*S	DANC	ER'S

PLEASE JOIN US EVERY THURSDAY FOR PRIME RJB NIGHT! 12 OZ \$18.99 16 OZ \$22.99

ALL MEATS ARE CERTIFIED BLACK ANGUS

#### SOUPS AND STARTERS

© New England Clam Chowder	CUP \$5.49	BOWL \$6.99
Homemade Steak Chili Topped with cojita cheese	CUP \$6.49	BOWL \$7.99
Seafood Stew Our homemade stew made with lobster, scallops, shrimp, and fish.	CUP \$7.99	BOWL \$9.99

Jumbo Shrimp Cocktail \$12.99 Five Jumbo Shrimp served with our homemade cocktail sauce.

Seafood Stuffed Mushrooms \$13.99 Mushroom caps stuffed with our homemade seafood stuffing which is made up of lump crab meat, lobster, scallops, and shrimp.

Stuffed Quahog \$5.49 The best around, packed full of fresh clams.

Homemade Crab Cakes \$14.99 Three homemade lump crab cakes served with garlic aioli dipping sauce.

Crab Cake Sliders \$11.99 Two of our lump crab cakes with sriracha ranch and coleslaw served on brioche buns.

Braised Beef Short Rib Tacos \$14.99 Three soft tacos served with sriracha ranch and cojita cheese over mixed greens.

Fish Tacos \$12.99 Three soft tacos served with sriracha ranch and cojita cheese over mixed greens.

Fried Green Beans \$9.99 Green beans deep fried and served with ranch dipping sauce.

Fried Pickles \$9.99 Pickle chips deep fried and served with ranch dipping sauce.

Fried Cheese Curds \$8.99 Wisconsin cheese curds deep fried to a golden brown, served with marinara sauce.

Potato Skins \$7.99 Two potato halves overflowing with our homemade steak chili topped with melted cheese.

Soft Pretzels \$8.99 Three soft pretzel rods served with warm mustard beer cheese dip.

Chicken Quesadilla \$10.99 Seasoned grilled chicken breast, homemade spicy tomato salsa, cheddar jack cheese in a baked flour tortilla served with sour cream.

**Roasted Chicken Wings** Half Dozen \$8.99 Dozen \$13.99 Deep fried chicken wings served plain or try them tossed in our homemade buffalo sauce, or sweet and smoky citrus chipotle BBQ sauce.

Chicken Tenders \$9.99 Our house made chicken tenders deep fried and tossed in our hot and spicy buffalo sauce, citrus chipotle BBQ sauce, or plain.

Grilled Teriyaki Tips \$14.99 Choice sirloin tips in our chef's very own marinade grilled to perfection.

© Nachos Supreme \$12.99 Crisp tortilla chips topped with melted cojita cheese, our homemade steak chili, onions, tomatoes, jalapenos. Served with sour cream, and homemade tomato salsa.

#### Fried Calamari \$11.99

Tubes and tentacles lightly fried then tossed with banana and calabrese peppers in garlic oil.

## SALADS

House Salad \$ 5.99 Mixed greens with red onion, tomatoes, and garlic herb croutons.

Caprese Salad \$10.99 Vine ripened tomatoes, fresh mozzarella, basil, topped with a balsamic vinaigrette.

Summer Beet Salad \$10.99 Sliced beets, dried cranberries, cojita cheese, and candied walnuts served over a bed of mixed greens.

Caesar Salad \$8.99 Fresh romaine lettuce, parmesan cheese, and garlic croutons tossed with a creamy Caesar dressing.

Additional Salad Toppings Grilled chicken \$ 5.99 Shrimp \$ 5.99 Teriyaki tips \$7.99

# JUST FOR KIDS

Chicken Fingers served with fries \$7.99

Grilled Cheese Sandwich served with fries \$7.99

Hot Dog served with fries \$6.99

Pasta served with butter or marinara \$7.99

#### DON'T FORGET TO CHECK OUT OUR DAILY SPECIALS!

Consuming raw and undercooked meat may increase the risk of food bourne illness. Before placing your order please inform your server if a person in your party has a food allergy.

GF Indicates our gluten friendly items

GF Substitute a Gluten Free Roll for \$2 GF Our fries are gluten friendly





#### DINNERS

Certified Black Angus Steak \$ 26.99 Twelve-ounce certified black angus steak cooked your way. Make it a bleu steak add melted bleu cheese and sautéed mushrooms \$3

Sunny's Teriyaki Tips \$ 22.99 Grilled Certified Black Angus sirloin tips in our own teriyaki marinade.

**Baked Stuffed Shrimp** \$26.99 Four shrimps stuffed with our homemade seafood stuffing made up with shrimp, scallops, lobster, and lump crab meat.

DANCER'S

Baked Scallops \$21.99 Fresh sea scallops baked with bread crumbs, lemon, white wine, and butter.

Fresh Baked Stuffed Cod \$20.99 Cod stuffed with our homemade seafood stuffing made up with lobster, lump crab meat, scallops, and shrimp, topped with newburg sauce.

Seafood Medley \$26.99 Fresh lobster, shrimp, scallops, and cod baked with white wine, butter, lemon juice and crushed Ritz crackers.

Layman's Lobster Pie \$28.99 Half pound of lobster meat, butter, lemon juice, and crushed Ritz crackers.

Baked Scrod \$ 19.99 Fresh native cod, tender and flaky, topped with lightly seasoned bread crumbs.

Whole Steamed Lobster \$ MARKET PRICE when available Fresh Native steamed lobster.

Above served with vegetable and choice of starch.

Chicken Parmesan \$ 16.99 Breaded chicken breast topped with tomato sauce and cheese served over fettuccine pasta.

Add a house salad to any entrée for \$ 2.99 or Caesar \$3.99

## FRIED PLATTERS

#### Served with French fries and homemade Cole slaw

Fish N' Chips \$ 14.99 Fresh local cod, lightly battered and deep fried to a golden brown. Served with potato flat French fries and homemade Cole slaw.
Fried Scallop Plate \$17.99 Fresh sea scallops fried to a golden brown.
Fried Clam Platter \$ MARKET PRICE Whole belly clams the best around.
Fried Shrimp Platter \$17.99 Shrimp lightly battered and deep fried.
Fisherman's Platter \$24.99 A heaping portion of shrimp, scallops,

lobster legs, and cod. Add whole belly clams \$8.99



### SANDWICHES

Served with pickle and choice of, french fries, or homemade cole slaw.

Chicken Sandwich \$9.99 Grilled or fried chicken breast, lettuce, and tomato on a grilled brioche bun. Try it tossed in buffalo sauce! Steak & Cheese Sub \$9.99 Shaved steak, peppers, onions, and mushrooms grilled and topped with american cheese on a grilled sub roll. Country Ruben \$9.99 Sliced comed beef on country white or whole wheat bread with sauerkraut, swiss cheese and thousand island dressing. Chicken Fajita Wrap \$9.99 Seasoned grilled chicken, homemade tomato salsa, lettuce and cheese in a grilled flour tortilla. The Lincoln \$9.99 Grilled teriyaki chicken breast topped with grilled pineapple, lettuce, and tomato. Chicken Caesar Wrap \$9.99 Grilled chicken, fresh romaine lettuce and pamesan cheese topped with Caesar dressing wrapped in a flour tortilla. Fried Fish Ruben \$10.99 Fresh native cod deep fried with cole slaw, swiss cheese, and russian dressing, or a grilled roll. Cape Scrodder \$9.99 Fresh native cod deep fried and topped with melted cheese on a grilled roll. Lobster Roll \$17.99 Jumbo \$28.99 Our *new & improved* lobster roll served hot or cold made with all claw and knuckle meat on a grilled roll. Fried Clam Roll \$ MARKET PRICE Whole belly clams deep fried to a golden brown served on a grilled roll. Fried Scallop Roll \$14.99 colossal \$19.99 Our fresh scallops fried to a light golden brown. Veggie Burger \$9.99 Beyond burger a gluten and soy free patty served with lettuce and tomato on a grilled brioche bun. Twin Chili Dogs \$9.99 Two grilled Kaymen hotdogs topped with our homemade steak chili and beer cheese sauce on a grilled roll. Grilled BLT \$9.99 Cold smoked thick cut apple wood bacon, lettuce, vine ripened tomato, and garlic aioli on country white or 100 percent country whole wheat bread.

**Build Your Own Burger** \$9.99 Certified black angus burger served with lettuce, tomato, and onion on a grilled bun. Add ons .50 each Swiss, American, crumbled bleu cheese, mushrooms, or sautéed onions. \$1.50 cold smoked bacon

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