



THE GRILLE

LUNCH | DINNER

APPETIZERS

CHICKEN TENDERS · \$10

plain, buffalo, barbeque, sweet & sour

CHICKEN WINGS · \$11

plain, buffalo, barbeque, garlic parmesan

PRETZEL STICKS · \$8

garlic & herb crust with craft beer cheddar fondue

COCONUT SHRIMP · \$11

sweet chili thai sauce

NONNIE'S MEATBALLS · \$10

basil marinara, fresh mozzarella, garlic bread

SALADS

add grilled chicken or fried chicken · \$5

CLASSIC CAESAR · \$10

chopped romaine, house garlic croutons, shaved parmesan, creamy caesar dressing

CHOPPED MEDITERRANEAN · \$10

chopped greens, tomatoes, cucumbers, red onion, roasted peppers, kalamata olives, feta, creamy greek dressing

FROM THE GRILL

served with french fries, chips, or house slaw

sweet potato fries · \$1 | side salad · \$2

CLASSIC CHEESEBURGER · \$11

american, swiss, provolone, or cheddar, lettuce, tomato + applewood smoked bacon · \$3

ALL BEEF HOT DOG · \$6

SANDWICHES

served with french fries, chips, or house slaw

sweet potato fries · \$1 | side salad · \$2

TURKEY COUNTRY CLUB · \$12

stacked high, lettuce, tomato, bacon, mayo on choice of white or wheat toast

TUSCAN BLT · \$12

applewood smoked bacon, lettuce, tomato, fresh mozzarella, basil aioli, pressed on multi-grain

HOT PASTRAMI · \$13

swiss, dijon mustard, pickles, pretzel roll

MEATBALL PANINI · \$12

provolone, basil pesto, marinara, ciabatta

CHICKEN CAESAR WRAP · \$12

grilled chicken, chopped romaine, house garlic croutons, shaved parmesan, creamy caesar dressing

CAPE COD CHICKEN SALAD · \$9

cranberries, lettuce, almonds (optional), croissant

BUFFALO CHICKEN WRAP · \$12

shaved lettuce, cheddar, ranch

THE AUGUSTA FRIED CHICKEN · \$11

lettuce, pickles, sriracha maple sauce, brioche roll

THE MAJOR GRILLED CHEESE · \$8

chef's selection of cheeses on ciabatta + applewood smoked bacon · \$3

Please inform your server of any food allergies before placing your order. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness.



THE GRILLE

BEER | COCKTAILS | WINE

COCKTAILS

APEROL SPRITZ · \$10

prosecco, aperol, soda water, orange wedge

JOHN DALY · \$7.75

tito's, lemonade, iced tea, lemon wedge

TRANSFUSION · \$7.75

tito's, ginger ale, grape juice

THE BBR · \$10

tito's, blackberry syrup, lime juice, soda water, lime wedge

DARK 'N' STORMY · \$8.75

goslings, ginger beer, lime wedge

SPICY MARGARITA · \$9

ghost, triple sec, agave, lime juice, lime wedge

WINE

OYSTER BAY SAUVIGNON BLANC · \$10 | \$38

KENDALL JACKSON CHARDONNAY · \$10 | \$38

BASTIANICH PINOT GRIGIO · \$10 | \$38

HOGUE REISLING · \$9 | \$34

THE BEACH ROSÉ · \$12 | \$46

JOSH CABERNET SAUVIGNON · \$12 | \$46

ELOUAN PINOT NOIR · \$12 | \$46

WYCLIFF CHAMPAGNE · \$8 | \$46

DRAFT BEER

BLUE MOON · \$7

COORS LIGHT · \$5

FIDDLEHEAD IPA · \$6.50

KONA BIG WAVE · \$7.25

MAINE LUNCH · \$10

PABST BLUE RIBBON · \$3.75

SAM ADAMS WICKED HAZY · \$7.25

SAM ADAMS SEASONAL · \$7.25

CANNED BEER

BUD LIGHT · \$5.50

BUDWEISER · \$5.50

COORS LIGHT · \$5.50

CORONA PREMIER · \$6

FIDDLEHEAD IPA · \$7.50

HEINEKEN · \$6.25

MICHELOB ULTRA · \$5.50

MILLER LITE · \$5.50

MODELO · \$6

SAM ADAMS SUMMER · \$7.25

SAM ADAMS WICKED HAZY · \$7.25

WHALERS RISE · \$8

HARD SELTZERS & MORE

DOWNEAST CIDER · \$7.50

HIGH NOON TEQUILA · \$7.50

HIGH NOON VODKA · \$7.50

LONG DRINK · \$7.75

WHITE CLAW · \$7.75

NON-ALCOHOLIC

BOTTLED WATER · \$2.50

GATORADE · \$3

FOUNTAIN SODA · \$2

COFFEE · \$2

SAM ADAMS JUST THE HAZE · \$7.25

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