

Appetizers

/ˈapəˌtīzər/ (noun)

the start to something beautiful, usually the pre-game meal to a delicious dinner.

FRIED MAC & CHEESE | \$9

Three cheese blend with chorizo, served with a smoked tomato fondue dipping sauce

HOUSE MADE FRIED PICKLES | \$8

Served with cajun horseradish dipping sauce

MOZZARELLA SQUARED | \$12

Panko crusted fresh mozzarella square, served with house marinara

SHORT RIB RAVIOLI | \$16

Served in a brandy brown butter with sundried tomatoes, shiitake mushrooms, shaved broccoli & parmesan

MEATLOAF SLIDERS | \$14

Classic beef, pork & veal blended meatloaf sliders, topped with mozzarella cheese, short rib gravy, & fried onion straws, served with fries

SHRIMP COCKTAIL | \$14

Jumbo shrimp served with horseradish cocktail sauce

STEAMED PEI MUSSELS | \$13

Served in choice of red, white, or fra diavolo sauce with house made garlic bread

STEAMED CLAMS | \$13

Local little neck clams steamed in white wine with fine herbs, Calabrian peppers, lemon, garlic & olive oil, served with house garlic bread

CRISPY CALAMARI | \$14

Served with our house marinara

Soups

/sōp/ (noun)

a liquid dish meant to give you the warm and fuzzies upon touching your lips.

SOUP OF THE DAY | Market Price

FRENCH ONION CROCK | \$8

Caramelized onions in our own broth topped with a seasoned crouton, provolone & parmesan cheese

POTATO LEEK | \$7

Creamy homemade soup of local potatoes, leeks, and smoked bacon

Salads

/ˈsələd/ (noun)

a cold dish of various mixed greens, typically chosen as a “skinny” dish.

EAST ON MAIN HOUSE SALAD | \$9

Iceberg romaine mix with tomato, onion, & cucumber with choice of dressing

ROASTED BEET & ARUGULA SALAD | \$12

With shaved red onion, gorgonzola & house vinaigrette

THE TRADITIONAL WEDGE SALAD | \$14

A crisp iceberg wedge with tomato & bacon, drizzled with blue cheese crumble & crispy onion straws

CAESAR SALAD | \$12

Romaine lettuce, pecorino romano cheese & house-made croutons drizzled with creamy caesar
Add Grilled Chicken \$ 4 | Grilled Shrimp | \$8

Wings

| six wings \$8 | twelve wings \$15

TRADITIONAL WINGS

Served mild, medium, or hot with blue cheese

BACKWARDS WINGS

Traditional wings tossed in house blue cheese & topped with gorgonzola crumble, served with your choice of mild, medium or hot wing dipping sauce

EAST ON MAIN DRY RUBBED SPICY WINGS

Traditional wings dry rubbed in cajun spices & paprika served with blue cheese

LITTLE HANDS DINNER MENU | \$6

All children's entrees served with a scoop of ice cream...so finish that dinner!

Spaghetti

With red sauce or butter

Mac & Cheese

Cheesy & delicious

Grilled Chicken

Served with whipped potatoes

Chicken Fingers

Served with fries

Entrees

din·ner

¹dinər/(noun)

main meal of the day centered around family and friends to regroup and recollect about a day well spent

FROM THE FARM & SEA

The Livestock

CHARRED CIDER BRINED HALF OF CHICKEN | \$24

With jalapeno molasses glaze, served with whipped potato & house roasted vegetables

Country Chicken Stew | \$20

Breast, leg & thigh meat in a creamy stock with sweet vidalia onions, farmer peas, carrots, mushrooms & potatoes topped with a flaky puff pastry

MEATLOAF | \$21

Classic homestyle meatloaf made with a trio of fresh pork, beef & veal, served with house roasted vegetables & whipped potatoes, topped with our house made pot roast gravy

BABY BACK RIBS | \$28

A full rack of dry rubbed ribs with our house made pork bbq sauce, served with fries

BRAISED SHORT RIBS | \$28

Traditional braised boneless beef short ribs in a natural aju, served with house roasted vegetables & whipped potatoes

SHORT RIB RAVIOLI | \$24

Served in a brandy brown butter with sundried tomatoes, shiitake mushrooms, shaved broccoli & parmesan

PORK MILANESE | \$24

Pounded rib chop, breaded & seared, served with arugula, sun dried tomatoes, shaved parmesan cheese & shaved red onion

NY STRIP | \$32

Hand cut & pepper charred, served with parmesan truffle whipped potatoes & house roasted vegetables

MARINATED FLAT IRON STEAK | \$25

Chargrilled & topped with gorgonzola cheese, served with whipped potatoes & house roasted vegetables

| EAST ON MAIN |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

home·made

hō(m)¹mād/ (*adjective*)

made at home right in our kitchen, from scratch, rather than in a store or factory

BACKYARD BURGER | \$14

1/2 lb. fresh burger on a fresh potato bun with lettuce, tomato, red onion & house fries
Add bacon \$2.50 | Add Cheese \$1.00

PORTOBELLO MUSHROOM CAP | \$14

House marinated grilled portobello mushroom cap on potato bun with lettuce, tomato, red onion & house fries
Add Cheese \$1.00

Off the Boat

SHRIMP & GRITS | \$24

Shrimp, bacon & sharp cheddar grits in a light shrimp & tomato broth with scallion & tomato concasse

SALMON SIMPLE | \$25

Pan seared Atlantic filet with virgin olive oil & fresh grilled lemon, served over basmati rice with house roasted vegetables

SPAGHETTI & LOCAL CLAMS | \$23

Fresh local little neck & chopped clams in white wine, olive oil, garlic & fine herbs over spaghetti

| SIDES... |

French Fries | \$4
Sweet Potato Fries | \$7
Onion Rings | \$6
Mashed Potato | \$5
Basmati Rice | \$4
Roasted Vegetable | \$6
Half Salad | \$4.50

| SUBSTITUTIONS...

Roasted Vegetable | \$4
Sweet Potato Fries | \$3
Half Salad | \$4.50

Weekly Specials

Wine & Dine Tuesdays

\$20 bottle of wine with the purchase of two entrees in the dining room

Please ask your server for wines included in the promotion

Steak Night Wednesdays

NY Strip pepper charred or marinated with whipped potato & roasted vegetables, served with choice of a house salad or appetizer of the day & dessert

\$30

Burger Night Thursdays

Buy one burger get one half price

-NO SUBSTITUTIONS-