



Brunch Menu

Available Saturdays & Sundays 10 am - 4 pm

GF- Gluten Free
GF- Can be prepared Gluten Free

Soups & Salads

THE CHOWDER - \$7.95

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

SOUP DU JOUR -\$8.95

Soup of the Day -ask your server for more details

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)

CAESAR SALAD -\$10.95

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

SALAD ADD ONS : Chicken Breast +\$6, Pan-seared Salmon +\$11, Grilled Shrimp +\$11, Pan-seared Scallops +\$14, Seared Sushi-grade Tuna +\$12

Apps & Shareables

ANCHOR POUTINE- \$9.95

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

FLASH-FRIED ARTICHOKE HEARTS-\$10.95

Artichoke hearts, Black Garlic Crostini, Horseradish Cream (*GF*)

HOUSEMADE CHICKEN TENDERS -\$11.95/\$16.95

Chicken Tenders, Carrot & Celery Sticks, House-made Ranch Dressing (GF)
ADD [+\$.50 ea] Buffalo Dry Rub, Buffalo Sauce, House BBQ, Mustard BBQ

BACON & BLUE CHEESE ARANCHINI - \$11.95

Risotto, House Smoked Bacon Lardons, Great Hill Blue Cheese, Horseradish Cream (GF)

SMOKED VEGETABLE ANTIPASTO - \$12.95

Summer Squash, Zucchini, Red Pepper, Cippolini Onions, Eggplant, Herbed Garlic Oil (GF)

HOUSE CHEESE SELECTIONS -\$MKT

Buche Rondin 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*)

HOUSE-MADE CHARCUTERIE BOARD -\$MKT

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

SUMMER YOGURT BOWL \$11.95

Greek Yogurt, Fresh Berries, Grady Oats, Honey Drizzle (GF)

Entrees

QUICHE LORRAINE -\$14.95

Shredded Potato Crust, House Smoked Bacon, Caramelized Onions, Gruyere Cheese, Side Mixed Greens (GF)

LOX N BAGELS-\$12.95

House Cured Smoked Salmon, Dill Cream Cheese, Red Onion, Capers, Tomato, Everything Bagel

CLEAT BREAKFAST SANDWICH - \$13.95

Scrambled Eggs, House Smoked Bacon, American Cheese, Avocado Slices, Mixed Greens, Potato Bun [+\$.2 Gluten Free Bun]

DOUBLE BATTERED "FISH & CHIPS" -\$23.95

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

MAC & CHEESE - \$10.95/ \$16.95

Gemelli Pasta, 3 Cheese Béchamel, Herb Crumb Topping

Sandwiches

FRIED FISH SANDWICH -\$14.95

Fresh Catch of the Day Double Battered & Deep Fried, Tartar Sauce, Potato Bun, Lettuce, Tomato, Onion, Tots

GRILLED or FRIED CHICKEN -\$13.95

Chicken Breast Grilled or Double Batter Fried, Potato Bun, Lettuce, Tomato, Onion, Tots

GRILLED WAGYU BURGER -\$16.95

7 X Ranch Wagyu Beef, Potato Bun, Lettuce, Tomato, Onion, Tots

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: UDI's Gluten Free Bun
+\$4: House Smoked Slab Bacon

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, House-made Whole Grain Dijon Mustard

SMOKED JERK CHICKEN -\$21.95

Smoked Paillard 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, 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, Signature BBQ Sauce & your choice of 1 side (GF) [+\$.2 for choice of Mac & Cheese]

BBQ Side Choices

- Tater Tots
- Fried Pickles
- Potato Salad
- Grilled Corn on the Cob
- House Cole Slaw

A La Carte

House Smoked Bacon -\$4.00

House-made Smoked Sausage -\$4.00

Tater Tots -\$5.00

Fried Pickles -\$5.00

Sautéed Asparagus - \$8.00

Sautéed Broccoli Rabe -\$8.00

Sautéed Haircot Verts -\$8.00



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.

\$2 Split Plate Fee

No Substitutions Please.

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

Mistinguett Brut Rose Cava, Catalunya, Spain - Delicate . Strawberry . Dry. \$10/ \$40

Lingot Martin Methode Ancestrale Sparkling Gamay Rose, Bugey-Cerdon, France N/V - Adventurous . Bright Cherry . Juicy \$14/ \$56

Demarie Luigi Pet-Nat Bianco, Piedmont, Italy - Funky . Citrus . Complex \$14/ \$56

Foral De Melgaco Alvarinho Old Vines, Vihno Verde, Portugal '20 - Green Apple . Floral . Tropical \$11/ \$44

Weingut Josef Leitz Dragonstone Riesling, Rheingau, Germany '20 - Pear . Citrus . Minerality \$11/ \$44

Domaine Fournier Sauvignon Blanc, Loire, France '19 - Peach . Gooseberry . Racy Acidity \$11/ \$44

Black Cottage Sauvignon Blanc, Marlborough, New Zealand '20 - Passionfruit . Zest . Crushed Herbs \$12/ \$48

Three Pears Chenin Blanc Viognier, Sacramento, California '18 - Bright . Tropical . Honey \$10/ \$40

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

Mas de Valeriole Ve Rose, Provence, France '20 - Crisp . Raspberry . Ripe Citrus \$13/ \$52

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

Schloss Gobelsburg Cisterciense Rose, Niederosterreich, Austria '19 - Dry. Citrus . Raspberry \$13/ \$52

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

Wines By The Bottle

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

Borgo M Pinot Grigio, Friuli, Italy '18 - Green Apple . Citrus. Well Balanced \$36

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

Bottles & Cans

Domestics

Narragansett Lager -\$3
Coors Light -\$4
Mich Ultra -\$5

Miller Lite -\$4
Clausthaler N/A -\$5

Bud Light -\$4
Budweiser -\$4
Corona -\$5

Hard Seltzers

SingleCut Trip Lemon + Blueberry Terpene, 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

Craft Cocktails

THE CLEAT'S HOUSE BLACK PEPPER BLOODY -\$12

House Vegetable Infused Vodka & our signature Black Pepper & Horseradish Spiced Bloody Mary Mix served tall w/ a Spicy Old Bay Rim, Olives, Cucumber & Lemon

MIMOSA FLIGHT -\$18

Seasonal Flight of 4 different mini Mimosas:
Regular, Coconut Rum & Pineapple, Blood Orange & Hibiscus, Lychee & Grapefruit

COLD BREW "ESPRESSO" MARTINI -\$14

Keel Vodka, Snowy Owl Cold Brew, Boston Distillery Coffee Liqueur, Boston Distillery Maple Bourbon Cream & Nutmeg

CINNAMON TOAST CRUNCH MUDSLIDE -\$14

Vodka, Chocolat Liqueur, Omara's Irish Cream, Kahlua, Snowy Owl Cold Brew & Cinnamon Toast Crunch Milk

SUMMER SPRITZ -\$16

Carpano Bitter Apertivo, Fever Tree Grapefruit Soda, Orange & Jasmine Green Tea Infused Casamigo's Blanco Tequila, Fresh Lemon

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

Keel Light Vodka, Salted Cucumber Syrup, Lime & Mint

"SNATCH ALLEY" BREEZE -\$12

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

MAI TAI *ON DRAFT* -\$12

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

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 \$7/ \$28

Evesham Wood Pinot Noir, Willamette Valley, Oregon '19 - Red Berries . Cranberry . Feminine Floral Notes \$17/ \$68

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

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 (Almond Milk +\$0.50), Assorted Teas (ask your server)

Daytrip Hemp CBD- Infused Seltzers -\$6

Lemon-Lime, Tangerine, or Grapefruit

Snowy Owl Cold Brew Coffee -\$6

Brewster, MA

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. - Kellis T. - Steve F.