

# Dinner Menu



## Soups & Salads

### THE CHOWDER - \$7.95

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

### SOUP DU JOUR - \$8.95

Our Seasonally Inspired 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:** Grilled Chicken Breast +\$6, Pan-seared Salmon +\$11, Grilled Shrimp +\$11, Pan-seared Scallops +\$14

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

## Starters & Shareables

### ANCHOR POUTINE- \$9.95

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

### HOMEMADE CHICKEN TENDERS - \$10.95/ \$14.95

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

### SMOKED VEGETABLE ANTIPASTO - \$12.95

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

### FLASH-FRIED ARTICHOKE HEARTS-\$10.95

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

### BLUE CHEESE CROQUETTES - \$9.95

Idaho Russet Potato, Blue Cheese, Fried Sage, Wildflower Honey (GF)

### BRAISED BEEF & MUSHROOM RISSOTO - \$14.95

Braised Beef Fore Shank, Oyster Mushrooms, Crimini Mushrooms, Leeks, Gruyere, Cream (GF)

### NACHOS - \$12.95

House-made Chips, Blend of Mozzarella, Provolone & Gruyere Cheeses, Pico de Gallo, Jalapenos & Salsa verde (GF)

ADD: Chix \$6, Pulled Pork \$6, Shrimp \$11

### HOUSE-MADE CHARCUTERIE BOARD - \$MKT

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

### SHRIMP SCAMPI BRUSCHETTA - \$14.95

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

### 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

## House Smoked BBQ

### PULLED PORK SANDWICH - \$14.95

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

### POUND AH SMOKED WINGS - \$14.95

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

### HALF RACK ST. LOUIS RIBS - \$21.95

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

### BBQ SAMPLER PLATTER - \$29.95

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

## Sides

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

## Sandwiches

All Sandwiches served on Potato Bun w/ Tater Tots, Lettuce, Tomato & Onion

### FRIED FISH - \$14.95

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

### GRILLED or FRIED CHICKEN - \$12.95

Chicken Breast Grilled or Double Batter Fried

### GRILLED WAGYU BURGER - \$14.95

7 X Ranch Wagyu Beef

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

## Cleat & Anchor Specialties

### PASTA SPECIAL - \$MKT

Fresh Pasta paired w/ Seasonally Inspired Vegetables & a Variety of Proteins & Sauces -ask your server for more details

### SEAFOOD SPECIAL - \$MKT

Locally Sourced Seafood w/ Starch & Vegetable & appropriate accompaniments (GF\*) -ask your server for more details

### 12 oz GRILLED SIRLOIN STEAK - \$28.95

Grilled Truffled Asparagus, Garlic Roasted Fingerling Potatoes & Rosemary Hollandaise (GF)

### MAC & CHEESE - \$9.95/ \$15.95

Gemelli Pasta, 3 Cheese Béchamel, Herb Crumb Topping

### PAN SEARED SCALLOPS - \$28.95

8oz Day boat Scallops, Roasted Squash & Cipollini Onion Risotto, Ginger & Star Anise Vinegar (GF)

### 10oz GRILLED MARINATED STATLER CHICKEN - \$23.95

Smoked Mediterranean Vegetable & Potato Ragu & Pomegranate Glaze (GF)

### DOUBLE BATTERED "FISH & CHIPS" - \$23.95

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

### WHITE BEAN CASSOULET - \$24.95

Stewed Cannellini Beans, House-made Sausage, Duck Confit & Smoked Slab Bacon (GF)

*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.*

Executive Chef: Mason Pryme



## 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

Grey 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

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

Cusumano Insolia, Sicily, Italy '18 - Crisp . Citrus . Refreshing \$8/ \$32

Tenuta I Fauri Pecorino, Abruzzo, Italy '18 - Exotic Fruits . Apple . Honey \$9/ \$36

Huber Terrassen Riesling, Austria '18 - Dry . Stone Fruit . Floral \$11/ \$44

La Petite Perriere Sauvignon Blanc, Loire, France '19 - Peach . Lychee . Minerality \$9/ \$36

Kono Sauvignon Blanc, Marlborough, New Zealand '19 - Tropical . Zesty . Herbaceous \$11/\$44

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

Louis Latour Ardèche Chardonnay, Rhone, France '18 - Gentle. Green Apple . Almond \$8/ \$32

Mon Frere Chardonnay, North Coast, California '18 - Bold. Oak . Vanilla \$10/ \$40

Bieler Famille Bieler Rose, Provence, France '17 - Tangerine . Peach . Acidity \$7/ \$28

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

## Bottles & Cans

### Domestics

Narragansett (16oz) -\$3 Twisted Tea -\$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 Lemon + Blueberry Terpene, Astoria, NY (16oz) - \$8  
SingleCut Trip Grapefruit + Tangerine, 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

### Limited Craft Cans (16oz/ Limit 2 pp)

Alewife Chaos / 4.4% / Sunnyside, NY / Tart Gose w/ Coriander & Sea Salt / \$9  
Foam Odd Pets 022021A / 8% / Burlington, VT / Smoothie Style Sour Ale w/ Lactose, Mango, Pineapple, Passion Fruit, Key Lime & Vanilla Bean / \$12

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Beverage Director: Felicia Pons

Bar Team: Natalie C. - Leia B. - Kelly B - Meghan S.

## 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

Keel Light Vodka, Salted Cucumber Syrup, Lime & Mint

### HARISSA EXPLAINS IT ALL -\$14

Glendalough Double Barrel Irish Whiskey, Roasted Carrot, Honey, Spicy Harissa Paste, Ginger & Orange

### SPRING SHERRY COBBLER -\$12

Fino Sherry infused w/ Morello Cherries, Basil, Peach, Mint & Lemon Peel, Bollicini Prosecco, & Fresh Citrus

### MAI TAI \*ON DRAFT\* -\$12

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

### FROZEN PEACH WHISKEY SMASH -\$12

Redemption Bourbon, Lemon, White Peach, Peche Mathilde, Mint Simple

### FROZEN STRAWBERRY PIMM'S CUP- \$12

Pimm's no. 1, Cucumber Infused Gin, Strawberry, Lemon, Salted Cucumber Syrup

## Reds

DV Catena Tinto Historico Blend, Mendoza, Argentina '17 - Black Fruit . Peppery Spice . Lush \$10/ \$40

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

Plaimont Heritage Saint-Mont Blend, Saint-Mont, France '16 - Black Currant . Chocolate . Jam \$9/ \$36

Atalaya Laya Garnacha Blend, Almansa, Spain '19 - Leather . Dark Fruit . Smoke \$7/ \$28

LIOCO Pinot Noir, Mendocino County, California '18 - Morello Cherry . Pomegranate . Rose \$18/ \$68

Charles Smith Substance Cabernet Sauvignon, Columbia Valley, Washington '18 - Cassis . Tobacco . Full \$12/ \$48

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

## 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  
Coconut & Pineapple

### Mocktails -\$7

House Made Ginger Beer - Fresh Ginger . Lemon . Clove . Spicy  
Mock- Fresh off the Peach - Guava . Hibiscus . Lime . Peach . 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

