



DINNER MENU

STARTERS

- SOUP DU JOUR** 10 | 12
NEW ENGLAND CLAM CHOWDER 11 | 13
Pancetta, extra virgin olive oil
FRENCH ONION SOUP | 18
Crostini, Gruyere cheese
HADDOCK CHOWDER | 21
Bacon, Kennebec potatoes
TEX-MEX BEEF CHILI* | 19
Sour cream, cheddar, onions
DAMARISCOTTA OYSTER | 5 each
White balsamic mignonette, cocktail sauce, horseradish
FRIED OYSTERS | 30
Mango slaw, fried caper remoulade
SHRIMP COCKTAIL | 29
Cocktail sauce, lemon wedge
MAINE LOBSTER BITES | 36
Beer battered, fried caper remoulade
SWEET CHILI FRIED NANTUCKET BAY CALAMARI | 23
Pickled onions, frisee, fresh herbs
1 LB FRIED CHICKEN WINGS | 23
Bleu cheese dressing, carrots, celery
Choice of one: buffalo, sweet Thai chili, or BBQ Sauce
PAUL'S OVER THE LEDGE NACHOS * | 22
Cheddar, pico de gallo, jalapeños, lettuce, sour cream, salsa
ADD TO NACHOS:
carnitas or chicken | 12 red beans | 3
guacamole | 4

SALADS

- CAESAR SALAD** | 20
Anchovy, parmesan, lemon, crouton
Add boquerones white anchovies | 5
- SPRING SALAD ***** | 20
Farmer Lee Jones select lettuces, tomato, cucumber, carrot, red onion, red wine Vinaigrette
- NICOISE** | 26
Bibb lettuce, red skinned potatoes, haricot verts, egg, tomato, olives, radish oil packed tuna, dijon Vinaigrette
- ARUGULA** | 23
Strawberries, almonds, hazelnuts, shaved fennel, pickled onions, feta, brown butter vinaigrette
- ADD TO ANY SALAD:**
Grilled salmon | 17 **Grilled shrimp** | 17
Grilled chicken | 12 **Porcini Burger ***** | 12
Bleu cheese dressing | 5

SHARABLES

- CHARCUTERIE** | 45
Chorizo, soppressata, prosciutto, salami, olives, dried fruits, cornichon, mostarda, crostini
MEZZE BOARD | 45
Roasted seasonal vegetables, baba ghanoush, hummus, muhammara, yogurt, preserved mushrooms & artichokes, grilled halloumi, feta cheese, falafel, dolma, pita

HANDHELDS

Served with cole slaw and pickle spear

- Add French fries** | 5
Sweet potato fries | 6

- LOBSTER ROLL** | 36
Daily pier picked lobster, toasted buttered bun, mayonnaise or tossed in butter
FRESH ICELANDIC HADDOCK SANDWICH | 27
Toasted brioche bun, blackened or pan seared, fried caper remoulade, lettuce, tomato, onion, lemon wedge
OUR FAMOUS PEARL DOG OF BOSTON | 18
Add Morse's Sauerkraut | 4 Add Chili | 4
BHCC BURGER | 22
Short rib, brisket and chuck blend, lettuce, tomato, red onion, toasted brioche bun **Add bacon** | 4
Add Swiss, American, or cheddar | 2
BAJA FISH TACOS | 28
Blackened or pan seared, cabbage slaw, pico de gallo, Cotija cheese, sour cream **Add guacamole** | 4

CLUBHOUSE CLASSICS

- 6 OZ PETITE FILET*** | 49
French fries, Chimichurri
CAESAR SALAD WITH GIANT MEATBALL | 28
Giselaine's meatball, our Caesar salad
LOUISIANA RED BEANS & RICE | 24
Ham hocks, andouille sausage, red beans, Holy Trinity, long grain rice, spices & herbs
FISH & CHIPS | 29
Fresh Icelandic haddock, beer battered, housemade slaw, French fries, fried caper remoulade
HALIBUT MEUNIERE | 47
Lemon, capers, brown butter, pommes puree, asparagus
LOBSTER RISOTTO | 46
Daily pier picked lobster, carnaroli rice, saffron, peas, Parmesan, leek cream, fresh herbs
GRILLED SALMON | 44
Mushroom faro, grilled asparagus, blistered young carrots, mint, olive yuzu vinaigrette
CHICKEN PARMESAN | 29
Breaded chicken breast, parmesan, mozzarella, Spaghetti and marinara
FLAT IRON PRESSED QUEBECOISE CHICKEN | 38
Pommes puree, blistered carrots, grilled asparagus, chimichurri
GISELAINE'S SPAGHETTI & MEATBALL | 29
Marinara, pecorino, garlic bread

*A 20% GRATUITY WILL BE ADDED TO THE BALANCE OF YOUR CHECK FOR TIPPING CONVENIENCE.

* VEGAN * VEGETARIAN * GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.