



RAW BAR

Oysters \$3.00 Littleneck Clams \$2.50 Jumbo Shrimp Cocktail \$4.50

All chilled seafood is served with house-made cocktail sauce, horseradish, mignonette, and fresh lemon

APPETIZERS

Devils on Horseback	\$16	Herb Focaccia Bruschetta	\$14
Medjool dates stuffed with gorgonzola cheese, wrapped in smoked bacon & drizzled with balsamic reduction		Toasted herb focaccia topped with pesto, house roasted tomatoes, shallots, & goat cheese. Drizzled with balsamic reduction. <i>Add Lobster \$PTM</i>	
Fried Calamari	\$16	PEI Mussels	\$16
Lightly battered, deep fried with cherry peppers tossed in sweet Thai chili or balsamic vinaigrette		1lb of fresh PEI mussels sauteed with garlic, shallots, butter, & fresh herbs. Served with toasted herb focaccia bread. <i>Choice of White Wine, Fra Diavolo, or Red Sauce</i>	
Bacon Wrapped Scallops	\$17	Nachos	\$17
Fresh Stonington scallops wrapped with smoked bacon in a house-made bourbon glaze over arugula		Mixed cheese, queso, jalapenos, & pico de gallo. <i>Add On</i> <i>Chicken, Shrimp, Steak, Pork \$3 or Lobster \$PTM</i> <i>Guacamole \$5</i>	
Quesadillas	\$12	Chicken Wings	\$12
Mixed cheese, pico de gallo, & jalapenos. <i>Add On</i> <i>Chicken, Shrimp, Steak, Pork \$3 or Lobster \$PTM</i> <i>Guacamole \$5</i>		Buffalo, Sweet Thai Chili, Garlic Parm, BBQ, Cajun Rub, Lemon Jerk Rub, Old Bay, or Mango Habanero Sauce.	

SOUP & SALADS

N.E. Clam Chowder	\$10	French Onion	\$10
Arugula Salad	\$16	Caprese Salad	\$16
Baby arugula, goat cheese, sundried tomatoes, walnuts, raisins, mandarin oranges, & balsamic dressing.		Vine-ripened tomato & fresh mozzarella drizzled with balsamic glaze & house infused garlic olive oil, sprinkled with fresh basil over arugula.	
Ken's Caesar	\$16	Cobb Salad	\$18
Crisp romaine lettuce tossed with our house-made Caesar dressing, croutons, & pecorino romano cheese.		Mixed greens, crispy chopped bacon, hard boiled eggs, sliced tomatoes, onions, and avocados. topped with blue cheese crumbles and served with raspberry vinaigrette.	
Classic Wedge Salad	\$16		
Crunchy iceberg lettuce, crispy bacon, and creamy-tangy blue cheese.			

Add a Protein

Grilled Shrimp \$10 | *6 oz. NY Strip \$15 | Anchovies \$3 | *Seared Tuna \$16 | Grilled or Blackened Chicken \$8
Pork \$8 | *Grilled Stonington Scallops \$14 | *Salmon \$15 | Hot or Cold Lobster \$PTM

SANDWICHES & WRAPS

Lobster Roll	\$PTM	BLTC Wrap	\$14
Fresh Maine lobster served either hot with butter or cold with celery & mayo on a toasted brioche bun with Old Bay french fries.		Hardwood smoked bacon, lettuce, tomato, cucumbers, & mayo. Served in a grilled tortilla with french fries and a pickle.	
Chapter One Pastrami Reuben	\$17	Buffalo Chicken Wrap	\$16
Pastrami, sauerkraut, & swiss cheese. Served on toasted rye bread with french fries & a pickle.		Fried chicken breast, buffalo sauce, blue cheese crumbles, lettuce, & tomato. Served with french fries.	
Chicken Sandwich	\$16	Chicken Bacon Ranch Wrap	\$16
Choice of grilled, blackened, or fried with lettuce, tomato, & mayo. Served on a brioche bun with french fries and a pickle.		Fried chicken, lettuce, tomato, bacon, swiss cheese, & ranch dressing. Served with french fries.	
Chicken Caprese Melt	\$17	Chapter One Burger	\$18
Grilled chicken breast, tomato, provolone, and pesto mayo on a toasted ciabatta roll. Served with french fries.		6oz. all-beef burger, seasoned with house spice rub, cheddar cheese, bacon, lettuce, tomato, onion, & Chapter One sauce. Served on a brioche bun with french fries and a pickle.	

Sub Sides

Onion Rings \$3 | Caesar or House Salad \$3 | Spinach \$4 | Grilled Asparagus \$4 | Clam Chowder \$4
Steamed Broccoli \$4 | Truffle Fries \$4 | Bacon Cheese Fries \$4 | Sweet Potato Fries \$4

ENTREES

Chapter One Bolognese	\$28	Zuppa Di Pesce	\$PTM
Stewed veal, sausage, crumbled house-made meatballs, slow-simmered in a port wine tomato sauce finished with parmesan cheese, & a touch of cream. Tossed with cavatappi pasta.		Fresh local clams, mussels, lobster tail, shrimp, & catch of the day in a zesty red wine marinara. Served with toasted herb focaccia bread. <i>Add Linguine \$4</i>	
Scallop Risotto	\$32	Chef's Famous Pesto Pasta	\$24
Stonington sea scallops over a tomato-asparagus Risotto. Garnished with pecorino romano cheese.		Shallots, garlic, & tomatoes sautéed in our house made pesto cream sauce. Served over linguine. <i>Add Chicken, Shrimp, or Scallops \$10</i>	
Shrimp Scampi	\$30	Yellowfin Tuna	\$32
Sauteed jumbo shrimp, garlic, shallots, tomato, fresh basil, & parsley in a lemon white wine sauce. Tossed with linguine.		Sesame seed crusted sushi-grade tuna, pan seared and served rare with house rice and stir-fried vegetables. Finished with a sweet soy & wasabi sauce. <i>Vegetarian Option Available \$24</i>	
Cajun Chicken Pasta	\$28	Filet Mignon	\$40
Blackened chicken, served over cavatappi pasta with spinach & roasted red peppers in a house-made cajun garlic cream sauce.		8oz. Served with mashed potatoes & broccoli.	
Wild Norwegian Salmon	\$32	Prime NY Strip	\$40
Pan seared, Grilled, or Blackened salmon with rice pilaf and vegetable of the day. Topped with house-made pico de gallo.		14oz. prime NY strip steak. Served with mashed potatoes & broccoli	

SIDES

\$8	\$7	\$6
Baked Mac n' Cheese Bacon Cheese Fries Garlic Parmesan Truffle Fries	Loaded Baked Potato Maple Bacon Brussel Sprouts Loaded Mashed Onion Rings French Fries	Asparagus Spinach Broccoli Baked Potato Mashed Potatoes

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BRUNCH

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Herb Focaccia Bruschetta	\$14	Quesadillas	\$12
Toasted herb focaccia topped with pesto, house roasted tomatoes, shallots, & goat cheese. Drizzled with balsamic reduction. <i>Add Lobster \$PTM</i>		Mixed cheese, pico de gallo, & jalapenos. <i>Add On Chicken, Shrimp, Steak, Pork \$3 or Lobster \$PTM Guacamole \$5</i>	

SOUP & SALADS

N.E. Clam Chowder \$10

French Onion \$10

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Choice of grilled, blackened, or fried with lettuce, tomato, & mayo. Served on a brioche bun with french fries and a pickle.		Fried chicken, lettuce, tomato, bacon, swiss cheese, & ranch dressing. Served with french fries.	
Chicken Caprese Melt	\$17	Brunch Burger	\$18
Grilled chicken breast, tomato, provolone, and pesto mayo on a toasted ciabatta roll. Served with french fries.		6oz. all-beef burger, seasoned with house spice rub, cheddar cheese, bacon, lettuce, tomato, onion, & Chapter One sauce. Served on a brioche bun	

BENEDICTS

Classic Benedict	\$17	Filet Benedict	\$26	Lobster Benedict	\$PTM
Smoked bacon, poached eggs, hollandaise, & Chapter One seasoning.		Filet Mignon on a toasted english muffin, two poached eggs, & classic hollandaise.		Fresh lobster meat, poached eggs, & hollandaise.	

ENTREES

Eggs Your Way	\$15	Chapter One Omelet	\$16
Two eggs any style, hardwood smoked bacon or sausage patties, & breakfast potatoes. Served with your choice of toast		Three eggs, caramelized onions, roasted red peppers, & goat cheese. Served with breakfast potatoes and your choice of toast.	
Steak & Eggs	\$25	Avocado Toast	\$10
NY Strip and two eggs any style. Served with home fries.		Fresh avocado mash on toasted whole wheat bread.	

A La Carte

Sausage Links \$3
Bacon \$3
Maple Red Pepper Bacon \$5
Chapter One Home Fries \$5
Eggs Any Style \$2 each
Wheat, White, Rye, or English Muffin \$3
Cranberry, Orange, Pineapple, or Grapefruit Juice \$3
French Fries \$3
Onion Rings \$3
Broccoli \$6
Spinach \$6
Truffle Fries \$8
Chips & Guacamole \$12



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