

## APPETIZERS

### POINT JUDITH CALAMARI 16

Tossed with balsamic braised shallots, pepperdew peppers, Roma tomatoes fresh basil and warm marinara. Also available in a classic preparation of garlic peppers and a side of marinara.

G.F. Option Available with Chickpea Flour.

### \* JUMBO POACHED SHRIMP COCKTAIL 2.95 ea.

Served with our house crafted zesty cocktail sauce.

### \* CHIMICHURI TRI TIP NACHOS 13.

Marinated sliced beef steak, cheddar cheese sauce, house crafted pico, guacamole, sour cream and scallions.

### N. E. CLAM CHOWDER CUP 6. / BOWL 9.

## GARDEN ARRANGEMENTS

### \* SALAD ENHANCEMENTS (G.F.)

lemon grilled chicken 5.      grilled salmon 12.  
grilled jumbo shrimp trio 9.      8oz Sirloin 15.

### THROUGH THE GARDEN 6 / 11

Fresh mesclun greens, Belgian endive, shaved fennel, sliced cucumbers, heirloom cherry tomatoes, julienne carrots, fresh radish, pickled red onion, finished with a champagne vinaigrette. (G.F., D.F., V.)

### CLASSIC CAESAR 6 / 11

Chopped romaine, parmigiano reggiano cheese, lemon pulp, croutons, parmesan crisps and house made Caesar dressing. (G.F. without croutons)

## SEASONAL SIDES

Classic Baked Potato 4. (*Loaded +2*)

Roasted Fingerling Potatoes 7.

Sauteed Haricot Vert 7. (G.F./D.F./V)

Lemon Grilled Asparagus 8. (G.F./D.F./V)

## ENTRÉES

### \* FARRO ISLAND SCOTTISH SALMON 26.

Pan roasted and topped with shingled grilled peaches, cucumber and avocado. Finished with a lemon and whole grain mustard beurre blanc. Served with your choice of two seasonal sides. (G.F.)

### \* GEORGE'S BANK SWORDFISH mkt.

Daily preparation by our Chef. (G.F.)

### \* CHEF'S SEAFOOD TACOS mkt.

Three flour tacos with marinated red cabbage, mango Pico di Gallo, Cotija cheese, cilantro, sour cream, and Chef's seafood catch of the day.

### \* SEARED CHILEAN SEABASS 34.

Sweet pear miso sauce, Chili oil, marinated Thai basil and lemongrass shrimp, served over scallion and egg pad Thai. (G.F.)

## W.G.C. BUTCHER SHOP

*Served with two seasonal sides and your choice of one signature steak sauce.*

8 Ounce \* ANGUS CHOICE SIRLOIN 27.

8 Ounce \* ANGUS STEAK FRITES 25.  
Served with long cut fries  
and truffle aioli sauce.

12 Ounce \* PRIME SIRLOIN 32.  
Sauced by New England Farms

## SIGNATURE STEAK SAUCES:

(+ 3. for each additional sauce.)

- ZESTY CHIMICHURRI
- HORSERADISH CREAM

## PUB MENU

*Served with your choice of: Cole Slaw, House Cut Fries, Waffle Fries, Sweet Potato Fries, or Onion Rings. (Side Salad + 2.)*

### \* BUILD YOUR BURGER 15

*8OZ grilled black angus burger on a warm brioche bun served with your choice of side.*

CHEESE: Swiss, American, cheddar, gorgonzola.

TOPPINGS: lettuce, tomato, pickles, red onion, sautéed mushrooms, caramelized onions, bacon.

SPREADS: chipotle-siracha mayonnaise, traditional mayonnaise, 1000 island dressing, truffle aioli.

*Vegetarian Black Bean Burger is available upon request*

### W.G.C. LOBSTER SALAD ROLL \* mkt.

Fresh native lobster salad either served hot or cold atop shredded lettuce in either a brioche bun or N.E. style roll.

### \* SOUTHWEST VEGGIE BURGER 12.

Black bean, quinoa, and corn burger, topped with avocado, lettuce, tomato, chipotle- siracha aioli, on a toasted brioche bun.

### \* PUB CRISPY WINGS 15. / (Boneless Tenders 13.)

10 lightly breaded and fried chicken wings served plain or with your choice of Buffalo sauce, spicy garlic butter or B.B.Q.

### \* MARGHERITA 10.

Pomodoro sauce, Bacio mozzarella cheese and fresh basil.

Please notify your server if anyone in your party has a food allergy!

\*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness!

GF = Gluten Free / V = Vegan / DF = Dairy Free  
Gluten Free Pasta, Rolls, Bread & Flatbread Shells Available

## W.G.C. SIGNATURE COCKTAILS

### 'PAUGER' 10.

Absolut grapefruit vodka, lemonade, cranberry, pineapple.

### FENWAY'S BEACH MARTINI 14.

Muddled cucumber, lemon juice, Tangueray 10 gin, elderflower liqueur, shaken to perfection.

### BULLEIT OLD FASHIONED 13.

Bulleit bourbon, muddled orange and "Bada Bing" dark cherry, angostura bitters, house simple syrup.

### GRAPEFRUIT MARGARITA 13.

Casa Amigos blanco tequila, Combier liqueur, pink grapefruit juice, freshly squeezed lime juice with salted rim.

### 'J.W.' 11.

Triple 8 blueberry infused vodka, lemonade, freshly squeezed lemon juice, mint and a splash of sparkling water.

## DRAFT BEER

-Brooklyn (Lager) 6.	-Allagash (White Witbier) 7.
-Stella Artois (Euro Lager) 6.	-Whaler's Rise (APA) 7.
-Weekapaug (IPA) 6.	-Captain's Daughter (DIPA) 7.5
-Lil Sister (Session IPA) 7.	-Coors Light 4.5

## BOTTLE & TIN

-Bud Light Lime 5.	-Amstel Light 5.25
-Guinness Stout 7.	-Corona 5.25
-Heineken 5.25	-Corona Premier 5.25
-Heineken 0.0 5.25	-Red Bridge (G.F.) 5.25
-Yuengling 4.25	-Sam Adams Lager 5.25
-Lil Sister (Session IPA) 6.50	-Whaler's 'Rise' (APA) 6.50
-White Claw 6.50	-Modelo 5.25
-Clausenthaler (N.A.) 5.	-Woodchuck Cider 5.25

**16 OUNCE ALUMINUM BOTTLES: 5.50**

Budweiser / Bud Light / Coors Light / Miller Lite /

*Selections are subject to change due to the pandemic!*

## WINES BY THE GLASS

### WHITE WINE

PASCAL JOLIVET SANCERRE, France	16.
JOEL GOTT SAUVIGNON BLANC; CA	10.
KIM CRAWFORD SAUVIGNON BLANC; NZ	10.5
SONOMA CUTRER CHARDONNAY; CA	13.
LOUIS JADOT POUILLY FUISSE; FRANCE	15.
BOLLINI PINOT GRIGIO; Italy	9.
WHISPERING ANGEL ROSE; France	13.
SOLOSOLE VERMENTINO; Italy	12.
ETNA BLANCO TORNATORE; SICILY	14.

### RED WINE

DUCKHORN MERLOT; CA	16.
BRAAI CABERNET SAUVIGNON; RSA	11.
DECOY CABERNET SAUVIGNON; CA	14.
LOUIS LATOUR PINOT NOIR; France	11.
PONZI PINOT NOIR; OR	15.
CATENA MALBEC; Argentina	10.
CANTINA ZACCAGNINI MONTEPULCIANO, IT	10.
FERRARI CARANO SIENA RED BLEND; CA	13.
EARTHQUAKE ZINFANDEL; CA	13.

### SPARKLING WINE

MIONETTO SPARKLING ROSE	10.5
LAMARCA PROSECCO	10.5



# DINNER MENU

## Summer 2021



**Executive Chef: Dan Murillo / Sous Chef: James Higgins**