



# Long Reach Kitchen & Catering



## Starters & Small Plates

**Maine Haddock Chowder** potatoes, onion, cream, seafood stock, bacon, parsley **\$6 cup/\$8 bowl**

**Daily Soup** rotating selection **\$6 cup/\$8 bowl**

**House-Made Pimento Cheese** assorted crackers **\$7**

**Chilled Old Bay Poached Shrimp Plate** house-made cocktail sauce, fresh lemon **\$10**

**Crispy Fried Chicken Wings or Cauliflower** choice of rub & dipping sauce, cucumber **\$10/\$8**

*Rubs: cajun, lemon-pepper, garlic & herb, sriracha* *Sauces: house-made ranch, bleu cheese, honey-lemon yogurt*

**House-Fried Tortilla Chips** fresh salsa **\$5** add queso blanco **\$1** add guacamole **\$2**

**Crab or Lobster Stuffed Avocado** fresh picked Maine crab or lobster meat, ripe avocado, Louie sauce, house pickled vegetables, hard-boiled egg **mkt price**

**House-Made Chicken Liver Pâté Plate** black cherry compote, sliced apples, assorted crackers **\$9**



## Salads

**B.L.A.T Salad** thick-cut hardwood smoked bacon, Backyard Farms tomato, English cucumber, diced avocado, pickled red onion, spring greens, house-made buttermilk ranch dressing **\$10**

**Arugula Salad** grilled summer peaches, toasted almonds, goat cheese, lemon vinaigrette **\$8**

**Vallarta Salad** roasted sweet corn, diced avocado, black beans, Backyard Farms tomato, pickled red onion, fresh salsa crispy tortilla strips, cilantro-lime crema **9**

### **Salad Additions**

\* grilled chicken breast **\$7** \* roasted or fried haddock **\$8** \* grilled or fried shrimp **\$9**

\*lobster or crab salad **mkt** \* haddock cake **\$6** \* grilled marinated portabella **\$7** \* daily catch **mkt**



## Mains

- Fresh Picked Crab or Lobster Roll** butter grilled split-top brioche roll, hand-cut fries **mkt price**
- 8oz Grill House Burger or Marinated Portabella Mushroom** leaf lettuce, Backyard Farms tomato, Bermuda onion, burger sauce, pickles **\$14** *add cheddar or American cheese \$1* *add thick-cut bacon \$2*
- Beer Battered Fish & Chips or Haddock Sandwich** hand cut fries, lemon, tartar sauce **\$16**
- Grilled Marinated Chicken Sandwich**, leaf lettuce, Backyard Farms tomato, Bermuda onion, chipotle remoulade, hand-cut fries **\$13** *add cheddar or American cheese \$1* *add thick-cut bacon \$2*
- Fairway Club** thick-cut hardwood smoked bacon, leaf lettuce, Backyard Farms tomato, mayo, toasted sourdough, hand-cut fries
- Choice of** \* ham **\$13** \* grilled chicken **\$15** \* shaved steak **\$16** \* crab or lobster salad **mkt** \*
- BBQ Pulled Pork Sandwich** house-made cole slaw, red onion, pickles, hand-cut fries **\$13**
- Fried Shrimp Roll** cornmeal dusted wild caught shrimp, pickled red onion, butter grilled split top brioche roll, tartar sauce, lemon, hand-cut fries **\$16**
- Clubhouse Tacos (2)** roasted sweet corn & black beans, cabbage slaw, pickled red onion, cilantro-lime crema, soft flour tortilla, house-fried tortilla chips & fresh salsa
- Choice of** \* grilled or fried shrimp **\$14** \* roasted or fried haddock **\$14** \* shaved steak **\$15** \* pulled pork **\$12** \* grilled chicken **\$12** \* portabella mushroom **\$10** \* *add queso \$1* *add guacamole \$2*
- Crispy Maine Haddock Cake** hand-cut fries, chipotle remoulade, lemon **single \$9/double \$18**  
*\*Gluten Free Rolls available \$2*



## Entrees

*(available after 4 pm)*

- Daily Catch** rotating selection of locally sourced seafood and seasonal risotto **mkt price**
- Double-Cut Brined Pork Chop** seasonal vegetables, mashed potatoes, spicy peach compote **\$24**
- Linguine Scampi** diced Backyard Farms tomatoes, fresh lemon, garlic, olive oil, white wine, capers, fresh herbs, parmesan shards **\$12**
- Additions** \*sauteed shrimp **\$8** \* roasted haddock **\$8** \*grilled chicken **\$7** \* daily fish or lobster **mkt**
- Slow Braised Pork Shank** creamy parmesan polenta, sauteéd Swiss chard, pan jus **\$23**
- Manicotti Marinara** herbed ricotta stuffed pasta, house-made marinara, mozzarella & parmesan **\$16**
- 10oz Grilled Sirloin Steak** mashed potatoes, sauteéd seasonal vegetables, red wine demi-glace **\$26**
- Mozzarella Stuffed Polenta Cake** grilled marinated portabella mushroom, grilled onion, roasted red pepper, herb & balsamic reduction **\$16**

