

# KICK IT OFF

HOUSE-MADE THICK CUT ONION RINGS \$9.99
SAMUEL ADAMS LAGER BATTERED AND FRIED GOLDEN, SERVED
WITH CHIPOTLE RANCH SAUCE

BLUE CHEESE POTATO CHIPS \$8,99
HOT & FRESH FRIED MAINE POTATO CHIPS, SALSA, SCALLION,
CREAMY BLUE CHEESE FONDUE, & SRIRACHA RANCH DRESSING

WICKED GOOD WINGS
TRADITIONAL BONE-IN WINGS TOSSED
IN YOUR CHOICE OF HOT, MILD,
JAMAICAN JERK, THAI SWEET CHILI,
BARBECUE OR HONEY MUSTARD, SERVED WITH RANCH OR BLUE
CHEESE DRESSING, CELERY & CARROTS

HAND-BREADED BONELESS CHICKEN WINGS \$9.99 HAND-BREADED CHICKEN TENDERS TOSSED IN YOUR FAVORITE WING SAUCE AND SERVED WITH RANCH OR BLUE CHEESE DRESSING, CELERY & CARROTS

GRILLED CHICKEN QUESADILLA \$10.99
GRILLED CHICKEN, CHEDDAR CHEESE & BACON, SERVED WITH
SOUR CREAM, GUACAMOLE & HOUSE-MADE SALSA

BEER MUSSELS

\$10.99
ONE POUND OF TENDER MUSSELS SAUTÉED WITH GARLIC, RED PEPPER,
CARAMELIZED ONIONS & TWO ROADS WORKER'S COMP SAISON BEER,
SERVED WITH GRILLED GARLIC BREAD

LOADED WAFFLE FRIES

\$10.99
CRISP WAFFLE-CUT FRENCH FRIES, SWEET & SPICY PORK, HOPS
HOUSE CHEESE SAUCE & COLESLAW

QUEBEC POUTINE

1 POUND OF CRISPY HAND-CUT FRIES TOPPED WITH HOUSE-MADE DUCK GRAVY, CHEESE CURDS & HERBS

NACHOS 99 \$12.99
FRESH FRIED NACHOS TOPPED WITH BUFFALO CHICKEN CRISPS,
HOUSE-MADE SALSA, JALAPEÑOS, SCALLIONS, SHREDDED CHEESE, HOPS
HOUSE CHEESE SAUCE, SHAVED LETTUCE, GUACAMOLE & SOUR CREAM

GIANT PUB PRETZEL \$10.99
SERVED WITH LAGER MUSTARD & HOPS HOUSE CHEESE SAUCE

BBQ TATER TOTS

\$10.99

TATER TOTS TOSSED WITH BBQ SPICE, SHAVED SMOKED BEEF,
ALE CHEESE, CARAMELIZED ONIONS, BBQ SAUCE & SOUR CREAM

HOUSE-SMOKED BABY BACKS \$12.99
HALF RACK OF TENDER IN-HOUSE SMOKED PORK BABY BACK RIBS

CLAMS CASINO

\$11.99

JUICY TOP NECK CLAMS SMOTHERED WITH CASINO BUTTER,
BACON AND TOASTED BREAD CRUMBS & BROILED TO PERFECTION

HOUSE BREADED CHEESE WEDGES \$9.99
SAMUEL ADAMS LAGER BATTERED AND BREADED SEASONED
MOZZARELLA CHEESE, SERVED WITH MARINARA SAUCE FOR DUNKING

# **SOUPS & SALADS**

## ADD GRILLED CHICKEN, SALMON OR STEAK \$5.99

TRADITIONAL NEW ENGLAND CLAM CHOWDER \$7.99

BAKED ONION & ALE SOUP
TOPPED WITH A TOASTED BRIOCHE, SWISS, PROVOLONE,
PARMESAN CHEESES & CRISPY ONION STRAWS

\$6.99

99 BRISKET CHILI
\$6.99
SERVED W/GRIDDLED CORN BREAD, HOUSE-MADE SALSA & SOUR CREAM

COBB SALAD

\$12.99

CRISP CHOPPED LETTUCE, BACON, TOMATOES, AVOCADO, CORN,
ROASTED PEPPERS, BLUE CHEESE, CHOPPED EGGS, SHAVED RED
ONION & RED WINE DIJON VINAIGRETTE OR PEPPERCORN DRESSING

TOMATO MOZZARELLA SUNBURST SALAD \$12.99
LAYERS OF TOMATO AND FRESH MOZZARELLA WITH FRESH BASIL
OLIVE OIL, CRACKED BLACK PEPPER, SHAVED CUCUMBERS, ROASTED
RED PEPPERS, TOASTED PINE NUTS & GRILLED GARLIC BREAD

GRILLED STEAK\* SALAD

\*13.99

MARINATED STEAK, ROMAINE, HOUSE-SMOKED BACON, MAPLE

WALNUTS, SHAVED RED ONION MARMALADE, CHERRY TOMATOES

CHEDDAR CHEESE, SERVED WITH DIJON BUTTERMILK DRESSING

GRILLED VEGETABLE SALAD \$11,99
GRILLED MARINATED ZUCCHINI, SQUASH, TRI-COLORED PEPPERS, RED
ONION, FRESH MOZZARELLA, CHERRY TOMATOES, SHAVED RED ONION,
BALSAMIC PESTO DRESSING & GRILLED GARLIC BREAD

#12.99
ROMAINE, CUCUMBERS, SCALLIONS, CHERRY TOMATOES, OLIVES,
GRILLED RED ONION, PARMESAN CHIPS, SERVED WITH LEMON
FETA DRESSING

CAESAR SALAD

\$11.99
CRISP ROMAINE LETTUCE, ROASTED PEPPERS, OLIVES, GARLIC CROSTINI
& AGED PARMESAN, SERVED WITH HOUSE-MADE CAESAR DRESSING

# **SIDES**

COLE SLAW

## **REGULAR SIDES \$2.99**

BAKED POTATO HOUSE-MADE CHIPS

MASHED POTATOES TATER TOTS
HAND-CUT FRIES GARDEN SALAD
SWEET POTATO FRIES CAESAR SALAD
DAILY VEGETABLE FRUIT SALAD

# DELUXE SIDES \*3.99

LOAD YOUR POTATO (BAKED, MASHED OR FRIES)

MACARONI & CHEESE

BAKED BEANS
ONION RINGS

WAFFLE FRIES

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



### SERVED WITH YOUR CHOICE OF ONE REGULAR SIDE

GRILLED CHEESE \$12.99 CHEDDAR, AMERICAN & ALE CHEESES SERVED ON GARLIC BUTTERED TEXAS TOAST WITH ROMA TOMATOES -SMOKED BACON \$2

SAM ADAMS BEER-BATTERED HADDOCK HOAGIE\* \$14.99 SAM ADAMS BEER-BATTERED FRESH HADDOCK SERVED ON A TOASTED HOAGIE STYLE ROLL, SHAVED LETTUCE, SHAVED ONION, TOMATOES, & TRADITIONAL TARTAR SAUCE

MAINE LOBSTER ROLL \$19.99
MAINE LOBSTER WITH A TOUCH OF MAYO & SHAVED LETTUCE ON A \$19,99 TOASTED NEW ENGLAND ROLL

\$13.99 BLACK & TAN CORNED BEEF REUBEN CORNED BEEF SLOWLY BRAISED IN GUINNESS, SERVED ON MARBLE RYE BREAD WITH HOUSE-MADE LAGER BRAISED SAUERKRAUT, SWISS CHEESE & THOUSAND ISLAND DRESSING

\$14.99 FRIED FISH\* TACOS SAM ADAMS BEER BATTERED FRESH HADDOCK SERVED OPEN-FACED ON TORTILLAS WITH CHIPOTLE RANCH, SHAVED LETTUCE,

THE ITALIAN BOMB
\$13.99
SALAMI, PEPPERONI, CAPICOLA, PROVOLONE, COLESLAW, HAND-CUT \$13.99 FRIES & TOMATOES ON A TOASTED HERO ROLL

\$13.99

BRISKET SANDWICH TENDER HOUSE-SMOKED BEEF BRISKET SERVED ON GARLIC BUTTERED BRIOCHE WITH CARAMELIZED ONIONS, HOPS HOUSE CHEESE SAUCE & GRAIN MUSTARD

TOASTED HOLLYWOOD CLUB \$14,99 TURKEY, HAM, BACON, CHEDDAR & JACK CHEESES SERVED ON MULTI-GRAIN TOAST WITH LETTUCE, TOMATO & DURKEE MUSTARD

\$13,99 BUFFALO CHICKEN FRIED CHICKEN BREAST SERVED ON A TOASTED BRIOCHE ROLL WITH HOUSE-SMOKED BACON, BLUE CHEESE, CRISPY ONIONS, **LETTUCE & TOMATO** 

GRILLED STEAK\* SANDWICH \$14.99 GRILLED FLAT IRON STEAK SERVED ON A TOASTED BAGUETTE WITH CHOPPED CARAMELIZED ONIONS & PEPPERS, PROVOLONE CHEESE & HORSERADISH MAYONNAISE

\$13,99 BLTA HOUSE-SMOKED BACON, SPINACH, ROMA TOMATO & AVOCADO SERVED ON MULTI-GRAIN BREAD WITH GARLIC MAYO

PULLED PORK SANDWICH \$13,99 HOUSE-SMOKED PULLED SWEET AND SPICY PORK, SERVED ON A TOASTED BRIOCHE ROLL WITH COLESLAW, ONION CRISPS & SPICY PICKLES

HOUSE-MADE SALSA & RED ONIONS

GRILLED 1/2LB FRESH ANGUS BEEF PATTY ON A TOASTED BRIOCHE BUN SERVED WITH YOUR CHOICE OF ONE REGULAR SIDE

ADD HOUSE-SMOKED BACON FOR \$2 SUBSTITUTE GRILLED CHICKEN, PULLED PORK OR VEGGIE PATTY OR SUBSTITUTE 12-GRAIN ROLL OR WRAP FOR

ALL-AMERICAN BURGER
YOUR CHOICE OF CHEESE, LETTUCE, TOMATO & ONION \$13.99

CRAFT BURGER

\$14.99
SERVED WITH ALE CHEESE, SHAVED LETTUCE, BLACK FOREST HAM,
CARAMELIZED ONIONS, JALAPEÑOS & HORSERADISH SAUCE \$14.99

CALIFORNIA BURGER \$14.99 SERVED WITH JACK CHEESE, GUACAMOLE, HOUSE-MADE SALSA, SPICY PICKLES, SHAVED LETTUCE & MAYONNAISE

\$14.99

BARBECUE BURGER

\$ SERVED WITH THICK CUT HOUSE-SMOKED BACON, CHEESE, HOUSE-MADE ONION RINGS, BARBECUE SAUCE & CHIPOTLE RANCH

STEAKHOUSE BURGER SERVED WITH CHEDDAR CHEESE, CRISPY ONION STRAWS, \$14.99 MUSHROOMS & HOUSE STEAK SAUCE

BLUE CHEESE MUSHROOM BURGER \$14 BLUE CHEESE, THICK CUT HOUSE-SMOKED BACON & SAUTÉED \$14.99 MUSHROOMS

\$14.99 BACON JAM BURGER SERVED WITH SHAVED LETTUCE, BACON JAM, JALAPEÑOS, TOMATOES & HOPS HOUSE CHEESE SAUCE

## SERVED WITH YOUR CHOICE OF TWO REGULAR SIDES

TWIN 602 FLAT IRON STEAKS\* \$22.99 GRILLED TO PERFECTION & SERVED WITH ROASTED GARLIC

STOUT BUTTER, GRILLED ONIONS AND MUSHROOMS & HOUSE-MADE STEAK SAUCE

\$25,99 120z RIBEYE\* GRILLED TO PERFECTION & SERVED WITH ROASTED GARLIC STOUT BUTTER, GRILLED ONIONS AND MUSHROOMS & HOUSE-MADE STEAK SAUCE

\$26.99 SEAFOOD STEW CALAMARI, COD, CLAMS AND MUSSELS SAUTÉED QUICKLY AND THEN SIMMERED IN A TWO ROADS WORKER'S COMP SAISON TOMATO STEW, SERVED WITH GRILLED GARLIC BREAD

CHOWDAH DINNER

\$28,99
TRADITIONAL NEW ENGLAND STYLE CHOWDER ENRICHED WITH COD, \$28,99 CALAMARI, CLAMS & MUSSELS, SERVED WITH GRILLED GARLIC BREAD BARBECUED CHICKEN

\$19.99

BEER-BRINED BONELESS CHICKEN BREAST, TOASTED CORNBREAD, ROASTED CORN AND PEPPERS & HOUSE=MADE BARBECUE SAUCE

HONEY GLAZED SALMON\* \$21,99 GRILLED SALMON WITH A HONEY BOURBON GLAZE, TOPPED WITH BLONDE ALE BUTTER AND CREAMED LEEKS

SAM ADAMS BEER BATTERED HADDOCK\* \$21.99 SAM ADAMS LAGER BATTERED FRESH HADDOCK SERVED WITH MALT VINEGAR, TARTAR, & GRILLED LEMON

GRILLED CHICKEN, BACON & BROCCOLI ALFREDO \$17.99
GRILLED CHICKEN, FRESH BROCCOLI & PENNE PASTA TOSSED IN A CREAMY JACK'S ABBY LIGHT LAGER ALFREDO SAUCE

GRILLED CAJUN RUBBED PORK KABOB \$19.99 SMOKED PORK, KIELBASA, PEPPERS, ONIONS, PICO & THAI CHILE GLAZE

HOUSE-MADE CHEESECAKE SERVED WITH WHIPPED CREAM & STRAWBERRY TOPPING

ANGRY APPLE PIE
TOPPED WITH A CARAMEL APPLE DRIZZLE

\$7.99

\$7.99

GUINNESS INFUSED MOLTEN CHOCOLATE CAKE

\$7.99

TOPPED WITH DARK CHOCOLATE SAUCE & TOFFEE CRUNCH