

## STARTERS

- Today's Soup Cup | 5 Bowl | 6
- New England Clam Chowder Cup | 6 Bowl | 8
- French Onion Soup | 8
- Crispy Chicken Wings | 14
- Boneless Chicken Fingers | 13  
served Buffalo style, BBQ or plain with celery and carrot sticks
- Chicken Quesadilla | 14  
Cheddar cheese, grilled onions and peppers on a whole wheat tortilla

- Gulf Shrimp Cocktail | 4 each GF  
jumbo shrimp served with cocktail sauce and lemon
- Steak & Cheese Quesadilla | 14  
shaved steak, grilled onions and peppers, mozzarella cheese, wheat tortilla
- Deconstructed Spicy Tuna Roll | 17 GF  
Jasmine rice, Sriracha mayonnaise and seaweed salad
- Loaded Skillet Skins | 12 ✓  
fried potato coins layered with blended cheeses, bacon and scallions; served with sour cream

## SALADS

Add Protein: Grilled Chicken 7 | Sesame Chicken 7 | Steak Tips 10 | Shrimp 9 | Sesame Tuna 11 | Grilled Salmon 10

- Asian Salad Full | 11 Small | 9  
mixed field greens, scallions, tomatoes, Chow Mein noodles, mandarin oranges, and peanuts with ginger vinaigrette
- Greek Salad | 11 GF  
mixed field greens, grape tomatoes, Kalamata olives, red onions, celery, cucumbers, feta cheese with lemon-oregano vinaigrette
- Classic Wedge Salad | 10 GF  
iceberg lettuce with blue cheese crumbles, bacon bits and red onion with blue cheese dressing
- Traditional Caesar Salad | 11 ✓  
crisp romaine, croutons and Parmesan cheese with NCC's Caesar dressing
- Cobb Salad Full | 11 Small | 9 GF  
mixed field greens, diced egg, bacon, Gorgonzola, tomatoes and avocado with Brown Derby vinaigrette
- Chef Salad | 14 GF  
chopped Romaine, tomatoes, cucumbers, red onion, hard-boiled egg, sliced ham, turkey and Swiss Cheese

## ENTREES

- Garlic-Marinated Steak Tips | 21 ✓  
vegetable of the day and rice pilaf
- New England Style Haddock | 23 ✓  
Baked with lemon butter and white wine, finished with buttered crumbs
- Baked Jumbo Scallops | 31 ✓  
Baked with white wine and butter topped with seasoned crumbs
- Classic Mac & Cheese | 14  
penne pasta tossed with a three cheese sauce and crumb topping
- Ahi Tuna Poke Bowl | 22  
bamboo rice, pickled cucumber, radish, avocado aioli and a sweet chili-Sriracha
- Buffalo Chicken Mac & Cheese | 17  
penne pasta tossed with a three-cheese sauce, crispy buffalo chicken

### BUILD YOUR OWN SANDWICH

#### SELECT THE BREAD

White, wheat, rye, bulky, wheat wrap, gluten-free, white or gluten free bulky

#### SELECT THE MEAT

Smoked ham, roasted turkey or roast beef, salami, tuna salad or bacon

#### SELECT THE CHEESE

Cheddar, Provolone, pepper jack, Swiss or American

#### SELECT THE ACCOMPANIEMENT

lettuce, tomato, onion, pickle, mayonnaise, mustard, homey mustard

SANDWICHES CAN BE GRIDDLED UPON REQUEST

### AUGUST FEATURES

- Blueberry-Quinoa Summer Salad | 14  
Little Leaf mixed greens, wild blueberries, tri-color quinoa, crumbled feta, sliced radish, candied walnuts, pickled cucumbers, sliced scallions, white balsamic vinaigrette
- Korean BBQ Wagyu Smash Burger | 20  
two griddled-seasoned smash patties, American cheese, pickled cucumbers, toasted sesame seeds, quick kimchi slaw, sliced scallions, and Korean BBQ Aioli on a buttery-toasted brioche bun
- Curried Chicken Salad Wrap | 17  
roasted chicken breast with golden raisins, scallions, celery, and curry seasoned mayo on a garlic wrap with green leaf lettuce
- Prosciutto & Grilled Peach | 18  
roasted garlic crème fraîche, mozzarella, grilled local peaches, prosciutto di Parma, and arugula tossed in lemon oil, with aged balsamic and shredded Parmigiano-Reggiano

## BURGERS AND SANDWICHES

- Twin Fish Tacos | 15  
grilled flour tortillas, fried haddock, shredded lettuce, pico de gallo, chipotle-lime aioli  
*\*Try it blackened*
- Hand-Crafted Angus Burger | 15 ✓  
Kaiser roll with lettuce, tomato and onion.  
*\*Add cheese 1.00 | Add bacon 1.00 \*Try with a Veggie Burger | Can be prepared as a Club*
- Davey Jones | 15 ✓  
fried fillet of fresh haddock served with lettuce, tomato and tartar sauce on a bulkie roll
- C.B.C. | 15 ✓  
fried chicken breast, cheddar cheese, apple-wood smoked bacon on a Kaiser roll  
*\*Can be prepared with grilled chicken*
- Steak & Cheese Bomb | 15 ✓  
shredded steak, onions and peppers, pepperoni, Cheddar cheese on a whole wheat wrap
- Chicken Parm Sub | 15  
crispy breaded chicken breast, Provolone and Parmesan cheese, marinara, on a toasted sub roll
- Chicken Cordon Bleu | 15  
buttermilk-fried chicken, apple-wood smoked ham, Swiss cheese, green leaf lettuce and sliced tomatoes on a grilled brioche roll with maple Dijonnaise
- California Blackened Chicken | 15  
avocado relish, pepper-jack cheese, hot-house tomato, green leaf on a grilled brioche roll
- Caprese Panini | 14 ✓  
vine-ripened tomatoes, fresh mozzarella cheese, basil-pesto and balsamic glaze on a baguette
- NCC Reuben | 15 ✓  
corned beef, sauerkraut, Thousand Island dressing and Swiss cheese on grilled marble rye
- Philly Chicken Wrap | 15 ✓  
marinated chicken, grilled onions and peppers, lettuce, tomato, provolone cheese wrapped in a whole wheat tortilla
- NCC Classic Club | 15 ✓  
triple-decker house favorite with roasted turkey, roast beef or ham, apple-wood smoked bacon, lettuce, tomato and mayonnaise
- Ninth-Hole Burger | 11  
six ounce flame grilled burger with Worcestershire sauce, American cheese on a burger bun
- Twin Hotdogs | 10  
two jumbo hotdogs on New England-style hotdog rolls
- Classic French Dip | 16  
roasted shaved prime rib, Swiss cheese and griddled white onions on a French baguette with Au jus dipping sauce
- Smash Burger | 15  
griddled onions smashed into seasoned burger patties with cheddar cheese, leaf lettuce, sliced hot-house tomatoes and pickle chips on a toasted brioche bun
- New England Style Lobster Roll | 34  
grilled hot dog roll, fresh lobster salad, shredded lettuce, coleslaw  
*\*Try it hot buttered*

GF Gluten-Free ✓ Can be prepared Gluten-Free

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. More information about the safety of consuming raw food is available upon request.

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.