

Lunch



Appetizers

SWINGIN' BBQ WINGS \$9

Crispy jumbo wings tossed in homemade pomegranate bbq sauce

MAINE CRAB CAKE \$11

Fresh crab delicately seasoned and pan roasted paired with cajun remoulade and dressed baby greens

SCALLOPS WRAPPED IN BACON \$11

Day boat scallops wrapped in bacon roasted to perfection, drizzled with orange diablo sauce

BLUES MUSSELS \$10

Sauteed in our famous sweet corn basil broth served with garlic grilled ciabatta

SIGNATURE CALAMARI \$9

Blue cornmeal dusted, and flash fried with cajun remoulade

CHICKEN TENDERS \$8

Lightly battered and fried golden brown served with a duo of sauces

DAILY FLATBREAD \$Daily

Ask server for details

DAILY SPRING ROLLS \$Daily

Ask server for details

OUR FAMOUS BLUES NACHOS \$11

Piled high tri-colored tortilla chips, cheddar and jack cheeses, tomatoes, peppers, olives, finished with jalapenos, sour cream and homemade salsa

ADD Homemade Chili \$13

ADD Grilled Chicken \$14

We hope you enjoy and come back!
 Owners - Joe Lipton & Chris Crane
 Executive Chef - Taylor Miller

Salads and Soups

NEW ENGLAND CLAM CHOWDER

Garnished with smoked bacon and herbs

Cup \$5 Bowl \$6

SEASONAL CHILI

Chili that changes with the seasons!

Cup \$5 Bowl \$6

THE INN HOUSE SALAD

Antique greens, fresh seasonal herbs topped with a tangle of crispy carrots and served with our house dressing

Side \$5 Grande \$7

GREAT CAESAR SALAD

Chopped romaine tossed with zesty dressing, homemade croutons and parmesan cheese

Side \$6 Grande \$8

THE STACK SALAD \$9

Crispy greens, marinated cucumbers and tomatoes with feta cheese and pickled red onions

BLUES SALAD \$11

Chiffonade of romaine and radicchio dressed with roasted garlic, blue cheese dressing, garnished with crispy prosciutto, pear tomatoes, pickled onions and house croutons

CHIPOTLE SALAD \$12

Crisp greens with spicy chipotle beef, jack cheese, homemade salsa, and crispy tortilla strips

ADDITIONS TO ANY SALAD

GRILLED CHICKEN \$5

GRILLED SALMON \$7

GRILLED FLAT IRON \$8

Raw Bar

OYSTERS ON THE HALF SHELL

Chilled cocktail sauce- lemon

each \$3 1/2 dozen \$15

LITTLENECK CLAMS

Lemon-chive mignonette

each \$2 1/2 dozen \$10

JONAH CRAB CLAWS

Cajun Remoulade- Cocktail sauce

each \$3 1/2 dozen \$14

SMOKED SHRIMP COCKTAIL

House Smoked shrimp- Pomey mustard cocktail sauce

each \$3 1/2 dozen \$15