



# 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**

**Southern Style Pimento Cheese** assorted crackers, spring greens **\$8**

**Chilled Old Bay Poached Shrimp Plate** house-made cocktail sauce, fresh lemon **\$12**

**Rustic Sun-Dried Tomato Focaccia** whipped herb butter *for two* **\$5 for four** **\$8**

**Crispy Fried Chicken Wings or Cauliflower** choice of rub & dipping sauce, cucumber **\$12/\$9**

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

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

**Beer Braised Short Rib Sliders** shredded swiss cheese, natural jus **\$3/each**

**House-Made Chicken Liver Pâté** black cherry-ginger compote, sliced apples, pickled red onion, crackers **\$11**

**Racoon Cove Sautéed Mussels** white wine, garlic, local shallot, fresh herbs, charred sun-dried tomato focaccia **\$15**



## Salads

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

**Caesar Salad** crisp romaine hearts, garlic butter poached croutons, crispy parmesan tuile, white anchovy, house-made Caesar dressing **\$10**

**Vallarta Salad** roasted sweet corn, sliced avocado, black beans, Backyard Farms tomato, pickled red onion, crispy fried tortilla strips, fresh salsa, cilantro-lime crema **\$10**

### Salad Additions

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

\* Maine crab salad **mkt** \* crispy haddock cake **\$6** \* grilled marinated portabella **\$7** \*

\* daily catch **mkt** \* lobster salad **mkt** \*





## Mains

**8oz Grill Room Burger *or* Marinated Portabella Mushroom** green leaf lettuce, Backyard Farms tomato, Bermuda onion, burger sauce, pickles, brioche bun **\$15** *add cheddar or American cheese \$1* *add thick-cut bacon \$2*

**Beer Battered Local Fish & Chips *or* Haddock Sandwich** hand-cut fries, lemon, tartar sauce **\$17**

**Grilled Herb Marinated Chicken Sandwich** green leaf lettuce, Backyard Farms tomato, Bermuda onion, chipotle remoulade, brioche bun, hand-cut fries, **\$14** *add cheddar or American cheese \$1* *add thick-cut bacon \$2*

**Fairway Club** thick-cut hardwood smoked bacon, green leaf lettuce, Backyard Farms tomato, mayo, toasted sourdough, hand-cut fries **Choice of** \* sliced ham **\$14** \* grilled chicken **\$15** \* shaved steak **\$17** \*

**BBQ Pulled Pork Sandwich** house-made cole slaw, Bermuda 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 **\$17**

**Clubhouse Tacos (2)** grilled soft corn tortilla, roasted sweet corn, black beans, house-made slaw, pickled red onion, cilantro-lime crema, house-fried tortilla chips **Choice of** \* grilled *or* fried shrimp **\$15** \* roasted *or* fried haddock **\$14** \* shaved steak **\$15** \* BBQ pulled pork **\$13** \* grilled portabella **\$12** \* *add queso \$1* *add guacamole \$2*

**Crispy Fried Haddock Cake** chipotle remoulade, lemon, hand-cut fries **single \$9/double \$18**



## Entrées

*(available after 4pm)*

**Daily Catch** rotating selection of locally sourced seafood & seasonal risotto **mkt price**

**Grilled Rack of Lamb** sautéed delicata squash, creamy mashed potatoes, minted mustard-sherry bacon cream sauce **half rack \$23/full rack \$31**

**Linguine Scampi** diced Backyard Farms tomato, fresh lemon, garlic, olive oil, white wine, capers, fresh herbs, parmesan shards **\$13**

**Additions** \* sautéed shrimp **\$9** \* roasted Maine haddock **\$8** \* grilled chicken **\$7** \* daily catch **mkt** \*

**Beer Braised Short Rib** crispy Brussels sprouts, creamy mashed potatoes, spicy gochujang-soy glaze **\$21**

**Manicotti Marinara** herbed ricotta stuffed pasta, house-made marinara, fresh mozzarella, parmesan shards **\$17**

**Slow-Braised Pork Shank** creamy herbed parmesan polenta, sautéed rainbow chard, white wine pan jus **\$25**

**12oz Grilled Filet of Beef** sautéed seasonal vegetables, creamy mashed potatoes, red wine demi-glace **\$32**

**Mozzarella Stuffed Polenta Cake** grilled marinated portabella, grilled onion, roasted red pepper, green herb vinaigrette, balsamic reduction **\$19**

