoncini mayo	14

Entrées

Available after 5:00pm

BAKED LAZY MAN'S LOBSTER 6oz picked Maine lobster meat, lemon, garlic-parsley butter, panko crumbs, mashed potatoes	49	SURF AND TURF * Cast-iron blackened Angus sirloin, garlic rock shrimp, garlic mashed potatoes, grilled asparagus, beer-battered onion rings	42
PAN SEARED SALMON * lemon-caper butter, Basmati rice, sautéed brocolini	28	ROASTED HALF GIANNONE CHICKEN Honey-thyme-lemon jus, wilted kale, garlic mashed potatoes	28
PARISIAN-STYLE GNOCCHI Cherry tomatoes, wilted kale, basil, Lakin's ricotta, toasted pine nuts	20	FISH & CHIPS Battered haddock fillets, cider slaw, steak fries, tartar sauce	24

* 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.

