



GF- Gluten Free
GF- Can be
prepared Gluten
Free

Dinner Menu

Fries "Your Way"

ANCHOR POUTINE - \$14.95

French Fries, Clam Chowder, Scallions, House Smoked Bacon (GF)

BASKET OF TRUFFLE PARMESAN FRIES - \$9.95

French Fries, Truffle Oil, Shredded Parmesan Cheese, Herbs (GF)

"HOT" FRIES - \$9.95

French Fries, Buffalo Dry Rub, Scallions, Blue Cheese Dressing on the Side (GF)

LOADED FRIES - \$14.95

French Fries, Melted Cheese, House Smoked Bacon, Scallions (GF)

ADD: Sour Cream +\$1.50, Brisket Chili +\$8

Soups & Salads

THE CHOWDER - \$9.95

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

BBQ BRISKET & BEEF CHILI - \$12.95

Crock of Smoked Brisket, Ground Beef & Bean Chili served w/ Sour Cream & Green Onions & House Fried Corn Tortilla Chips (GF)

GARDEN SALAD - \$13.95

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 - \$14.95

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

SALAD ADD ONS: Grilled Chicken Breast +\$7, Fried Chicken +\$8, Pan Seared Salmon, +\$14, Sautéed Shrimp +\$11, Pan Seared Crab Cakes +\$15

House Smoked BBQ

SMOKED WINGS (6pc or 12pc) - \$12.95/ \$24.95

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

PULLED PORK SANDWICH - \$16.95

House Smoked & Dry-rubbed Pork Shoulder, Signature BBQ Sauce, Potato Bun, Fried Shallots & French Fries (*GF*)

SMOKED BEEF BRISKET SANDWICH - \$17.95

House Smoked Brisket, Pickles, Horseradish Cream, Potato Bun, French Fries (*GF*)

HALF RACK ST. LOUIS RIBS - \$26.95

Smoked House Dry-rubbed St. Louis Cut Ribs, Jalapeno Corn Bread, Signature BBQ Sauce & your choice of 1 side (*GF*) [+ \$4 for choice of Mac & Cheese or choice of Truffle or Hot Fries]

BBQ SAMPLER PLATTER - \$36.95

1/4 Rack St. Louis Ribs, Half Pound Smoked Wings, House-made Sausage, Jalapeno Corn Bread, Signature BBQ Sauces & your choice of 1 side (*GF*) [+ \$4 for choice of Mac & Cheese or choice of Truffle or Hot Fries, ADD BRISKET +\$12.95]

SMOKED HOT DOG - \$12.95

Smoked All-Beef Jumbo Hot Dog, Toasted Grinder Roll, Yellow Mustard & Relish, served w/ French Fries (+\$4 Make it a Chili Cheese Dog w/ Brisket Chili, Cheese & Green Onions)

Sides

Side Salad - \$9
House Cole Slaw - \$5.5

French Fries - \$6
Truffle Parmesan Fries - \$9.95
Fried Pickles w/ Ranch - \$7.95

BBQ Bacon Baked Beans - \$9
Mac & Cheese - \$10.95

Mac & Cheese "Your Way"

CLASSIC MAC & CHEESE - \$15.95

Cavatappi Pasta, Scratch-made Three Cheese Sauce

BUFF CHICKEN MAC & CHEESE - \$19.95

Classic Mac & Cheese, Fried Buffalo Dry Rub Chicken, Buffalo Sauce, Scallions

BBQ PULLED PORK MAC & CHEESE - \$19.95

Classic Mac & Cheese, House BBQ Sauce, Smoked Pulled Pork, Scallions

TRUFFLE MAC & CHEESE - \$19.95

Classic Mac & Cheese, Truffle Oil, Peas

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.

Parties of 6 or more subject to 20% service charge.

Starters & Shareable

NEW ORLEANS STYLE CRAB CAKES - \$17.95

Two Lump Crab Cakes w/ Roasted Sweet Corn Salsa & Spicy Chipotle Aioli (GF)

SHRIMP SCAMPI BRUSCHETTA - \$17.95

Sautéed Baby Shrimp, Baby Heirloom Tomato, Garlic, Parsley, White Wine, Butter, Herb Focaccia

ROASTED RED PEPPER GNOCCHI - \$12.95

Potato Gnocchi, Roasted Red Pepper Alfredo, Fresh Herbs, Parmesan, Focaccia Bread

SPINACH & ARTICHOKE DIP - \$12.95

Creamy Spinach, Artichoke Hearts, Cream Cheese, Cheese Blend, House Fried Corn Tortilla Chips, Carrots & Celery Sticks (GF)

FLASH-FRIED ARTICHOKE HEARTS & ZUCCHINI - \$12.95

Marinated Artichoke hearts, Zucchini Horseradish Cream (GF)

CLEAT STYLE NACHOS - \$8.95 (Half)/ \$15.95 (Full)

House Fried Corn Tortilla Chips, Melted Cheeses, House Smoked Salsa, Fresh Jalapenos, Shredded Lettuce, Black Olives (GF)

ADD: Grilled Chicken +\$7, Fried Chicken +\$8, Grilled Shrimp +\$11, Pulled Pork +\$9.95, Brisket Chili +\$8, Fried Buffalo Chicken +\$8.5

SOFT BAKED PRETZELS - \$13.95

Two Soft Pretzels served w/ Honey Mustard & Cheese Sauce

FRIED PICKLES - \$7.95

Double Battered Half Sour Pickle Chips, Buttermilk Ranch (GF)

DEEP FRIED MOZZARELLA SQUARES - \$13.95

Double Battered Mozzarella, Marinara Dipping Sauce (GF)

Make it Spicy Buffalo Style +\$1

HOMEMADE CHICKEN TENDERS (4 or 6 pc) - \$12.95/ \$17.95

Chicken Tenders, Carrot & Celery Sticks, Ranch (GF)

ADD SAUCE [+ \$0.50 ea] Buffalo Dry Rub, House Garlic Buffalo Sauce, House BBQ, Mustard BBQ, Honey Mustard, Blue Cheese, Ranch

Sandwiches

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

FRIED FISH SANDWICH - \$15.95

Fresh Catch of the Day Double Battered & Deep Fried & Tartar Sauce (*GF*)

GRILLED or FRIED CHICKEN SANDWICH - \$14.95/ \$15.95

Chicken Breast Grilled or Double Batter Fried (*GF*)

THE CLEAT BISTRO BURGER - \$15.95

Grilled 8oz Beef Burger, Choice of Cheese (American, Swiss or Cheddar) (*GF*)

SMOKEHOUSE BBQ BURGER - \$18.95

Grilled 8oz Beef Burger, Cheddar Cheese, House Smoked Slab Bacon, Fried Shallots, Signature BBQ Sauce (*GF*)

SPICY BUFF CHICKEN SANDWICH - \$17.95

Fried Chicken Breast, Buffalo Dry Rub, Jalapenos, Chunky Blue Cheese Dressing (*GF*)

CHICKEN BACON RANCH SANDWICH - \$17.95

Grilled Chicken, Cheddar Cheese, House Smoked Slab Bacon, Buttermilk Ranch (*GF*)

ADD ONS

+\$0.50 ea: Buffalo Dry Rub, Buffalo Sauce, House-made Ranch or Blue Cheese Dressing
+\$1 ea: American Cheese, Cheddar Cheese, Swiss Cheese, Crimini Mushrooms, Jalapenos, Caramelized Onions

+\$3.5 Udi's Gluten Free Bun

+\$4 House Smoked Slab Bacon

+\$4 Substitute Side Garden Salad, Substitute Truffle Fries, Substitute Hot Fries

+\$6 Substitute Mac & Cheese, Fried Pickles, or Baked Beans

Cleat & Anchor Specialties

BAKED COD - \$28.95

Herb Panko Bread Crumb Crusted Cod, Creamy Mashed Potatoes, Sautéed Zucchini & Summer Squash, Corn Salsa (GF)

12oz NY STRIP STEAK - \$27.95

Grilled 12oz NY Strip Steak, Herb Compound Butter, Creamy Mashed Potatoes, Sautéed Zucchini & Summer Squash (GF)

DOUBLE BATTERED "FISH & CHIPS" - \$24.95

8oz Fried Fish of the Day, French Fries, House Cole Slaw & Tartar Sauce (GF)

SLOW ROASTED HALF CHICKEN - \$22.95

Oven Roasted Half Chicken, Herb Compound Butter, Brown Sugar Roasted Carrots, Creamy Mashed Potatoes (GF)

please allow the kitchen a longer time to prepare this dish

CAJUN SHRIMP ALFREDO - \$23.95

Cajun Shrimp, Roasted Red Pepper Alfredo Sauce, Cavatappi, Corn Salsa

Signature Craft Cocktails

"CLEAT" SIGNATURE MARG -\$13

Lunazul Blanco Tequila, Boomsma (similar to chartreuse), Fresh Pineapple, House-made Fresh Juice "Sour" Mix, Salt Rim

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

MAI TAI *ON DRAFT* -\$14

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

THE BLOODY IRISHMAN -\$13

West Cork Bourbon Barrel Irish Whiskey, Blood Orange, Lime & Bitters

FRESH OFF THE PEACH -\$14

Ketel One Botanicals Peach & Orange Blossom Vodka, Pink Guava, Hibiscus, Lime & Mas Fi Cava

CUCUMBER SMASH -\$13

Velo (women owned) Vodka, Salted Cucumber Syrup, Lime & Mint

"SNATCH ALLEY" BREEZE -\$13

Rhodium Cranberry & Cherry Vodka, Combier Peche Liqueur, Pineapple & Fresh Lime

PEP(PERCORN) ME UP -\$15

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

COLD BREW "ESPRESSO" MARTINI-\$16

Velo (women owned) Vodka, Cape Cod Coffee Cold Brew Concentrate, Boston Distillery Coffee Liqueur, Boston Distillery Maple Bourbon Cream & Nutmeg

TEQUILA ME SOFTLY -\$14

Lunazul Blanco Tequila, Luxardo Maraschino Liqueur, Blood Orange Puree, Fresh Grapefruit Juice, Fever Tree Grapefruit Soda

Local's Summer

IT'S PEACHY PER SE? -\$16

Local Peaches, Per Se Apertif (similar to Aperol), Alma Finca Orange Liqueur, London Essence Peach & Jasmine Soda, Spanish Cava

CHA CHA SLIDE -\$14

Chica Chida Peanut Butter Tequila, Coffee Liqueur, Oatrageous Oat Milk Espresso Bourbon Cream, Snowy Owl Nitro Cold Brew, Cinnamon Whipped Cream, Shaved Dark Chocolate

THE DODO BIRD -\$14

Star & Key Passion Fruit Aged Rum, Fresh Mint, Fresh Lime, Sugar, Bitters, Cava

"BBQ SMOKED" OLD FASHIONED \$16

House Smoked Brisket Fat-washed Redemption Bourbon, Lustau Pedro Ximenez San Emilio Sherry, Luxardo Cherry, Apple Bitters, Angostura Bitters

THE TORONTO -\$16

Michter's no. 1 US Rye, Fernet Branca, Simple, Angostura & Regan's Orange Bitters, served up -a classic fall cocktail

HOT BUTTERED RUM -\$15

Felicia's Secret Family Recipe of Butter, Brown Sugar & Spices whipped together w/ Don Q Spiced Rum, Hot Water, Cinnamon Whipped Cream



The Adventures of the Gin & Tonic

THE GARDEN & TONIC -\$15

Empress Rose & Elderflower Gin, London Essence Indian Tonic Water, Hibiscus, Rosehip Lemon & Confetti Flowers

THE MYTHOLOGICAL JACKALOPE -\$13

Drumshanbo Gunpowder Gin, Grapefruit, Aperol, London Essence Indian Tonic Water

THE REVOLUTIONARY TONIC -\$13

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

REV UP THE ENGINE -\$16

Torino Distilati Engine Organic Gin, Blood Orange, Giffard Coconut, Egg White, London Essence Indian Tonic Water

PARTY IN THE USA -\$16

Four Corners American Gin, Fresh Lemon, House-made Pomegranate & Luxardo Syrup, Passion Fruit Liqueur, London Essence Jasmine Peach Soda & Indian Tonic Waters

"TOU-CAN" TANGO -\$15

Porter's Tropica Gin, House-made Pineapple Jalapeno Syrup, Fresh Lime, London Essence Indian Tonic, Spicy Salt Rim

SIPPIN' A G & T ON THE MALFY COAST -\$14

Malfy Rosa Grapefruit Gin, London Essence Grapefruit & Rosemary Tonic, Fresh Grapefruit

Non-Alcoholic

REAL CITY SODAS -\$3.50

Cola, Diet Cola, Lemon Lime Soda, Gingerale, Tonic, Soda Water, Cranberry Juice (free refills)

FRESH LEMONADE -\$4

+ \$1 ADD: Blood Orange Puree or Prickly Pear Puree

MIONETTO N/A SPARKLING BRUT -\$9

+ \$1 ADD: Fresh OJ, Blood Orange, Mango Puree, Prickly Pear Puree or Guava Puree (must be 21 to consume)

Mocktails

HOUSE-MADE GINGER BEER -\$8

Fresh Spicy Ginger . Lemon . Clove . Soda

MOCK- BLOOD ORANGE MOJITO -\$8

Blood Orange . Hibiscus . Lime . Mint . Soda

MOCK- CUCUMBER COOLER -\$8

Salted Cucumber . Lime . Cranberry

MOCK - MANGO RUM PUNCH -\$12

Clean Co. Non-Alcoholic Spiced Rum (contains < 0.5% abv) . Mango . Pineapple . Giffard Orgeat . OJ . Lime . Nutmeg (must be 21+ to consume because of N/A Rum/ Can be made without for minors)

MOCK - GRAPEFRUIT PALOMA -\$8

Fresh Ruby Red Grapefruit . Fever Tree Grapefruit Soda . Lime

VIRGIN MARY-\$8

House Black Pepper Bloody Mary Mix . Citrus . Olives . Cucumber

ZERO PROOF "TEA PARTY" - \$12

Mint, Cucumber, Fresh Pressed Ginger Juice, Cloves, Lemon, Hibiscus, Angostura Bitters, London Essence Blood Orange & Elderflower Tonic

ZERO PROOF SPRITZ -\$14

Giffard Apertif (Zero Proof Aperol Substitution) . Mionetto Zero Sparkling Brut . Fresh Lemon . London Essence Peach & Jasmine Soda (must be 21 to consume even though non-alcoholic)

Beverage Director: Felicia Pons

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.