



the restaurant

03894 LLC

appetizers

hummus plate

with toasted pita and roasted olives. 9

jumbo lump crab cake

fried 'til crispy with remoulade sauce and greens. 11

spinach & artichoke dip

homemade and served warm with freshly fried tortilla chips. 8



wings your way

crispy tender chicken wings tossed in your choice of our buffalo, asian barbeque or polynesian sauces. choose either our homemade garlic ranch or creamy gorgonzola dipping sauce. 9

veggie rangoons

homemade crispy and creamy rangoons served with our polynesian, hot mustard and asian barbeque sauces. 9

grilled shrimp cocktail

herb rubbed grilled shrimp served ice cold with our homemade cocktail sauce. 10

pulled pork & mango burrito

served with avocado crème fraîche. 9

homemade soup of the day 6

new england clam chowder 7

basket of hand cut onion rings 6

basket of hand cut french fries 4

salads



the restaurant salad

mixed greens tossed with dried cranberries, shallots, spiced nuts, goat cheese and our honey balsamic vinaigrette. 6 side/9 meal

spinach salad

baby spinach tossed with a citrus vinaigrette, feta cheese, toasted almonds and marinated artichoke hearts. 6 side/9 meal

the wedge

iceberg lettuce wedge topped with ripe tomato, shallots and bacon with our creamy gorgonzola dressing. 9

classy caesar

homemade caesar dressing tossed with romaine lettuce, herb croutons and parmesan cheese. anchovies upon request. 6 side/9 meal

chicken "chop chop" salad

iceberg, napa cabbage, carrots, scallions, toasted peanuts, chicken breast and crunchy wontons with a ginger soy vinaigrette. 14

add to any salad: grilled chicken 6, veg head or beef burger 6, shrimp or salmon 7, mill street steak tips or scallops 8



restaurant favorite

* consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

entrees



macadamia chicken

tender macadamia encrusted chicken breast drizzled with our wild blueberry reduction. 17

restaurant blend curry

our special blend of spices sautéed with shrimp or chicken and seasonal vegetables served over rice.
chicken/16 or shrimp/18

sea scallops

corn meal encrusted fried scallops with jicama orange slaw. 19

salmon fillet

grilled fresh salmon with tomato mint salsa finished with a sweet soy reduction. 18

haddock

pan roasted with grilled artichoke hearts, capers and roasted garlic. 16

fish & chips

fresh fried beer battered haddock served with hand cut french fries, coleslaw and tartar sauce. 14



vegetarian stuffed roasted squash

stuffed with a mixture of cous cous, wild rice, tofu, dried fruits and toasted nuts. served with a small restaurant salad. 14

house jerk rubbed pork

pork tenderloin with grilled pineapple and scallions. 17

mill street meat market steak tips

mill street marinated tender steak tips grilled to perfection. 17

mill street meat market delmonico

12 oz. hand cut steak with a roasted shallot-red wine reduction. 28

burgers

premium quality and ground fresh daily by our friends at mill street meat market.

the burger

a hand pattied ½ pound burger 8

add american/cheddar/swiss cheese 1, goat cheese/gorgonzola cheese or bacon 2



the medicines

a hand pattied ½ pound burger with caramelized onions, portabella mushrooms and gorgonzola cheese. 12

the nelly

two hand pattied ½ pound burgers with cheddar cheese and bacon. 14

the burger cordon bleu

a hand pattied ½ pound burger with ham, swiss and dijon sauce. 11

the elvis

a hand pattied ½ pound burger with peanut butter and bacon make this one famous. 11

the veg head

homemade blend of nuts, beans and quinoa seared in grapeseed oil. topped with roasted red pepper coulis, lettuce, tomato and onion. 8

not quite as hungry? deduct a dollar and make it a ¼ pound. feel like a salad instead of fries? substitute a house salad or caesar salad for three dollars. all served with hand cut fries and homemade pickle. lettuce, tomato and onion upon request.

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beer

domestic draft beer 3
microbrew / import draft beer 5
domestic bottle 4
import bottle 5
any beer in a logo pint glass 9

wine

including a selection from robb karstedt of
wolfeboro wine cellar*

white:

esperto* - pinot grigio - 8/30
arabella* - sauvignon blanc - 8/30
hoppler* - gruner veltliner - 7/26
chateau st. jean - chardonnay - 7/26
ferrari-carano - fume blanc - 7/26
jekel - reisling - 8/30

red:

castle rock* - pinot noir - 8/30
alamos-malbec - 7/26
clayhouse* adobe red -blend - 10/36
easton "house" - cabernet/syrah blend - 8/30
bogle "old vine" - zinfandel - 8/30

kids appetizers

fried chips and no-heat salsa 3
kids salad 3
shrimp for the shrimp 5

kids entrees

kid burger & fries 5
homemade chicken fingers 5
fish & chips 7
penne pasta 5

house made desserts!

plan ahead and save some room for a very
memorable dessert or an after dinner drink. our
dessert menu changes daily with our homemade
creations including pies, cakes, cookies
and much more.

s'mores

always available and good for that sitting
around the campfire-end of the meal
experience. create your own adventure with
our make your own s'mores served table side.

the restaurant logo apparel

hoodies, tees, hats and more!

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www.therestaurant03894.com

cocktails

mo cocktail 9

citrus vodka, splash of chambord and fresh
squeezed lemon. shaken and served straight up.

restaurant 75 9

vodka and a splash of st. germaine. shaken and
served straight up.

dark and stormy 8

gosling's black seal rum mixed with barrit's ginger
beer. served tall over ice.

temporary insanity 8

bacardi limon, amaretto, sour and a
splash of cranberry. served tall over ice.

boat drink 9

robs own concoction of flavored vodkas and
rum mixed with juices. served tall over ice.

huckleberry cosmo 9

44 degrees north huckleberry vodka, triple sec and
a splash of cranberry. shaken and served
straight up.

any cocktail in a logo pint glass 12.50

soft drinks 2

coke, diet coke, sprite,
sprite zero, ginger ale,
pink lemonade

juice 3

orange, cranberry, pineapple,
grapefruit

bottled water

san pellegrino 6
nh2o 6



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