

## 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

### JULY FEATURES

**Chilled Lobster & Sweet Corn Salad** | 34  
chilled fresh lobster claw and knuckle meat gently tossed with lemon aioli, mixed greens, heirloom cherry tomatoes, grilled sweet corn, avocado, pickled fennel, tarragon vinaigrette

**Black & Blue Wagyu Smash Burger** | 20  
two griddle-blackened smash patties, melted blue cheese, green leaf lettuce, hot house tomatoes, garlic-herb aioli, on a buttery-toasted brioche bun

**Spicy Nashville Chicken Sandwich** | 17  
crisp buttermilk-brined, fried chicken breast glazed with our house Nashville hot oil, layered with cool dill slaw, bread-and-butter pickles, a touch of hot honey on a toasted brioche bun

**Heirloom Tomato & Burrata Pizza** | 18  
crisp artisan crust topped with garlic oil, blistered heirloom tomatoes, fresh burrata, basil pesto, and baby arugula, with lemon zest and aged balsamic drizzle

## 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.