



Dinner Menu



Soups & Salads

THE CHOWDER - \$7.95

Cherry Stone Clams, Garlic, Onion, Fresh Herbs, Corn, House Smoked Bacon & Cream (GF)

GARDEN SALAD - \$9.95

Mixed Baby Greens, Baby Heirloom Tomatoes, European Cucumbers, Spanish Onions, Carrots & choice of House-made dressing: White Balsamic, Ranch, or Blue Cheese (GF)

SOUP DU JOUR- \$7.95

Seasonally Inspired Soup of the Day -ask your server for more details

CAESAR SALAD - \$10.95

Romaine Lettuce, Shaved Parmesan Cheese, Herbed Croutons, House Caesar Dressing (*GF*)

SALAD ADD ONS: Grilled Chicken Breast +\$6, Pan-seared Salmon +\$11, Grilled Shrimp +\$11

GF- Gluten Free
***GF*- Can be prepared Gluten Free**

Starters & Shareables

NACHOS - \$15.95

House-made Corn Tortilla Chips, Scratch Cheese Sauce, Pico de Gallo & Jalapenos (GF)

ADD ONS: Grilled Chicken +\$6, Fried Chicken +\$7, Fried Buffalo Chicken +\$7.5, BBQ Pulled Pork +\$6, Shrimp +\$11

PURPLE HAZE TOFU - \$12.95

Breaded & Smoked Extra Firm Tofu, Xtra Spicy Purple Haze Psychedelic Hot Sauce, Pineapple Salsa (GF)

BELGIAN BREWHOUSE MUSSELS- \$15.95

PEI Mussels, Lakefront New Grist Gluten Free Beer, Fresh Herbs, Garlic, Fried Potato Spirals (GF)

SHRIMP SCAMPI BRUSCHETTA - \$15.95

Black Tiger Shrimp, Baby Heirloom Tomato, Garlic, Parsley, White Wine, Butter, Focaccia Crostini

ANCHOR POUTINE- \$9.95

Tater Tots, Clam Chowder, Scallions, House Smoked Bacon (GF)

FLASH-FRIED ARTICHOKE HEARTS- \$10.95

Artichoke hearts, Black Garlic Crostini, Lemon Aioli (*GF*)

HOMEMADE CHICKEN TENDERS - \$11.95/

\$16.95

Chicken Tenders, Carrot & Celery Sticks, House-made Ranch (GF)

ADD SAUCE [+ \$0.50 ea]

Buffalo Dry Rub, Buffalo Sauce, House BBQ, Mustard BBQ

BAKED BLOODY MARY OYSTERS - \$12.95

(4) Wellfleet Oysters Baked w/ Spicy Bloody Mary Compound Butter

WAGYU MEATBALLS- \$12.95

(3) Wagyu Meatballs, Hearty Marinara, Hand-dipped Ricotta, Grilled Focaccia (*GF*)

HOUSE-MADE CHARCUTERIE BOARD - \$MKT

A Selection of Smoked, Cured or Sourced Meats w/ accompaniments & toasted bread -ask your server for more details (*GF*)

HOUSE CHEESE SELECTIONS - \$MKT

Cypress Grove Humboldt Fog Goat Cheese, Triple Creme D'Affinois Brie, Swiss Alps Gruyere & Great Hill Bleu Cheese (raw) served w/ toasted Crostini, Fig Preserves, Honey Harissa Almonds & Pickled Red Onion (*GF*)

Cleit & Anchor Specialties

WILD BOAR BOLOGNESE - \$25.95

Ground Wild Boar & 7X Wagyu Beef, Robust Sauce, Deano's Fresh Pappardelle Pasta, Hand Dipped Ricotta, Grilled Focaccia Bread

PAN SEARED SALMON - \$28.95

Pan Seared Salmon, Butternut Squash & Caramelized Brussel Sprout Risotto, Sage Cream Sauce

BACON WRAPPED MEATLOAF - \$25.95

Maple Glazed Bacon wrapped Gruyere stuffed Meat Loaf (7 X Wagyu, Ribeye, Ground Boar) Oyster Mushroom Demi-Glace, Horseradish Mashed Potatoes, Seasonally Inspired Vegetable (GF)

12 oz STRIP STEAK- \$31.95

Roasted Fingerling Potatoes, Caramelized Brussel Sprouts, Chimichurri Sauce (GF)

POT PIE SPECIAL - \$MKT

Rotating Scratch-made Pot Pie w/ Seasonally Inspired Proteins & Vegetables topped w/ Puff Pastry -ask your server for more details

MAC & CHEESE - \$10.95/ \$16.95

Gemelli Pasta, 3 Cheese Béchamel, Herb Crumb Topping

DOUBLE BATTERED "FISH & CHIPS" - \$23.95

8oz Fried Fish of the Day, Tater Tots, House Slaw & Tartar Sauce (GF)

House Smoked BBQ

POUND AH SMOKED WINGS - \$14.95

Jumbo House Smoked Wings, Carrot & Celery, Choice of House BBQ or Mustard BBQ Sauce (GF)

PULLED PORK SANDWICH - \$15.95

House Smoked & Dry-Rubbed Pork Shoulder, Signature BBQ Sauce, Potato Bun, Tots & Fried Shallots (*GF*)

SMOKED BEEF BRISKET SANDWICH - \$17.95

House Smoked Brisket Points, Gruyere, Pickles, Horseradish Cream, Potato Bun, Tots (*GF*)

SMOKED JERK CHICKEN - \$21.95

Smoked Quartered Chicken, Authentic Jamaican Jerk Seasoning, Fried Plantain Chips & your choice of 1 side (GF) [+ \$2 for choice of Mac & Cheese]

HALF RACK ST. LOUIS RIBS - \$23.95

Smoked House Dry-rubbed St. Louis Cut Ribs, Mini Corn & Jalapeno Muffins, Signature BBQ Sauce & your choice of 1 side (GF) [+ \$2 for choice of Mac & Cheese]

BBQ SAMPLER PLATTER - \$32.95

1/4 Rack St. Louis Ribs, Half Pound Smoked Wings, House-made Sausage, Mini Corn & Jalapeno Muffins, Signature BBQ Sauce & your choice of 1 side (GF) [+ \$2 for choice of Mac & Cheese]

Sides

Tater Tots
Fried Pickles
Side Salad
House Cole Slaw
BBQ Bacon Baked Beans

Sandwiches

(All Sandwiches served on Potato Bun w/ Tater Tots, Lettuce, Tomato & Onion unless noted otherwise)

FRIED FISH SANDWICH - \$14.95

Fresh Catch of the Day Double Battered & Deep Fried & Tartar Sauce

GRILLED or FRIED CHICKEN - \$13.95

Chicken Breast Grilled or Double Batter Fried

GRILLED WAGYU BURGER - \$16.95

7 X Ranch Wagyu Beef

10" WAGYU HOT DOG - \$16.95

10 Inch Broadleaf Farms Wagyu All Beef Hot Dog, Brioche Roll, Sauerkraut, Whole Grain Mustard, Sweet Relish, BBQ Bacon Baked Beans

ADD ONS

+\$0.50 ea: Buffalo Dry Rub, Buffalo Sauce, House-made Ranch or Blue Cheese Dressing
+\$1 ea: American Cheese, Cheddar Cheese, Gruyere Cheese, Crimini Mushrooms, Caramelized Onions
+\$2: Gluten Free Bun
+\$4: House Smoked Slab Bacon

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any Allergies you or someone in your party might have.

No Substitutions Please.

Chef: Douglas Cwirka

Craft Cocktails

THE "CLEAT" - SIGNATURE MARG -\$12

Lunazul Blanco Tequila, Yellow Chartreuse, Pineapple, Home-made Sour Mix w/ Salt Rim

+ \$1: Blood Orange Juice, Mango Puree, Prickly Pear Puree, Muddled Jalapeno

THE BLOODY IRISHMAN -\$12

Glendalough Double Barrel Irish Whiskey, Blood Orange, Lime & Bitters

FRESH OFF THE PEACH -\$12

Ketel One Botanicals Peach & Orange Blossom Vodka, Pink Guava, Hibiscus, Lime & Prosecco

CUCUMBER SMASH -\$12

St. George Vodka, Salted Cucumber Syrup, Lime & Mint

KIND OF A BIG DILL -\$16

Casamigo's Blanco Tequila, Fresh Dill, Red Bell Pepper, Pineapple & Jalapeno Syrup, Lemon, Egg White, Peychaud's Bitters

PEP(PERCORN) ME UP -\$15

Grapefruit Peel Infused Bribon Blanco Tequila, House-made Pink Peppercorn & Rosemary Syrup, Fresh Grapefruit Juice, Lambrusco

SPICE, SPICE, BABY -\$14

Redemption Bourbon, Blueberry, Smoked Peaches, Pêche Mathilde, Fall Spices, Lemon, Whipped Marscapone

MAI TAI *ON DRAFT* -\$13

House blend of 4 Plantation Rums, Rhum JM, Orgeat, Fresh Lime & Mint

"SNATCH ALLEY" BREEZE -\$12

Triple 8 Cranberry Vodka, Peach Mathilde, Pineapple & Fresh Lime

HOMEMADE APPLE CIDER -\$13

Hand-pressed Gala Gala, Golden Delicious, Granny Smith & Macintosh Apples, Orange, Cinnamon, Clove, Allspice & Nutmeg & your choice of Redemption Bourbon or House Spiced Rum

(non-alcoholic version available \$6)



Bottles & Cans

Domestics

Narragansett Lager -\$3 Bud Light -\$4 Budweiser -\$4
Coors Light -\$4 Miller Lite -\$4 Corona -\$5
Mich Ultra -\$5 Clausthaler N/A -\$5

Hard Seltzers

SingleCut Trip Grapefruit, Astoria, NY (16oz) -\$8
SingleCut Trip Mango, Astoria, NY (16oz) -\$8
Fountain Mango, New York, NY (12oz) -\$6
Fountain Pineapple, New York, NY (12oz) -\$6
Fountain Passion Fruit, New York, NY (12oz) -\$6

Non-Alcoholic

Real City Sodas -\$2.50 ea

Cola, Diet Cola, Gingerale, Lemon-Lime, Tonic, Cranberry Juice

Fresh Lemonade -\$3.50

+ \$1 ADD: Strawberry Puree or Prickly Pear Puree

Hot Drinks - \$3.50

Coffee
Assorted Teas (ask your server)

Daytrip Hemp CBD- Infused Seltzers -\$6

Lemon-Lime, Tangerine or Grapefruit

Fre' Non-Alcoholic Sparkling Brut -\$9

Add Fresh OJ, Blood Orange, Mango Puree, Prickly Pear Puree or Guava Puree [+ \$1]

Mocktails -\$7

House Made Ginger Beer - Fresh Ginger . Lemon . Clove. Spicy
Mock- Blood Orange Mojito - Blood Orange . Hibiscus . Lime . Mint. Soda Mock-
Cucumber Cooler - Salted Cucumber . Lime . Cranberry
Mock- Mango Punch - Mango . Pineapple . Orgeat . OJ . Lime . Nutmeg Mock- Paloma
- Grapefruit . Jarritos Grapefruit Soda . Lime
Virgin Mary - House Black Pepper Bloody Mary Mix . Citrus . Olives. Cucumber

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Beverage Director: Felicia Pons

Bar Team: Natalie C. - Leia B. - Meghan S. - Steve F. - Kellie T. - Joanna M.

The Adventures of the Gin & Tonic

THE GARDEN & TONIC -\$12

Glendalough Rose Gin, Boylan Craft Tonic Water, Hibiscus, Rosehip Lemon & Confetti Flowers

THE MYTHOLOGICAL JACKALOPE -\$12 Drumshanbo
Gunpowder Gin, Grapefruit, Campari & Boylan Craft Tonic Water

THE REVOLUTIONARY TONIC -\$12

Bluecoat Elderflower Gin, Fever Tree Indian Tonic Water, Mint, Cucumber

THE LAST TONIC -\$14

Gray Whale Gin, Aqua Perfecta Basil Eau de Vie, Jalapeno & Pineapple Syrup, Fever Tree Indian Tonic

Bubbles - Whites - Rose

Bollicini DOC Prosecco, Veneto, Italy - Dry . Apple . Citrus \$10/ \$40

Mistinguet Brut Rose Cava, Catalunya, Spain - Delicate . Strawberry . Dry \$10/ \$40
Bricco dei Guazzi Gavi, Piedmont, Italy '18 - Green Apple . Honeydew . White Stone Fruit \$9/ \$36

Ulls de Mel Vi Blanc Xarel-lo (natural wine w/ out added sulfites), Penedés, Spain '17 - Tropical Fruit . Salinity . Honey \$12/ \$48

Sauska Furmint, Tokaj, Hungary '18 - Dry . Green Apple . Fresh Citrus \$15/ \$60

Markus Huber Terrassen Riesling, Traisental, Austria '20 - Stone Fruit . Lemon . Floral \$11/ \$44

Domaine Fournier Pere et Fils Sauvignon Blanc, Loire, France '20 - Ripe Melon . Floral . White Peach \$11/ \$44

Tohu Sauvignon Blanc, Awatere Valley Marlborough, New Zealand '20 - Pink Grapefruit . Ripe Pineapple . Citrus Zest \$12/ \$48

Barons de Rothschild Las Huertas Chardonnay, Colchagua Valley, Chile '18 - Oak . Papaya . Rich \$12/ \$48

Obsidian Wine Co. Poseidon Vineyard Carneros Chardonnay, Napa Valley, CA '18 - Bosc Pears . Granny Smith Apple . Hungarian Oak \$18/ \$72

Ken Forrester Petit Rose, Stellenbosch, South Africa '19 - Fresh Strawberry . Rose Petal . Cherry \$9/ \$36

Fleurs de Prairie Rose, Languedoc, France '20 - Bright . Strawberry . Floral \$12/ \$48

Liocco Rose, Mendocino County, California '19 - Watermelon . Rhubarb . White Grapefruit \$14/ \$56 *

Henri Bourgeois Sancerre Les Jeunes Vignes Rose, Loire, France '20 - Red Currant . Bright Acidity . Wild Strawberry \$16/ \$64

Reds

Zuccardi Serie A Malbec, Mendoza, Argentina '18 - Red Plum . Berries . Spice \$10/ \$40

Atalaya Laya Garnacha Blend, Almansa, Spain '19 - Leather . Dark Fruit . Smoke \$9/ \$36

Charles Smith Golden West Pinot Noir, Columbia Valley, Washington '18 - Cedar . Strawberry . Earthy \$17/ \$68

Il Borro Borrigiano (blend of Merlot, Sangiovese & Syrah), Valdarno di Sopra Tuscany, Italy '18 - Ginger Spice . Cherry . White Pepper \$12/ \$48

Planeta Mamertino (60% Nero d'Avola, 40% Nocera), Sicily, Italy '15 - Blue Fruits . Jammy Berries . White Pepper \$20/ \$80

Educated Guess Merlot, Napa, California '18 - Rich . Wild Berry . Complex \$15/ \$60

Pizay Morgon Les Sybarites, Beaujoulais, France '16 - Black Cherry . White Pepper . Smoke \$15/ \$60

Hearst Ranch Bunkhouse Cabernet Sauvignon, Paso Robles, California '16 - Black Raspberry . Oak . Cherry-Vanilla \$18/ \$72

Wines By The Bottle

Jean Vesselle Brut Reserve, Champagne, France NV - Blond Toast . Red Apples . Wild Flowers \$48 (half bottle)

Livio Felluga Pinot Grigio, Friuli-Venezia Giulia, Italy - Orange Blossom . Percoca & Yellow Peach . Citrus Fruit \$76

Dominique et Janine Crochet Sancerre, Loire, France '18 - Minerality . Fresh Grass . Brine \$68

Ashes & Diamonds Blanc no. 3 Oak Aged Sauvignon Blanc/ Semillon, Napa Valley, California '17 - Sicilian Lemon Peel . Honey . Luscious Oak \$98

Stonestreet Estate Vineyards Chardonnay, Alexander Valley, Sonoma, CA '17 - Honeysuckle . Orange Creamsicle . Bosc Pear \$94

Robert Craig Howell Mountain Cuvee (Cabernet Sauvignon, Merlot & Malbec), Howell Mountain, Napa Valley, CA '18 - Dark Fruit . Cigar Box . Black Cherry \$89