

the @ttic

STARTERS

Short Rib Poutine 	23
<i>with cheddar cheese curds, shredded short ribs, gravy, scallions, and sriracha aioli</i>	
Crispy Sweet Chili Brussel Sprouts  	19
* * Tuna Tartar 	27
<i>with avocado, cucumber, toasted sesame seeds, wasabi aioli, micro cilantro, sesame soy glaze, and wonton crisps</i>	
"Big" Mozzarella Sticks.	18
<i>served with spicy marinara sauce.</i>	
Attic Wings.	half dozen 12 dozen 24
<i>boneless available + \$2</i>	
<i>choose your style</i>	
<i>buffalo, sweet chili</i>	
<i>Gluten Free:</i>	
<i>lemon pepper, old bay , honey bbq , mango habanero, garlic parmesan</i>	
<i>Choice of dipping sauce: honey mustard (GF), honey BBQ (GF) blue cheese (GF) or ranch (GF)</i>	
Waterside's House Potato Chips 	14
<i>served warm with spicy aioli.</i>	
<i>choice of Ranch, Old Bay, Truffle Parmesan, Salt & Vinegar or Original</i>	
Beer Battered Onion Rings.	18
<i>with BBQ ranch dipping sauce.</i>	
Attic Mussels.	25
<i>P.E.I. mussels with sautéed garlic, shallots, tomatoes, linguica, herbs, white wine, lemon juice & garlic. Served with grilled ciabatta.</i>	
House-made Crab Cakes  	24
<i>Lump crab meat cakes served with baby greens & lemon dill aioli</i>	

SIDES

Hand-cut Fries   	10
Roasted Garlic Mashed Potato.	10
Roasted Asparagus   	12
Roasted Baby Squash.	12
Jasmine Rice  	9
Short Rib Gravy 	5
Side Salad.	12
Side Sauces.	1
<i>Honey BBQ, Ranch, Buffalo, Sweet Chili, Honey Mustard, Balsamic, Ranch, Lemon Dill Aioli, Sriracha Aioli, Wasabi Aioli, Blue Cheese, BBQ Ranch, Vegan Lime Crema or Maple Aioli</i>	

SALADS & SOUPS

Attic Salad  	25
<i>mixed greens, candied walnuts, apples, pomegranate, fried goat cheese, and apple cider vinaigrette</i>	
<i>add chicken 8 add salmon 14</i>	
Attic Wedge Salad.	25
<i>Baby iceberg lettuce w/ bleu cheese dressing, marinated tomatoes, chopped bacon, shaved red onions & crumbled bleu cheese.</i>	
<i>add chicken 8 add salmon 14</i>	
Caesar Salad.	24
<i>romaine, croutons, shaved parmesan, confit garlic, bacon lardons, and white anchovies</i>	
<i>add chicken 8 add salmon 14</i>	
Watermelon & Feta Salad.	25
<i>Diced watermelon, crumbled feta cheese, arugula, shaved red onion, toasted pepitas, mint & olive oil</i>	
<i>add chicken 8 add salmon 14</i>	
Homemade New England Clam Chowder.	16

KIDS MENU

Hot Dog with Fries.	15
Mac & Cheese.	15
<i>add crispy chicken \$4</i>	
<i>add short rib \$4</i>	
House Made Chicken Tenders with Fries.	15
<i>choice of honey mustard, bbq, blue cheese, or sweet chili</i>	
Grilled Cheese with Fries.	14
<i>thick sliced sourdough with American cheese</i>	
Quesadilla.	14
<i>grilled tortilla with cheddar jack, served with jasmine rice</i>	
<i>add grilled chicken \$4</i>	
<i>add short rib \$4</i>	
Pasta.	13
<i>choose your style marinara or butter</i>	
6 oz American Wagyu Burger with Fries.	16
<i>add cheese + \$1</i>	

 **Alpha Gal Friendly**
V Vegetarian
VG Vegan

Before placing order please inform your server if a person in your party has a food allergy

****"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"****

* * B U R G E R S * *

All Burgers made with American wagyu beef on a toasted brioche bun and served with hand cut fries
Substitute Gluten Free Bun +\$2
Substitute Truffle or Cajun Fries +\$3
Substitute Beer Battered Onion Rings +4

- Classic Burger.

26
- mayo, greens, tomato, red onion, pickles, cabot cheddar and bacon
- Attic Smash Burger.

25
- special sauce, diced onion, greens, tomato, pickles, and American cheese
- Make it a Double Smash +\$6
- Veggie Burger .

24
- Dr. Praeger's veggie burger patty with roasted red pepper aioli, caramelized onions, baby spinach, and marinated tomatoes
- Turkey Burger.

26
- melted brie cheese, bourbon maple aioli, cranberry chutney, and greens
- Mr. Bowen.

28
- balsamic onion jam, baby spinach, melted brie cheese, braised short rib, and red wine gravy
- Black & Bleu.

28
- cajun spice rubbed, melted gorgonzola cheese, roasted wild mushrooms, lettuce, tomato, and red onion
- Firehouse Burger.

28
- bacon and jalapeño burger patty with cheddar cheese, avocado, sriracha aioli, greens, tomato and red onion

M A C & C H E E S E

- Classic.

22
- our island famous mac and cheese topped with golden brown, garlicky, basil bread crumbs
- Add Short Rib.

12
- Add Buffalo Chicken.

12
- Add BBQ Pulled Pork.

12
- Add Brussel Sprouts.

10
- Add Butter Poached Lobster.

22

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H A N D H E L D S

All Handhelds served on toasted brioche bun with hand cut French fries
Substitute Gluten Free Bun +\$2
Substitute Truffle or Cajun Fries +\$3
Substitute Beer Battered Onion Rings +4

- Pulled Pork Sandwich.

26
- Slow roasted BBQ pulled pork served with coleslaw, pickles, onion strings & house made BBQ sauce.
- Fried Codfish Sandwich.

27
- Lightly battered, fresh cut codfish. Served on a toasted brioche bun with tartar sauce, coleslaw, mixed greens, tomato and red onion.
- American Wagyu Elote Dog.

25
- American wagyu hot dog served on a grilled brioche bun with roasted corn, crema, cotija, tajín, cilantro & lime
- Lobster Roll.

38
- served cold with mayo, salt, pepper & a lemon or hot sautéed in melted butter.
- Grilled Jerk Chicken.

27
- Marinated grilled jerk chicken thigh on a toasted brioche bun w/ pineapple slaw, lime aioli & crispy onion strings.

E N T R E E S

- 8 oz. Center Cut Filet .

65
- Pan roasted, served with roasted garlic mashed potato, asparagus & black summer truffle butter
- Hoisin Glazed Salmon Rice Bowl .

36
- with jasmine rice, sweet cucumbers, cilantro, carrots, avocado, Napa cabbage, toasted sesame seeds, and scallions
- Crab Stuffed Sole Filet .

38
- Dover sole filet rolled w/ lump crab meat stuffing and broiled. Served w/ lemon butter sauce, roasted garlic mashed potatoes & baby squash.
- Fish & Chips  .

30
- Fresh cut codfish served with hand cut fries, coleslaw, tartar sauce & lemons
- Roasted Harissa Cauliflower  .

32
- Served with Moroccan couscous, red onion, roasted chickpeas, golden raisins, garlic, cilantro, mint, slivered toasted almonds, lemon & olive oil. Topped with honey tahini dressing.

A 20% service fee is added to all parties of 6 or more