



DINNER MENU

STARTERS

BLACKENED SALMON TACOS (3) 17
pineapple avocado salsa, pico de gallo, lime, flour tortilla, cilantro

FISH or SHRIMP TACOS (3) 16
crispy haddock *or* grilled shrimp, pickled onion, carrot & cabbage slaw, cilantro, Alabama sauce, flour tortilla

BARBACOA TACOS (4) 16
short rib, pico de gallo, cilantro, lime, corn tortilla

CRISPY CALAMARI 15
cherry tomato, banana pepper, marinara

PHILLY CHEESESTEAK SPRING ROLLS (3) 15
sweet red chili sauce *or* alabama sauce, scallions, sesame

MEATBALLS VITO 12
beef & pork meatballs, marinara, garlic ricotta, fresh basil, parmesan, ciabatta

SPINACH & ARTICHOKE DIP 11 VT
olive oil, grilled pita

GRECA or TRUFFLE FRIES 11 GF* VT
feta cheese, oregano *or* truffle oil, parmesan

WINGS 12 GF*
alabama sauce, sesame seeds, scallions *or* choice of sweet red chili, classic bbq, *or* buffalo sauce

NACHOS BUCKLEY 12 VT*
lettuce, pico de gallo, guacamole, jalapeno, yogurt, cheese blend, tri-color corn chips
chicken 4 | beef short rib 7

CHICKEN FAJITA QUESADILLA 16
sautéed onion, pepper, pico, cheese blend, yogurt
sub steak 6

GREENS & SOUP

SOUP OF THE DAY BOWL 8

GREEK 15 GF VT
mixed greens, grape tomato, cucumber, bell pepper, red onion, feta cheese, kalamata olive, pepperoncini, creamy Greek dressing

CLASSIC CAESAR 14 VT
romaine hearts, shaved parmesan, garlic croutons, Caesar dressing

POKE TUNA BOWL 17
whole grain couscous & veggies, avocado, radish, sesame, cucumber, mixed greens, sriracha mayo, soy sauce, carrot

GRILLED HALOUMI SALAD 17 GF VT
romaine lettuce, roasted tomato, pinenuts, pickled red onion, cucumber, citrus pesto dressing

ADD TO ANY SALAD
chicken 6 | steak* 10 | shrimp 8
salmon 10 | pork gyro 8
Blackened Spice Seasoning Available.

HANDHELDS

Served with handcut fries or sweet potato fries.
Greek or caesar side salad 5

PORK or CHICKEN GYRO 14
tomato, red onion, cucumber, fries, housemade tzatziki

ANGUS BURGER* (8oz) 15
american cheese, lettuce, tomato, pickle, brioche bun **add: bacon 4 | egg 2**
swiss cheese, mushroom, 3
haloumi cheese, tzatziki, tomato, lettuce 4

IMPOSSIBLE 16 VT
guacamole, pico, chipotle mayo, plant based patty, brioche bun

HOT NASHVILLE CHICKEN 14
crispy chicken, nashville hot sauce, lettuce, pickle, brioche bun

GRILLED

STEAK TIPS* (12oz) 25
bourbon marinade, grilled mushrooms, onions, sautéed garlic broccoli, mashed potato, gravy

ST. LOUIS BBQ RIBS 23
golden fries, cole slaw

LAMB LOLLIPOPS* (6) 30
housemade tzatziki, grilled pita

CHICKEN SOUVLAKI 17
two skewers, tomato, onions, tzatziki, pita, fries

BLACKENED SALMON 26
couscous, cucumber salad

PASTAS

CHICKEN PICCATA 22
spaghetti, white wine, lemon, garlic, capers, parmesan

CREAMY GARLIC GNOCCHI 17 VT
roasted tomato, parmesan, black pepper
add shrimp 8 | add chicken 6

CHICKEN PARMESAN 18
spaghetti, marinara, fresh mozzarella, five cheese blend, fresh basil

CHICKEN & BROCCOLI ALFREDO 19
rigatoni, grilled chicken, broccoli, alfredo
sub shrimp 5

BRAISED SHORT RIB RAVIOLI 23
short rib ravioli, truffled mushroom, cream sauce, parmesan cheese

FLATBREADS

CLASSIC 17 VT
roasted tomato, cheese blend, fresh basil, fresh mozzarella, EVOO

VEGGIE DELIGHT 22 VT
crushed tomato sauce, mushroom, onion, broccoli, olive, bell pepper, cheese blend

VOODOO 23
bbq chicken, pineapple, red onion, bacon, cheese blend

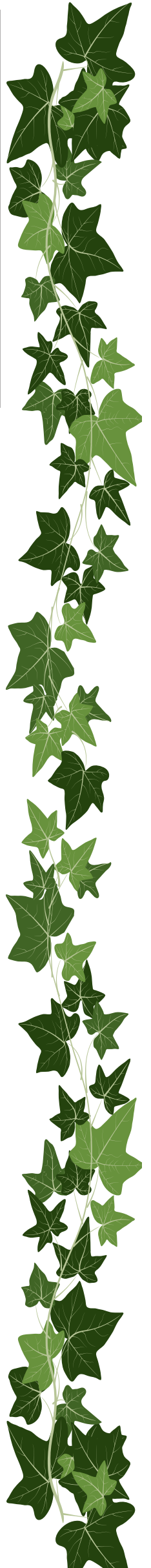
BUFFALO CHICKEN 21
spanish onion, scallion, blue cheese dressing, cheese blend

CREAMY MUSHROOM 21 VT
grilled mushroom, roasted garlic, ricotta cheese, cheese blend

Gluten Free Cauliflower Crust Available

*In compliance with the Department of Public Health we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health

*Before placing your order, please inform your server if anyone in your party has a food allergy GF-GLUTEN FREE VT-VEGETARIAN



COCKTAILS 13

DRINK OF THE MONTH

curated cocktail from our service team!

MANGO HABANERO MARG

blanco tequila, mango habanero vodka, triple sec

STRAWBERRY BASIL SMOKESHOW

mezcal, basil, strawberry puree, lime, simple syrup

BUCKLEY MAI TAI

dark & light rum, coconut, tropical juices

RHUBARB GIN VARIANT

rhubarb gin, chartreuse, elderflower, lime, tonic

LEMON MERENGUE MARTINI

whipped vodka, limoncello, cream, lemonade, lemon

THE GAMECHANGER

rumchata, vanilla vodka, coco lopez, topped with sprite

MIDORI COLADA

admiral nelson, midori, coco lopez, lime, simple syrup

SANGRIA

~red velvet
~white berry

MOCKTAILS 8

BUCKLEY COOLADA

coconut, pineapple, lime, simple syrup

GINGER FIZZ

ginger beer, cranberry, orange

SUNSET PUNCH

pineapple, orange, lime, simple syrup, lemon, grenadine

MINT SMASH

strawberry or pineapple, mint, lime, club soda

DRAFT BEER

ROTATING DRAFT 9

SAM ADAMS SEASONAL 8

JACKS ABBY BLOOD ORANGE WHEAT 8

WACHUSETT BLUEBERRY ALE 8

BLUE MOON BELGIAN WITBIER 8

START LINE IPA 8

MAINE LUNCH IPA 9.5

GUINNESS STOUT 8

BOTTLE & CAN

FIX 6

AMSTEL LIGHT 6

CORONA 6

HEINEKEN 7

SAM ADAMS BOSTON LAGER 6

COORS LIGHT 6

MILLER LITE 6

ANGRY ORCHARD CIDER 6

HIGH NOON VODKA SELTZER 9

GRAPEFRUIT / WATERMELON / PINEAPPLE / BLACKCHERRY

DOGFISH HEAD VODKA CRUSH 9

BLOOD ORANGE MANGO CRUSH /
STRAWBERRY HONEYBERRY LEMONADE

SURFSIDE VODKA SELTZER 8

ICED TEA LEMONADE / PEACH ICED TEA

NON-ALCOHOLIC

ATHLETIC BREWING RUN WILD IPA 6

RED WINE

PINOT NOIR - 14/52

BRANDBORG, OREGON

PINOT NOIR - 9/32

MURPHY GOODE, CALIFORNIA

CABERNET - 11/40

LIBERTY SCHOOL, PASO ROBLES

CABERNET - 14/52

THE STAG, PASO ROBLES

MALBEC - 9/32

DV CATENA, ARGENTINA

MONTEPULCIANO - 9/32

CANTINA VALLE TRITANA, ITALY

WHITE WINE

CHARDONNAY - 10/36

LA CREMA, MONTEREY

PINOT GRIGIO - 9/32

ZENATO, ITALY

SAUVIGNON BLANC - 10/36

OVERSTONE, NEW ZEALAND

ALVARINHO - 11/40

PORTUGAL

ROSE - 9/32

COTE DES ROSES, FRANCE

PROSECCO - 10/36

AMORE DI AMANTI, ITALY

CHAMPAGNE - 68

FEUILLATTE 750ml, FRANCE