

## SOUPS, APPETIZERS & SALADS

SOUP OF THE DAY Cup 4. Bowl 7.  
CLAM CHOWDER Cup 4. Bowl 7.

**RUBBIN' BUTTS "NACHO'S"** 11.

House Chips, Pulled Pork, Cheddar Cheese,  
Diced Onion, Jalapeno, Slaw & BBQ Sauce

**KOREAN BBQ WINGS.** 10.

BBQ Glaze, Cucumber Wasabi Sauce

**CANOE CHIPS.** 6. topped with BACON... 8.

House Chips, Scallions, Blue Cheese Sauce

**PORK POTSTICKERS.** 9.

**BLACKENED AHI TUNA\*.** sm 8. / lg.15.

Soy Aioli, Pickled Ginger, Wakami Salad

**CANOE DIP** 8.

Artichoke, Spinach, Boursin & Parmesan Cheese Dip,  
Crackers & Toast Points

**ESCARGOT.** 11.

Garlic Butter, Cheese Smothered, Toast Points

**CANOE BREAD**

Scampi Butter, Griddled Ciabatta Roll, Baked w/ Asiago,  
Parmesan & Cheddar, Roasted Tomato 5.

**SWEET & SOUR CALAMARI.** 10.

Thai Chili Paste, Scallions, Sesame Seeds

**CRISPY ORANGE CHICKEN.** 9.

Fried Chicken, Sweet Chili Orange Sauce, Mandarin Oranges

**CHILLED SHRIMP COCKTAIL.** 12.

5 Large Shrimp, House Cocktail Sauce

**FLASH FRIED OYSTERS.** 12.

House Creole Tartar

**PETITE GREENS.** 6.

Roasted Red Tomato's, Caramelized Shallot & White Balsamic  
Vinaigrette, Sunflower Seeds, Local Cheddar

**BABY ICEBERG WEDGE.** 8.

Apple Smoked Bacon, Blue Cheese Crumbles, Diced Tomato,  
Scallions, House Blue Cheese or Buttermilk Ranch Dressing

**CANOE CAESAR.** 6.

Focaccia Croutons, Shaved Parmesan, House Made Dressing

**CANOE "WALDORF" SALAD.** 8.

Romaine Lettuce, Pears & Apples, Walnuts, Dried Cranberries,  
Poppysseed Dressing

**BABY ARUGULA & MOZZARELLA.** 7.

Fresh Mozzarella, Roasted Red & Yellow Tomato,  
Artichokes, Basil, Baby Arugula, Balsamic Glaze

**SOUTHWEST CHICKEN CHOP.** 14.

Iceberg, Roasted Corn, Cheddar, Tomato, Bacon, Crispy  
Tortilla Strips, Grilled Chicken, BBQ Ranch Dressing

## \*FROM THE GRILL\*

add a side House or Caesar salad to your meal \$3.

**"USDA PRIME" NY STRIP**

12oz 26. 16oz 36. 24oz 46.

**BEEF TENDERLOIN MEDALLIONS**

Potato-Five Cheese Gratin or Mashed & Asparagus, Sauce Au-Poivre

2-4oz. 25. 3-4oz. 32.

**"USDA PRIME" TERIYAKI MARINATED TOP SIRLOIN** 22.

Southern Corn Pudding, Grilled Asparagus

**CAJUN RUBBED GRILLED RIBEYE** 14oz 32.

Pepperjack, Corn & Bacon Risotto, Baby Carrots

**TIPS & FRITTES** 22.

House Marinated Tenderloin Tips, Garlic-Parmesan Fries, Green Beans

**RUBBIN' BUTTS BBQ RIBS** Half Rack (¾lb) 18. Full Rack (1 ½lb) 32.

Baby Back Ribs, Fallin' off the Bone!!! Fries, Cole Slaw, Texas Toast

and The "OSCAR" goes to.. any Steak.. add 3 Scampi Shrimp \$7 or Lobster Oscar \$8

## HOUSE SPECIALTIES

add a side House or Caesar salad to your meal \$3

**SHRIMP & SMOKED MOZZARELLA RAVIOLI** 22. w/out SHRIMP 16.

Mozzarella & Arugula Ravioli, Large Shrimp, Peas, Mushrooms, Crème Rosa Sauce

**HADDOCK-BAKED OR FISH & CHIPS** 20.

Crushed Ritz & Herb Topped, House Pilaf, Baby Carrots, Lemon Thyme Butter or  
Woodstock Czech Pilsner Battered with French Fries & Cole Slaw

**LOBSTER CARBONARA** 25.

Cold Water Lobster Tail, Smoked Apple Bacon, Peas, Spinach Linguini, Parmesan Cream

**ROAST HALF CHICKEN** 19.

Red Bliss Potato Salad, Green Beans

**MEATLOAF** 18.

Grilled Meatloaf, House Mac & Cheese or Mashed with Gravy & Green Beans

**TUSCAN SHRIMP SCAMPI** 24.

Shrimp, Artichoke Hearts, Tomato, Baby Spinach, Capers, Garlic, Herbs & Linguini  
**Try it with Chicken** 18.

**BRAISED BEEF SHORT RIBS** 24.

Southern Corn Pudding, Crispy Onion Strings

**PAN SEARED SALMON** 24.

Mediterranean Strudel of Spinach, Feta Cheese & Kalamata Olive,  
Red & Yellow Roasted Tomato, Aged Balsamic

**CHICKEN PARMESAN** 16.

Penne Pasta, House Marinara

**STIR-FRY** 15.

Asian Style Vegetables, Ginger-Sesame Sauce, **White Rice**

**AHI TUNA** 24. **SEAFOOD** (Lobster, Shrimp & Scallops) 26. **CHICKEN.** 18.

## OUR FAMOUS "MAC & CHEESE" or soon to be...

**MAC & CHEESE** 14.

**CHICKEN -BROCCOLI MAC & CHEESE** 22.

**MAC & CHEESE** w/ Rubbin' Butts Pulled Pork OR **MAC & CHEESE** w/Crispy Chicken & Buffalo Sauce 20.

**LOBSTER MAC & CHEESE**

¼ lb Lobster Meat 25. ½ lb Lobster Meat 35.

## LIGHTER FARE

### BUILD A BURGER\* or CHICKEN SANDWICH (Grilled or Southern Fried)

Our Burgers are 8oz, Fresh Daily, Griddled Kings Hawaiian Bun, Lettuce, Tomato, Pickle choice of Chips, Fries or Sweet Potato Fries 10.

Bacon, Cheddar, Swiss, Blue Cheese, Mushrooms, Caramelized Onions, Pulled Pork, Jalapenos, Fried Pickles, Onion Strings add \$1. Per item

**B.L.L.T** 20.

Cold Water Lobster Tail, Peppered  
Bacon, Avocado Aioli, L & T

**HOUSE VEGGIE BURGER** 11.

Charred Tomato Aioli, Aged Cheddar,  
Baby Spinach, Red Onion.

**Rubbin' Butts PULLED PORK** 11.

Slaw, Kings Hawaiian Bun

**CHICKEN FRIED CHICKEN** 12.

Southern Style Fried Chicken Breast,  
Griddled Buttermilk Biscuits, Chorizo  
Sausage Gravy

**CRISPY FISH SANDWICH** 12.

Slaw, Creole Mustard Tartar Sauce

**LINGUINI & MEATBALLS**

House Meatballs & Marinara 12

**KOBE BEEF BURGER \*** 12.

10 oz. American Kobe

**CALI CHICKEN WRAP** 12.

Grilled Chicken, Bacon, Smoked  
Gouda, Avocado Aioli, L & T

**PASTRAMI REUBEN** 12.

House Smoked Pastrami, 1000 Island,  
Sauerkraut, Swiss Cheese, Rye Bread

## SALAD SIDES/ADDITIONAL SIDES

**GRILLED SHRIMP** 12. **AHI TUNA\*** 8. **CHICKEN BREAST.** 6. **TENDERLOIN TIPS\*** 9. **CALAMARI.** 7. **7oz GRILLED SALMON\*.** 14

**GRILLED ASPARAGUS** 5. **PARMESAN GARLIC FRIES** 4. **BACON-CORN RISOTTO** 5. **GREEN BEANS** 4. **SIDE MAC & CHEESE** 7.

**FIVE CHEESE GRATIN** 5. **LOBSTER MASHED** 8. **MAINE/CANADA LOBSTER TAIL** 16. **3 SHRIMP SCAMPI** 7. **HOLLANDAISE SAUCE** 1.

\* THE BUREAU OF FOOD PROTECTION ADVISES CONSUMERS AGAINST EATING UNDERCOOKED ANIMAL PRODUCTS\* A 20% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE.  
SPLIT PLATE 5.00- A FULL SERVING OF THE MEALS STARCH AND/OR VEGETABLE IS AVAILABLE