

DINNER MENU

Salads

- BABY KALE** Smoked Almonds. Currants. Pickled Fresno. Parmesan. Lemon Garlic Dressing. **10**
ASIAN CHICKEN CHOPPED SALAD Napa + Red Cabbage. Romaine. Carrots. Grilled Chicken Breast. Green Onion. Peanuts. Wonton Crisp. Asian Sesame Dressing. **11.50**
ICEBERG WEDGE Smoked Bacon. Tomato. Red Onion. House Blue Cheese Dressing. **10**

Grub + Snacks

- BUFFALO CAULIFLOWER** Celery. House Ranch. **9**
SALMON "POKE" Avocado. Cherry Tomato. Red Onion. Crispy Rice. Citrus Sesame Dressing. **12**
BRUSSELS SPROUTS Smoked Almonds. Pickled Fresno. Soy Maple. **8**
CLAM CHOWDER New England Inspired. Bacon. Green Onion. Crackers. **9**
BEACH CORN Grilled. Cotija Lime Crema. Parmesan. **SEASONAL**
GRILLED ASPARAGUS Garlic + Thyme. Burnt Lemon. Parmesan. Brown Butter Breadcrumbs. Micro Greens. **9**

Sandwiches

Served with house made chips + dill pickle

- POACHED SHRIMP** Celery. Old Bay Aioli. Romaine. **12.50**
FRIED CATFISH Cornmeal. Lettuce. Tomato. Remoulade. **12.50**
CHICKEN CLUB Bacon. Lettuce. Tomato. Lemon Garlic Dressing. **11.50**
"CALI" CHEESESTEAK Ribeye. Crispy Onion + Jalapeño. White American. **14**
STREET HOT DOG All Beef. Bacon. Pico de Gallo. Mustard. Ketchup. Aioli. **8.75**
CHILI CHEESE HOT DOG All Beef. Shredded Cheese. Chopped Onion. **9**
MAINE LOBSTER (Limited: Saturday + Sunday only) Celery. Old Bay Aioli. Romaine. **MP**

Burgers

Served with house made chips + dill pickle

- OG BURGER** Angus Beef. Caramelized Onions. Arugula. Ketchup. Aioli. Aged Cheddar. **13**
KOREAN BBQ Angus Beef. Kimchi Relish. Arugula. Spicy Aioli. White American Cheese. **13.50**
BBQ BACON Angus Beef. Caramelized Onions. Crispy Onion. Smoked Bacon. Huskey's BBQ Sauce. Arugula. Aged Cheddar. **14**
TRUFFLE BURGER Angus Beef. Roasted + Crispy Mushrooms. Arugula. Truffle Mustard Aioli. Swiss Cheese. **15**
PORK KATSU Cabbage. Cucumber. Apple. Bulldog Sauce. **13**
CRAB CAKE Pickled Carrots + Papaya. Jalapeño. Cilantro. Lettuce. Tomato. Charred Scallion Tartar Sauce. **15.75**
BLACKENED AHI TUNA Grilled. Fennel. Roasted Bell Pepper. Arugula. Lemon Capers Marjoram Dressing. **16.50**
BLACKENED SALMON Tomato. Arugula. Citrus Slaw. **14**
VEGETARIAN Chickpea Patty. Lettuce. Tomato. Sprouts. Pickled Fresno. Tzatziki. **12**

Shared Plates

- BBQ BABY BACK RIBS** Huskey's BBQ Sauce. Pickled Vegetables. Cheesy Garlic Bread. **10**
CRISPY PICKLED BRINED, BBQ, OR BUFFALO CHICKEN WINGS Celery. House Blue Cheese. **8**
GRILLED 1/2 ARTICHOKE Garlic + White Wine. Thyme Butter. Charred Lemon. Parmesan Aioli. **8.75**
BACON WRAPPED BLUE CHEESE DATES Balsamic. Arugula. **6.50**
TACKLE BOX TATER TOTS Clam Chowder Gravy. Smoked Bacon. Parsley. Lime. **11**
FRENCH FRIES House Seasoning. **4** **CHILI CHEESE FRIES** Chopped Onion. **8**
CHIPS & SALSA Tortilla Chips. House Made Salsa. **4**
SEARED ALBACORE "CEVICHE" Asian Pear. Seaweed. Crispy Garlic. Ponzu Ceviche Sauce. **12.75**
TRUFFLE MAC 'N CHEESE Applewood Smoked Bacon. Three Cheese Sauce. Bread Crumbs. **13**

Add Ons

- AVOCADO** **2** **EGG** Your Way. **2** **BACON** Applewood Smoked. **3**
CHICKEN Grilled Breast. **4** **VEG PATTY** Chickpea. Spices. **5**
SHRIMP Old Bay. Poached. **6** **SALMON** Blackened. Grilled. **6.50**

Drinks

- MARGARITA** Sabe Blanco. **9** **MIMOSA** Split Bottle. **11.50** Bottomless. **20**
MICHELADA Fresh Tomato Mix. Lager. **8** **SPICY BLOODY MARY** Jalapeño Sabe. Garnishes. **10**
ICED TEA Unsweetened. **3** **COLD BREW COFFEE** Brazilian Bean. **5** **ORANGE JUICE** Fresh Squeezed. **4**
AGUA FRESCA Seasonal. **3.50** **JONES SODA** Cola. Lemon Lime. Orange Cream. Root Beer. Sugar Free Cola. Pink Lemonade. **2.75**

Tax Included. Substitutions Politely Declined.