



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

Dinner Menu



Soups & Salads

THE CHOWDER - \$9.95

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

SALAD ADD ONS: Grilled Chicken Breast +\$7, Steak +\$14, Pan Seared Salmon +\$13, Sautéed Shrimp +\$11,
Pan Seared Crab Cakes +\$15

BBQ BRISKET & OXTAIL CHILI - \$12.95

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

CAESAR SALAD - \$14.95

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

Starters & Shareable

NEW ORLEANS 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)

FRIED PICKLES - \$7.95

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

FLASH-FRIED ARTICHOKE HEARTS - \$12.95

Marinated Artichoke hearts, Lemon Aioli (GF)

ANCHOR POUTINE - \$14.95

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

BASKET OF TRUFFLE PARMESAN FRIES - \$9.95

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

CLEAT NACHOS - \$15.95

House Fried Corn Tortilla Chips, Melted Cheeses, Fresh Pico de Gallo, Fresh Jalapenos,
Shredded Lettuce, Black Olives (GF)

ADD ONS: Sour Cream +\$1.5, Grilled Chicken +\$7, Fried Chicken +\$8, Fried
Buffalo Chicken +\$8.5, BBQ Pulled Pork +\$9.95, House Smoked Bacon +\$4,
Steak +\$14, Smoked Brisket & Oxtail Chili +\$8

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

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

ADD SAUCE [+\$.50 ea] Buffalo Dry Rub, House Garlic Buffalo Sauce, House BBQ,
Mustard BBQ, Honey Mustard, Blue Cheese

Cleat & Anchor Specialties

CHEF'S SPECIAL - \$MKT

Chef's Seasonally Inspired Special - Ask your server for Today's offering (*GF*)

PAN SEARED SALMON - \$31.95

Faroe Island Salmon, Fingerling Potatoes, Cipollini Onions, Bacon Lardons, Brussels Sprout, Lemon Beurre Blanc (GF)

BAKED COD - \$28.95

Herb Crusted Cod, Crimini Mushroom & Butternut Squash Risotto, Lemon, Butter (GF)

STEAK FRITES - \$27.95

Grilled NY Strip Steak, Herb Compound Butter, Crispy French Fries, Brussels Sprouts (GF)

MAC & CHEESE - \$18.95

Cavatappi Pasta, 3 Cheese Béchamel, Herb Crumb Topping

ADD ONS: Grilled Chicken +\$7, Fried Chicken +\$8, Fried Buffalo Chicken +\$8.5, BBQ Pulled Pork +\$9.95, House Smoked Bacon +\$4, Steak +\$14

DOUBLE BATTERED "FISH & CHIPS" - \$24.95

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

CHICKEN POT PIE - \$19.95

Chicken Breast, Carrots, Celery, Onions, Peas, Creamy Gravy, Buttery Puff Pastry

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, French Fries &
Fried Shallots (*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 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 Fries, ADD BRISKET +\$12.95]

THE "LOCAL BOI" COMBO - \$69

1/4 Rack St. Louis Ribs, Half Pound Smoked Wings, House-made Sausage, House Smoked
Brisket, Jalapeno Corn Bread, Signature BBQ Sauces & your choice of 1 side AND a Bottle of
Joseph Carr Paso Robles '18 Cabernet Sauvignon (*GF*) [+\$.4 for choice of Mac & Cheese or choice
of Truffle Fries]

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 - \$12.95

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 - \$17.95

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

SMOKEHOUSE BBQ BURGER - \$20.95

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

BUFF CHICKEN SANDWICH - \$18.95

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

CHICKEN BACON RANCH SANDWICH - \$18.95

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, Caramelized
Onions

+\$3.5 Udi's Gluten Free Bun

+\$4 House Smoked Slab Bacon

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

*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.

Signature Craft Cocktails

THE "CLEAT" - SIGNATURE MARG - \$13

Bribon Blanco Tequila, Accompani Flora Green, 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 Plantation 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 - \$13

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

CUCUMBER SMASH - \$13

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

COLD BREW "ESPRESSO" MARTINI - \$15

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

TEQUILA ME SOFTLY - \$14

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

Winter Sips

IT'S A LOVE STORY, BABY - \$15

Tito's Handmade Vodka, House-made Cranberry &
Rosemary Reduction, Fresh Lemon, Valdo Prosecco &
Sugared Cranberries

HOT BUTTERED RUM - \$15

Family Secret Recipe "Butter Batter" - (Whipped Butter, Brown
Sugar, Spices,) Plantation Traditional Dark Rum, House-made
Cinnamon Whipped Cream

THE SMOKIN' SOUR - \$14

Redemption Bourbon, Pomegranate Reduction, Fresh
Lemon, Smoked Rosemary



The Adventures of the Gin & Tonic

THE GARDEN & TONIC - \$15

Hendrick's Flora Adora 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

LATE HARVEST G & T - \$16

Gray Whale Gin, Pierre Ferrand Yuzu Late Harvest Dry Curaçao,
Grapefruit, Tarragon, Black Pepper, Fever Tree Indian Tonic

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

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

THE FORAGER'S TONIC - \$15

Rhodium Forager's Gin (Women Owned Distillery), Blueberries, Lemon,
London Essence Orange & Elderflower Tonic, Bellifolli Nero
D'Avola

Beverage Director: Felicia Pons

Bar Team: Dan K. - Nicolette W. - Tony P.

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Non-Alcoholic

REAL CITY SODAS - \$3.5

Cola, Diet Cola, Ginger-ale, Lemon-Lime, Tonic, Cranberry Juice

FRESH LEMONADE - \$4

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

DAYTRIP CBD SELTZERS - \$7

Lemon-Lime, Tangerine, Grapefruit or Blackberry
(must be 21 to consume)

VEUVE DE VERNAY ZERO 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 "APEROL" SPRITZ - \$14

Giffard Apertif (Zero Proof Aperol Substitution) . New London Light Midnight Sun (Zero
Proof "Spirit" w/ Wild Nordic Coastal Berries) . Veuve de Vernay Zero Sparkling Brut . Fresh
Lemon . London Essence Peach & Jasmine Soda (must be 21 to consume even though Non-
Alcoholic)