

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** * 19
- ** Tuna Tartar** * 27
with avocado, cucumber, toasted sesame seeds, wasabi aioli, micro cilantro, sesame soy glaze, and wonton crisps
- "Big" Mozzarella Sticks** 18
served with spicy marinara sauce.
- 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 (GF)
- 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** 18
with BBQ ranch dipping sauce.
- Attic 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** * 24
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** 12
- Roasted Baby Squash** 12
- 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 or Maple Aioli

SALADS & SOUPS

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

KIDS MENU

- Hot Dog with Fries** 15
- 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**
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 **V** 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 **GF** 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 **GF** 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 **GF** ***** 30
Fresh cut codfish served with hand cut fries, coleslaw, tartar sauce & lemons

Roasted Harissa Cauliflower **VG** ***** 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