



Soup Starters

- French Onion Soup** served in a crock, topped with crostini & melted Swiss cheese 6.99
- Lobster Bisque** rich creamy lobster stock, hint of sweet sherry, lobster meat 5.99 | 8.99
- New England Chowder** traditional house made creamy white clam chowder 4.99 | 7.99
- Soup du Jour** fan favorite chef recipes of seasonal soups & bisques 3.99 | 6.99

From the Raw Bar*

- Oysters** six for 12 | twelve for 22
- Shrimp Cocktail** five for ~12
- Sliced Ahi Tuna** sesame seared, sliced over seaweed salad ~14
- Ahi-Poke-tini** layers of tuna poke, seaweed salad, cucumber, spicy mayo ~12
- Cold Platter** 4 oysters, 4 shrimp, 4 ahi tuna ~20
- Bloody Oyster Shooter** Bloody Mary Mix, Vodka, Horseradish ~8
- Mexican Oyster Shooter** Jalapeño Tequila, Agave, Lime Zest ~8



Appetizers

- Fried Clams** lightly fried whole belly clams, side tartar ~ 12.99
- Crab Cakes** house made, jumbo lump crab cakes served over corn relish, chipotle aioli ~ 14.99
- Stuffies** two large stuffed quahogs, served with side of hot sauce ~ 6.99
- Ciro's Calamari** fried squid rings & tentacles, sautéed in peppers & oil ~ 12.99 **Make it Buffalo or Thai!*
- Pretzel Sticks** warm pretzel sticks served with a side of queso dip & honey mustard ~ 8.99
- Buffalo Chicken Dip** warm buffalo chicken dip with tortilla chips ~ 8.99
- Poutine Fries** wrights dairy farm cheese curd, gravy demi-glace, shaved parmesan ~ 11.99
- Pulled Pork Nachos** queso cheese & purple slaw, drizzled with chipotle sour cream ~13.99

Grilled Flatbreads

Sub gluten-free crust +\$3

- Federal Hill** marinara, cheese, meatball, sausage, basil, ricotta cheese ~ 13.99
- Apple Fig** cheese, apples, fig, cinnamon, honey ~ 12.99
- BBQ Chicken** cheese, mushrooms, onions, bbq sauce drizzle ~ 13.99
- Margherita** marinara, sliced fresh mozzarella, tomatoes, basil ~ 12.99
- Lobster Pizza** alfredo sauce, lobster, tomato, scallions, corn ~ 17.99

Chicken Wings & Tenders

Chicken Tenders or Chicken Wings

Buffalo, BBQ, Honey Hot, Thai, Teriyaki, Parmesan, Mama's Way ~ 10.99/lb

Signature Salads

Add ~ grilled or breaded chicken 4 shrimp or ahi tuna or salmon 7 sirloin steak* 7*

- The Garden** mixed greens, tomatoes, onions, cucumbers, carrots, choice of dressing 5.99 | 8.99
- Harvest** mixed greens, warmed butternut squash, bacon, parmesan, raisins, maple vinaigrette 11.99
- Rice Arugula** warm wild rice with arugula, tomatoes, cucumbers, onion, carrots, Italian dressing 11.99
- The Caesar** romaine lettuce, croutons, shaved parmesan cheese, Caesar dressing 6.99 | 9.99
- Classic Wedge** bleu cheese dressing, chopped bacon, cherry tomatoes, bleu cheese crumble 10.99
- Ahi Tuna Poke Bowl*** greens, wild rice, seaweed, cucumber, carrots, corn, edamame, sesame, spicy mayo 15.99
- Roasted Corn** arugula, roasted corn, pistachios, shaved parmesan, lemon vinaigrette. 10.99

Drink List

Sangria

Red, White,
Peach, Watermelon
& Seasonal

Martini Favorites

Creamy Espresso
Dark Espresso
Chocolate Martini
Salted Caramel
Hot-n-Dirty
Ciro's Pear
Cosmopolitan
Cucumber Martini

Red Wines

Mirrasou Pinot Noir
Bogel Merlot
Auspicion Cabernet
J. Lohr Cabernet
DaVinci Chianti
Conundrum Red Blend

White Wines

Dark Horse Chardonnay
Kendall Jackson Chardonnay
Davinci Pinot Grigio
Sileni Sauvignon Blanc
Barefoot Moscato
Starling Castle Resiling
La Marca Prosecco
Rosé

Bottled Beers

Budweiser, Bud Light
Coors Light, Michelob Ultra
Miller Light, Miller High-Life
Heineken, Heineken Light
Heineken 00, Amstel Light
Corona, Corona Light
Wachusett Blueberry
New Castle Brown
Sam Adams Lager
Truly, High Noon

Draft

Bud Light
Blue Moon
Guinness
Sam Adams Seasonal
Angry Orchard
Whalers Rise APA
Goose Island IPA
Wormtown Be Hoppy IPA
**Ask for Other Seasonal*



Sandwiches

Served with hand-cut fries, pickles & pepperoncini.

Make it a Happy Meal!

Sub sweet fries +\$1, risotto +\$2

Sandwich, Fries, a Treat & an Adult Drink – Great for Takeout!

Steak & Cheese* american cheese, sautéed onions & mushrooms 13.99

Philly Cheese Steak shaved steak, cheese, onions & mushrooms 12.99

Pastrami & Cheese melted swiss, sauteed onion & honey mustard 11.99

Pulled Pork Sandwich bbq pulled pork, house-made coleslaw, chipotle drizzle 12.99

Ciro's Burger* crumbled blue cheese, fried onions & horseradish mayo 13.99

Applewood Burger* apple wood bacon & cheddar cheese 13.99

Lobster BLT chilled lobster, applewood bacon, arugula, tomato, & cilantro sour cream ~ Market Price

Fish Tacos lightly fried haddock, lettuce, tomato, pico de gallo, & cilantro sour cream 14.99

Ciro-fil-A fried chicken, lettuce, pickles, honey mustard 13.99

Lobster Roll Claw & Knuckle Lobster Salad, in a buttered brioche roll ~ ¼ lb or ½ lb: Market Price



Sub gluten-free roll +\$3

From the Farm

Sub gluten-free pasta +\$3

Parmesan Encrusted Chicken breaded chicken, creamy parmesan cheese sauce, over fresh penne 15.99

Chicken Parmigiana breaded chicken, marinara sauce, melted mozzarella, over fresh penne 15.99

Chicken Madeira grilled chicken, melted cheese, sweet mushroom madeira wine sauce, mashed 15.99

Bruschetta Chicken grilled chicken, mozzarella, tomato bruschetta, balsamic glaze, mashed, vegetable 15.99

Short Rib bone-in short rib, braised in demi-glaze, served over mashed potato 21.99

Steak Tips* demi-glaze, mushroom & onion sauté, mashed potatoes & vegetable 19.99

Pasta & Risotto

Sub gluten-free pasta +\$3

Shrimp Scampi garlic butter, white wine, tomatoes, over linguini 18.99

Penne Vodka fresh penne, san marzano tomatoes, pink cream sauce 13.99 *Add grilled or breaded chicken or shrimp 6.99*

Seafood Alfredo sea scallops, shrimp, linguini, creamy alfredo sauce. Market Price

Honey Buffalo Risotto parmesan risotto, honeyhot chicken tenders, bleu cheese crumble, scallions 16.99

Shrimp Risotto parmesan risotto, topped with sauteed shrimp in a lemon cream sauce 17.99

From the Sea



Fish-n-Chip traditional fried haddock, hand-cut fries, coleslaw & tartar sauce 14.99

Fisherman's Platter fried haddock, fried clams, fried sea scallops, hand-cut fries, slaw, tartar. Market Price

Lemon Fish fresh haddock baked in lemon cream sauce, mashed & vegetable 16.99

Baked Haddock baked in white wine & butter, golden parmesan panko crust, mashed & vegetable 15.99

Seared Scallops fresh sea scallops, sautéed spinach over parmesan risotto. Market Price

Cashew Salmon pan seared, topped with chopped cashews, fig risotto, honey drizzle 19.99

Surf-n-Turf* grilled steak tips topped with lobster sauteed in a lobster cream sauce, mashed & vegetable 24.95



We are a made-from-scratch kitchen, so our lead times may be longer than usual.

**Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness. Please inform your server of any allergies, prior to ordering. Thank You for Coming & Hope to See You Again!*

Seasonal Drinks

Coconut Margarita

1800 Coconut tequila, fresh lime juice, triple sec, splash of pineapple, & margarita mix.

The Spicy Margarita

House infused jalapeño tequila, fresh lime juice, triple sec, & margarita mix.

Blueberry Mule

Stoli Blueberry vodka, fresh lime juice, ginger beer

The Shift Drink

Prickly Pear Vodka, lemonade, splash of sprite on the rocks

Grapefruit Spritzer

Ketel One Grapefruit Rose, Elderflower & Pomegranate Liqueur, Prosecco, White Cranberry Juice

Watermelon Sangria

Our house made White Sangria infused with watermelon liquor

Peach Old Fashion

Muddled peaches, Crown Royal Peach, brown sugar simple syrup, & bitters

Patio Punch

Pineapple & Coconut rum mixed with fresh orange juice, pineapple juice, & topped with cranberry juice

Adult Freeze Pops

Adult Capri Suns



— Dessert —

Crème Brûlée

Chocolate Molten Lava Cake

Peanut Butter Explosion

Carrot Cake

Snickers Pie

Brownie Sundae

Try our Sister Restaurant

The Pomodoro

Sicilian Pizza, Seafood, Steak, Pasta & More
Outdoor Dining | Lounge Bars | Banquets