

appetizers

Barcat (VA) mignonette, lemon	\$3/oyster
shrimp cocktail 5 shrimp, cocktail sauce	\$13
tuna tartare ginger sesame sauce, cucumber, toasted sesame seeds, cilantro, spicy mayo, green onions, fried wonton	\$15
octopus summer salad sautéed octopus, tomato, cucumber, jalapeno, cilantro, red onion, lime juice	\$16
caprese salad tomato, mozzarella, basil, olive oil, balsamic	\$10
crab cakes 3oz. of crab meat, tartare sauce, arugula, macerated grapefruit, lightly pickled cucumber	\$15
meat and cheese serrano ham, cherry tomatoes house-made ricotta, olive oil and sea salt	\$6 each

entrees

roasted chicken black peppercorn sauce, grilled corn with parmesan herb butter, roasted potatoes	\$23
grilled tuna nicoise salad 4 oz. grilled tuna served rare, potato, hard- boiled egg, green beans, cherry tomatoes, olives, anchovies, red wine dijon vinaigrette	\$18
grilled skirt steak 12 oz. steak, chimichurri sauce, green beans, garlic mashed potatoes	\$35
wild mushroom carbonara shallots, garlic, spaghetti, parsley, parmesan	\$20
pub burger 8oz. patty, brioche bun, American cheese, bacon, lettuce, tomato, onion, mayo, fries	\$15

bar snacks

lobster roll 4oz. lobster salad with herbed aioli, split- top bun	\$17
fast food cheeseburger 5 oz. patty, potato roll, onions, pickles, special sauce, cooper's sharp cheese	\$8
fish tacos 3 tacos, mango salsa, cabbage, chipotle crema, corn tortilla	\$9
buffalo wings 1 lb. of chicken wings, blue cheese, celery	\$12
fried cheese curds marinara dipping sauce	\$7
fries	\$5
buffalo cauliflower blue cheese	\$9
roasted red pepper hummus served with carrots, cauliflower, and cucumber	\$8

desserts

creme brûlée vanilla custard, caramelized brown sugar	\$7
water ice choice of lemon, lime, mango, or watermelon <i>make it boozy, add a shot for \$5</i>	\$5

*consuming raw and undercooked meats, poultry,
seafood,
shellfish, eggs, or unpasteurized milk
may increase your risk of a food borne illness*

20% service charge will be added to all parties