



Starters

Sautéed Artichokes

Olive oil, white wine, lemon, fresh basil, tomatoes, capers, parmesan, romano.

Served with garlic bread. 14.95

Fried Calamari

Rhode Island style, hot cherry peppers, garlic butter, lemon.

Served with marinara. 15.95

The Sample Platter

Potato skins, buffalo tenders, fried mozzarella. 16.95

Nachos

Cheddar, monterey jack, tomatoes, red onion, black olives,

jalapeños, salsa, sour cream. 13.95

Add grilled chicken. 3.00

Boneless Chicken Tenders

Plain, buffalo, sriracha or gold fever.

Bleu cheese, celery & carrots. 14.95

Hand Breaded Onion Rings

Served with bayou sauce. 10.95

Seafood Cakes

A blend of crab, scallops & shrimp.

Served with a dijon aioli. 18.95

Spinach and Artichoke Dip

Served with pita chips. 15.95

Coconut Shrimp

Served with peach chipotle glaze. 15.95

Potato Skins

Cheddar, monterey jack,

Bacon, sour cream. 14.95

Sautéed Mussels

Garlic, Olive oil, white wine, capers, plum tomatoes, scallions, parmesan, romano.

Served with garlic bread. 15.95

Fried Mozzarella

Served with marinara. 11.95

Bacon Wrapped Sea Scallops

Served with maple syrup. 19.95

Baked Stuffed Mushrooms

With our own seafood stuffing. 13.95

With cheese add \$1

Pulled Pork Sliders

House made pulled pork, coleslaw. 13.95

Shrimp Cocktail

Five jumbo shrimp, cocktail sauce. 17.95

Soups

Clam Chowder

Traditional New England.

Cup 8.95 / Bowl 9.95

French Onion Soup

Toasted croutons & cheese,

baked until golden brown. 9.95

Soup Of The Day

Ask your server for today's selection.

Cup 5.95 / Bowl 8.95

Salads

Garden Salad

Mixed salad greens, cherry tomatoes, cucumbers, red onion, cheddar jack. 11.95

Arugula Salad

Baby arugula, goat cheese, candied walnuts, sliced strawberries. 13.95

Caesar Salad

Romaine, creamy caesar dressing, croutons, asiago, parmesan. 12.95

Greek Salad

Mixed salad greens, cherry tomatoes, cucumbers, red onion, feta, Kalamata olives. 13.95

Wedge Salad

Iceberg, blue cheese crumbles, bacon, cherry tomatoes, red onion, balsamic drizzle, blue cheese dressing. 13.95

Spinach Salad

Baby spinach, goat cheese, chopped bacon, cranberries. 13.95

Add to any salad: Grilled Chicken 7 Steak Tips 11 Grilled Salmon 10 Grilled Shrimp 9 Buffalo Tenders 7 Lobster Salad 17

Italian, Russian, Zinfandel Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Greek, Balsamic Vinaigrette, Peppercorn Parmesan

Burgers

Our burgers are a half pound of Certified Angus Beef served on a toasted brioche bun with lettuce, tomato and red onion.

Served with your choice of Fries or Cole Slaw. Onion Rings \$2, Sweet Potato Fries \$2

Cheese Burger

Cheddar, swiss or pepperjack. 16.95

Black Bean Burger

Cheddar, swiss or pepperjack. 16.95

Bacon Cheese Burger

Cheddar, swiss or pepperjack, bacon. 17.95

The Station Burger

Cheddar, swiss or pepperjack, bacon, peppers, onions, mushrooms. 18.95

Bacon Bleu Burger

Bleu cheese crumbles, bacon. 17.95

Firehouse Burger

Pepperjack, roasted red peppers, jalapeños, bayou sauce. 17.95

Sandwiches

Served with your choice of Fries or Cole Slaw. Onion Rings add \$2, Sweet Potato Fries add \$2

Classic Reuben Rye

Corned beef, sauerkraut, russian dressing, swiss, grilled marble rye. 16.95

Tuscan Chicken Ciabatta

Roasted red peppers, spinach, mozzarella, pesto, grilled ciabatta. 16.95

Buffalo Chicken Wrap

Lettuce, tomato, bleu cheese.

Sundried tomato tortilla. 16.95

Pulled Pork Sandwich

Creamy coleslaw, toasted brioche. 16.95

Chicken Parmesan Sandwich

Marinara, mozzarella, ciabatta. 16.95

Turkey Club

Bacon, lettuce, tomato, mayo. 17.95

Tuna Melt

Swiss, grilled marbled rye. 16.95

Shaved Prime Rib Sandwich

Grilled ciabatta. 21.95

Lobster Salad Roll

Grilled brioche bun. 28.95

Haddock Sandwich

Cheddar, tartar, toasted brioche. 17.95

Hot Pastrami & Swiss

Toasted brioche. 16.95

Grilled Western Chicken

BBQ, bacon, cheddar, brioche. 16.95

Mediterranean Chicken Wrap

Lettuce, tomato, kalamata olives,

red onions, feta, greek dressing,

Sundried tomato tortilla. 16.95

Sauté & Pasta Dishes

Chicken or Veal Parmesan

Marinara, mozzarella, linguine or ziti.

Chicken 23.95 Veal 27.95

Chicken or Veal Marsala

Mushrooms, sweet marsala, linguine.

Chicken 23.95 Veal 27.95

Buffalo Mac and Cheese

Four-cheese baked penne,
Buffalo chicken. 24.95

Chicken & Broccoli Sauté

Garlic, white wine, parmesan, romano.

Tossed with ziti. 23.95

Chicken Cacciatore

Peppers, onions, mushrooms, marinara.

Served over linguine. 23.95

Lobster Mac and Cheese

Four-cheese baked penne, lobster. 33.95

Lobster Ravioli

Atlantic lobster, asparagus, roasted red
peppers, sweet basil cream sauce. 33.95

Chicken Piccata

Capers, lemon, white wine, tomato,
parmesan, romano, linguine. 23.95

Chicken Florentine

Scallions, spinach, cream, parmesan,
romano, linguini. 23.95

Chicken Verdicchio

Artichokes, sundried tomato, capers, olives,
mushroom, white wine, parmesan,
romano, asiago, ziti. 23.95

Shrimp Scampi

Olive oil, white wine, garlic, parmesan,
romano, linguine. 27.95

Seafood Marinara

Mussels, scallops, shrimp, marinara.
Served over linguine. 31.95

Seafood Risotto

Scallop, lobster, shrimp, tomato, scallion,
cream, parmesan, romano. 33.95

Seafood Alfredo

Scallops, shrimp, cream, parmesan, romano
Tossed with linguini. 31.95

Scallop Scallopini

Scallops, mushrooms, capers, artichokes,
lemon butter sauce, linguine. 31.95

Fresh Seafood

Served with your choice of two sides.

Fresh Atlantic Haddock

Available Baked or Fried. 24.95

Baked Scallops

House breadcrumbs, butter. 30.95

Baked Haddock & Scallops

House breadcrumbs, butter. 30.95

Baked Lobster Pie

House breadcrumbs, butter. 33.95

Baked Salmon Fillet

House breadcrumbs, butter. 27.95

Crab Stuffed Haddock

Blue crab, house breadcrumbs, butter. 27.95

Baked Stuffed Shrimp

Five jumbo shrimp, seafood stuffing.

House breadcrumbs, butter. 27.95

Baked Seafood Platter

Haddock, scallops, shrimp,
house breadcrumbs, butter. 31.95

Haddock Dijon

Dijon, panko, pan seared. 25.95

Grilled Salmon Dijon

Creamy dijon sauce. 27.95

Grilled and Roasted Favorites

All of our steaks are hand-cut in house, USDA Choice beef. Served with your choice of two sides.

Top any steak with sautéed peppers and onions for \$2, or a mushroom bourbon sauce for \$3

Roast Prime Rib

Our slow roasted choice ribeye.

Served with au jus.

16 ounce 34.95 - 24 ounce 42.95

Filet Mignon

9oz choice tenderloin. 39.95

N.Y. Sirloin Steak

14 ounces of choice western beef. 35.95

Grilled Ribeye Steak

16 ounces of choice ribeye. 35.95

Sirloin Tips

A full pound of marinated choice

sirloin tips grilled to your liking. 29.95

Cheddar Jack Chicken

BBQ, mushrooms, bacon,
cheddar, monterey jack. 23.95

Grilled Chicken Teriyaki

Charbroiled boneless chicken breasts brushed
with teriyaki. 22.95

Grilled Pork Chops

Marinated, boneless chops,
cinnamon apples. 21.95

BBQ Baby Back Ribs

Half Rack 22.95 - Full Rack 29.95

Apple-wood slow smoked,
brushed with BBQ.

BBQ Ribs and Chicken

A half rack of baby back ribs,
grilled BBQ chicken breast. 27.95

Mixed Grill

Sirloin tips, grilled BBQ chicken
breast, sweet Italian sausage,
grilled peppers, onions. 29.95

Surf & Turf

Served with your choice of two sides.

Roast Prime Rib Surf

14 oz. choice prime rib. 40.95

Filet Mignon Surf

9 oz. choice filet mignon. 45.95

Grilled Ribeye Surf

16 ounces choice ribeye. 41.95

Grilled Pork Chops Surf

Marinated, boneless chops. 28.95

Sirloin Tips Surf

12oz. marinated choice sirloin tips. 34.95

N.Y. Sirloin Surf

14 oz. choice New York sirloin. 41.95

**Served with your choice of: baked haddock, baked stuffed shrimp,
baked salmon, shrimp scampi or grilled salmon - baked scallops +\$3, lobster pie +\$12**

Sides

Baked Potato Mashed Potato Rice Florentine French Fries

Fresh Seasonal Vegetable Coleslaw Steamed Broccoli

Sweet Potato Fries (add \$2) Onion Rings (add \$2)

Garden Salad (add \$5) Caesar Salad (add \$5)

****CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS***

Before placing your order, please inform your server if a person in your party has a food allergy.