



THE GRILLE

LUNCH | DINNER

APPETIZERS

CHICKEN TENDERS · \$12

plain, buffalo, sweet & sour, garlic parmesan

CHICKEN WINGS · \$13

plain, buffalo, barbeque, garlic parmesan

PRETZEL STICKS · \$10

garlic & herb crust with craft beer cheddar fondue

COCONUT SHRIMP · \$14

sweet chili thai sauce

BANG BANG CAULIFLOWER · \$12

crispy florets, sweet sriracha glaze, chili aioli

SAND TRAP NACHOS · \$15

*shredded jack cheese, corn, black bean salsa, sour cream
add grilled chicken or fried chicken · \$6
add guacamole · \$2*

SALADS

add grilled chicken, fried chicken, or chicken salad · \$6

CLASSIC CAESAR · \$11

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

THE WEDGE · \$11

*romaine heart, grape tomatoes, applewood diced bacon bits,
red onion, bleu cheese dressing*

SIDES

FRENCH FRIES · \$6

TRUFFLE FRIES · \$9

SWEET POTATO FRIES · \$7

HOUSE SLAW · \$4

HALF CAESAR SALAD · \$6

FROM THE GRILL

served with french fries, chips, or house slaw

sweet potato fries · \$2 | truffle fries or side salad · \$3

CLASSIC CHEESEBURGER · \$15

*american, swiss, provolone, or cheddar, lettuce, tomato
+ applewood smoked bacon · \$4*

ALL BEEF HOT DOG · \$6

SANDWICHES

served with french fries, chips, or house slaw

sweet potato fries · \$2 | truffle fries or side salad · \$3

TURKEY COUNTRY CLUB · \$13

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

TUSCAN BLT · \$14

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

HOT PASTRAMI · \$15

swiss, dijon mustard, pickles, pretzel roll

GRILLED CHICKEN PESTO · \$14

basil pesto, roasted peppers, provolone, spinach, ciabatta

CAPE COD CHICKEN SALAD · \$11

cranberries, lettuce, almonds (optional), croissant

BUFFALO CHICKEN WRAP · \$14

shaved lettuce, cheddar, ranch

THE AUGUSTA FRIED CHICKEN · \$14

lettuce, pickles, sriracha maple sauce, brioche roll

THE MAJOR GRILLED CHEESE · \$9

*chef's selection of cheeses on ciabatta
+ applewood smoked bacon · \$4*

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 · \$12

prosecco, aperol, soda water, orange wedge

JOHN DALY · \$8.25

tito's, lemonade, iced tea, lemon wedge

TRANSFUSION · \$12

tito's, ginger ale, grape juice

BBR · \$12

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

BLUE SPRUCE · \$10.50

hendrick's, tonic, st. germain

DARK 'N' STORMY · \$9.25

goslings, ginger beer, lime wedge

SPICY MARGARITA · \$10.50

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

WINE

OYSTER BAY SAUVIGNON BLANC · \$12 | \$40

KENDALL JACKSON CHARDONNAY · \$13 | \$45

BASTIANICH PINOT GRIGIO · \$13 | \$42

HOGUE REISLING · \$10 | \$34

THE BEACH ROSÉ · \$14 | \$51

JOSH CABERNET SAUVIGNON · \$13 | \$40

ELOUAN PINOT NOIR · \$15 | \$60

WYCLIFF CHAMPAGNE · \$10 | \$40

ASK ABOUT OUR ROTATING
CRAFT BEER FRIDGE

DRAFT BEER

BLUE MOON · \$7.50

COORS LIGHT · \$5.25

FIDDLEHEAD IPA · \$7

KONA BIG WAVE · \$7.75

MAINE LUNCH · \$12

PABST BLUE RIBBON · \$4

SAM ADAMS SEASONAL · \$7.75

WORMTOWN BE HOPPY · \$8

CANNED BEER

BUD LIGHT · \$6

BUDWEISER · \$6

COORS LIGHT · \$6

CORONA PREMIER · \$6.50

FIDDLEHEAD IPA · \$8

HEINEKEN · \$6.75

MICHELOB ULTRA · \$6

MILLER LITE · \$6

MODELO · \$6.50

SAM ADAMS SUMMER · \$7.75

SAM ADAMS WICKED HAZY · \$7.75

WHALERS RISE · \$8.50

HARD SELTZERS & MORE

DOWNEAST CIDER · \$8

HIGH NOON VODKA · \$8

LONG DRINK · \$8.25

WHITE CLAW · \$8.25

NON-ALCOHOLIC

BOTTLED WATER · \$2.50 | GATORADE · \$3

FOUNTAIN SODA · \$2

COFFEE · \$2

ATHLETIC UPSIDE DAWN N/A · \$7.75

SAM ADAMS JUST THE HAZE · \$7.75

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.