

the @ttic

STARTERS

Short Rib Poutine GF..... 23
with cheddar cheese curds, shredded short ribs, gravy, scallions, and sriracha aioli

Crispy Sweet Chili Brussel Sprouts VG *..... 18

****Tuna Tartar** *..... 26
with avocado, cucumber, toasted sesame seeds, wasabi aioli, micro cilantro, sesame soy glaze, and wonton crisps

Fried Cheese Curds GF..... 15
served with sriracha aioli

Attic Wings...... half dozen 12 | dozen 24
boneless available + \$2
choose your style
buffalo, sweet chili
Gluten Free:
lemon pepper, old bay , honey bbq , mango habanero, garlic parmesan
Choice of dipping sauce: honey mustard (GF), honey BBQ (GF) blue cheese (GF) or ranch

Waterside's House Potato Chips GF..... 14
served warm with spicy aioli.
choice of Ranch, Old Bay, Truffle Parmesan, Salt & Vinegar or Original

Beer Battered Onion Rings...... 17
with BBQ ranch dipping sauce.

Portuguese Mussels...... 25
P.E.I. mussels with sautéed garlic, shallots, tomatoes, linguica, herbs, white wine, lemon juice & garlic. Served with grilled ciabatta.

House-made Crab Cakes GF *..... 22
Lump crab meat cakes served with baby greens & lemon dill aioli

SIDES

Hand-cut Fries GF VG *..... 10

Roasted Garlic Mashed Potato...... 10

Roasted Asparagus GF * VG..... 10

Baby Carrots * GF VG..... 10

Jasmine Rice * GF..... 9

Short Rib Gravy GF..... 5

Side Salad...... 12

Side Sauces...... 1
Honey BBQ, Ranch, Buffalo, Sweet Chili, Honey Mustard, Balsamic, Ranch, Lemon Dill Aioli, Sriracha Aioli, Wasabi Aioli, Blue Cheese, BBQ Ranch, Vegan Lime Crema, Maple Aioli or Gochujang Mayo

SALADS & SOUPS

Attic Salad GF V..... 22
mixed greens, candied walnuts, apples, pomegranate, fried goat cheese, and apple cider vinaigrette
add chicken 8 add salmon 14

Butternut Squash & Spinach Salad GF NEW V... 22
Roasted butternut squash, dried cranberries, feta cheese, roasted pepitas, baby spinach & balsamic vinaigrette
add chicken 8 add salmon 14

Caesar Salad...... 20
romaine, croutons, shaved parmesan, confit garlic, bacon lardons, and white anchovies
add chicken 8 add salmon 14

French Onion Soup...... 15
Caramelized onions in a rich beef broth topped with croutons & melted Swiss cheese

Soup of the Day...... 15
Ask your server for today's selection

KIDS MENU

Hot Dog with Fries...... 14

Mac & Cheese...... 15
add crispy chicken \$4
add short rib \$4

House Made Chicken Tenders with Fries...... 15
choice of honey mustard, bbq, blue cheese, or sweet chili

Grilled Cheese with Fries...... 14
thick sliced sourdough with American cheese

Quesadilla...... 14
grilled tortilla with cheddar jack, served with jasmine rice
add grilled chicken \$4
add short rib \$4

Pasta...... 13
choose your style marinara or butter

6 oz American Wagyu Burger with Fries...... 16
add cheese + \$1

* Alpha Gal Friendly

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. 24
mayo, greens, tomato, red onion, pickles, cabot cheddar and bacon

Attic Smash Burger. 24
special sauce, diced onion, greens, tomato, pickles, and American cheese

Veggie Burger.  23
sweet potato and black bean burger with roasted red pepper aioli, caramelized onions, baby spinach, and marinated tomatoes

Turkey Burger. 24
brie cheese, bourbon maple aioli, cranberry chutney, and greens

Mr. Bowen. 27
balsamic onion jam, baby spinach, melted brie cheese, braised short rib, and red wine gravy

Black & Bleu. 27
cajun spice rubbed, melted gorgonzola cheese, roasted wild mushrooms, lettuce, tomato, and red onion

Firehouse Burger. NEW 27
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. 20
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

@ttic Fried Chicken Sandwich. 24
Served on a toasted brioche bun with mixed greens, tomato & mayo.

Specialty add ons:
Hot honey with spicy pickles, mixed greens & tomato +\$2
Korean BBQ with gochujang mayo & slaw +\$2

Pulled Pork Sandwich. 25
Slow roasted BBQ pulled pork served with coleslaw, pickles, onion strings & house made BBQ sauce.

Fried Codfish Sandwich. 25
Lightly battered, fresh cut codfish. Served on a toasted brioche bun with tartar sauce, coleslaw, mixed greens, tomato and red onion.

American Wagyu Hot Dog. 23
Served on a grilled brioche bun with gochujang mayo & crispy onions.

Lobster Roll. 38
served cold with mayo, salt, pepper & a lemon or hot sautéed in melted butter.

E N T R E E S

*** * 12 oz. Prime N.Y. Strip**  57
Pan roasted, served with roasted garlic mashed potato & asparagus
Add mushroom gravy +5
Add truffle butter \$5

Hoisin Glazed Salmon Rice Bowl  35
with jasmine rice, sweet cucumbers, cilantro, carrots, avocado, Napa cabbage, toasted sesame seeds, and scallions

Herb Roasted 1/2 Chicken  35
Marinated all natural, roasted 1/2 chicken, baby carrots & roasted garlic mashed potatoes with pan gravy

Fish & Chips   30
Fresh cut codfish served with hand cut fries, coleslaw, tartar sauce & lemons

Harissa Roasted Cauliflower   30
Served with Moroccan couscous with 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