1883 Lounge

GLEN COVE HOTEL • ONSET BEACH

SOUPS

NEW ENGLAND CLAM CHOWDER $7

FRENCH ONION SOUP $8

SALADS

ICEBERG WEDGE* $8
ICEBERG WEDGE TOPPED WITH VINE RIPENED TOMATOES, CRISP BACON, RED ONION, BLUE CHEESE CRUMBLES, HOUSEMADE BUTTERMILK BLUE CHEESE DRESSING, AND FINISHED WITH A BALSAMIC GLAZE

CAESAR SALAD $8
ROMAINE HEARTS, HERBED CROUTONS, FRESHLY GRATED PARMESAN CHEESE, WITH ROASTED GARLIC CAESAR DRESSING

SALMON SALAD $16
PECANS, STRAWBERRIES, TOMATOES, CUCUMBERS, GOAT CHEESE, AND SALMON. SERVED OVER A SPINACH SALAD WITH HONEY BALSAMIC

COBB SALAD* $10
AVOCADO, HARD COOKED EGGS, CRISP BACON, TOMATO, CRANBERRY STILTON CHEESE, AND ROASTED BUTTERNUT SQUASH. SERVED OVER A BED OF MESCLUN GREENS AND ARUGULA WITH APPLE CIDER VINAIGRETTE

ACCOMPANIMENTS

GRILLED CHICKEN $5

TURKEY TIPS $6

STEAK TIPS $7

GRILLED SHRIMP $7

SALMON $8

PAN SEARED SCALLOPS $12

LOBSTER ..... MKT $

BOARDS

SMORGASBORD FRIED PLATTER $15
FRIED CHEDDAR CHEESE CURDS, POTATO SKINS, BROCCOLI POPPERS, AND ONION RINGS

CHARCUTERIE BOARD $20
ARTISANAL CHEESE, MARINATED OLIVES, CORNICHONS, STUFFED PEPPERS, SLICED PROSCIUTTO, MORTADELLA, CAPICOLA, FIG JAM, GRAIN MUSTARD, HONEY, TOASTED FOCACCIA

***INDICATES GLUTEN FREE OPTION.**

SNACKS TO SHARE

COCONUT SHRIMP $8
COCONUT BATTERED SHRIMP FLASH FRIED AND SERVED WITH A THAI CHILI GLAZE

CRAB CAKE SLIDERS (3) $15
PAN SEARED CRAB CAKES WITH CRISPY FRIED SHALLOTS. TOPPED WITH ARUGULA AND CHERRY PEPPER AIOLI ON TOASTED BRIOCHE

MUSSELS $10
P.E.I. MUSSELS WITH LINGUICA, TOMATO, AND ONIONS. SAUTEED WITH A SAFFRON BROTH AND SERVED WITH TOAST POINTS

STUFFED QUAHOG $5
DICED QUAHOG WITH LINGUICA, ONIONS, PEPPERS, AND PORTUGUESE SWEET BREAD. SERVED WITH DRAWN BUTTER

CALAMARI $8
FLASH FRIED CALAMARI WITH CHERRY PEPPER AIOLI

SCALLOPS & BACON (5)* $12
PAN SEARED SCALLOPS AND CRISP BACON WITH A SRIRACHA HONEY

GLEN COVE WINGS $10
YOUR CHOICE OF BONE IN OR BONELESS WINGS TOSSED IN OUR SIGNATURE HONEY GARLIC TERIYAKI SAUCE. SERVED WITH HOUSEMADE BLEU CHEESE. ALSO AVAILABLE IN CLASSIC BUFFALO AND PLAIN

CRAB CAKES (3) $12
LUMP CRABMEAT CAKES PAN SEARED WITH ORANGE MANGO SALSA AND CHIPOTLE AIOLI

BBQ CHICKEN NACHOS* $12
GRILLED BBQ CHICKEN, MEXICAN CHEESES, LETTUCE, TOMATO, CILANTRO, SCALLIONS, SALSA, AND SOUR CREAM. SERVED OVER WARM TORTILLA CHIPS

BRUSCHETTA $8
HOUSEMADE PITA, DICED TOMATOES, BASIL, GARLIC, EVOO, BALSAMIC GLAZE, AND MOZZARELLA CHEESE

SLIDERS (3) $15
SEARED SLIDERS, VERMONT CHEDDAR, APPLEWOOD SMOKED BACON, CHIPOTLE AIOLI, FRIED PICKLE CHIPS ON TOASTED PRETZEL ROLLS

FISH TACOS (3) $15
ADOBO SPICED SWORDFISH MEDALLIONS, LETTUCE, PICO DE GALLO, AVOCADO, COTIJA CHEESE, AND CILANTRO AIOLI. SERVED IN SOFT TACO SHELLS

POUTINE $15
KOREAN BRAISED SHORT RIBS SERVED OVER HAND CUT FRENCH FRIES AND CHEDDAR CHEESE CURDS. FINISHED WITH A SWEET SOY DEMI AND SRIRACHA KETCHUP

SANDWICHES

ALL SANDWICHES SERVED WITH A PICKLE AND YOUR CHOICE OF HAND CUT FRENCH FRIES OR A BAG OF CHIPS

BBQ CHICKEN SANDWICH $12
GRILLED CHICKEN, BBQ SAUCE, CHEDDAR CHEESE, BACON, AND CARAMELIZED ONIONS ON TOASTED CIABATTA BREAD

CAPE COD REUBEN $13
BEER BATTERED FISH ON MARBLE RYE WITH SWISS CHEESE. SERVED WITH COLESLAW AND ROASTED RED PEPPER TARTAR SAUCE

1883 BURGER $15
8OZ BURGER WITH FIG JAM, ARUGULA, FONTINA CHEESE, AND AN OVER EASY EGG. ALL SERVED ON A TOASTED, ONION BRIOCHE ROLL

BURGER $10
8OZ BURGER WITH LETTUCE, TOMATO, AND ONION. SERVED ON A BULKIE ROLL

ACCOMPANIMENTS

AMERICAN, CHEDDAR, SWISS, PROVOLONE, FONTINA, BLEU CHEESE ..... $.75
BACON ..... $.75
SAUTEED ONIONS $1
MUSHROOMS $1
ONION RINGS $1
PARMESAN TRUFFLE FF $2

ENTREES

FISH & CHIPS $15
CAPE COD BEER BATTERED FISH FLASH FRIED ACCOMPANIED BY HAND CUT FRENCH FRIES, COLESLAW, AND TARTAR SAUCE

TURKEY TIPS $18
BOURBON BBQ MARINATED TURKEY TIPS. CHARBROILED AND SERVED WITH HAND CUT FRIES AND GRILLED CORN

STEAK TIPS $22
SOY AND HONEY GARLIC CHARBROILED STEAK TIPS, WITH CARAMELIZED ONIONS AND MUSHROOMS. SERVED WITH PINEAPPLE CASHEW FRIED RICE AND GRILLED ASPARAGUS

LOBSTER ROLL ..... MKT$
SHUCKED LOBSTER MEAT TOSSED LIGHTLY WITH MAYONNAISE AND CELERY. SERVED ON A TOASTED ROLL WITH COLESLAW AND HAND CUT FRIES

PAELLA* $24
LINGUICA, RED BEANS, KALE, LITTLENECKS, SHRIMP, SCALLOPS, AND ARBORIO RICE. TOSSED IN A SAFFRON BROTH

CEDAR PLANK SALMON* $22
CEDAR PLANK SALMON WITH A CRANBERRY ORANGE GLAZE, MADE FROM LOCAL CRANBERRIES. SERVED WITH PARMESAN RISOTTO, AND SAUTEED SPINACH

NEW YORK SIRLOIN* $28
COFFEE RUBBED 14OZ NEW YORK SIRLOIN SERVED WITH HAND CUT TRUFFLE PARMESAN FRIES AND ASPARAGUS. FINISHED WITH A ROASTED GARLIC BUTTER

SWORDFISH* $24
GRILLED SWORDFISH WITH A TABASCO LIME BUTTER. SERVED WITH JASMINE RICE AND JULIENNE VEG

GRILLED PIZZAS

GLUTEN FREE DOUGH AVAILABLE FOR A $2 UPCHARGE

MARGARITA $10
TOMATO AND BASIL WITH FRESH MOZZARELLA

PROSCIUTTO & FIG $15
FIG SPREAD, PROSCIUTTO, AND ARUGULA WITH A MOZZARELLA CHEDDAR BLEND

CARBONARA $15
BACON, GRILLED CHICKEN, GARLIC CREAM SAUCE, AND PARMESAN REGGIANO

SCALLOP & BACON $16
SEARED SCALLOPS AND DICED BACON WITH BASIL AND MOZZARELLA

PEPPERONI $13
SELF-EXPLANATORY

ONION & MUSHROOM $12
GARLIC OIL, CARAMELIZED ONIONS AND MUSHROOM, WITH FONTINA CHEESE, BALSAMIC GLAZE

BUFFALO MAC N' CHEESE $15
HOUSEMADE CHEESE SAUCE, ELBOW PASTA, AND GRILLED BUFFALO CHICKEN WITH CHEDDAR AND MOZZARELLA

THE CREOLE $15
LINGUICA, ONION, PEPPER, AND CREOLE SPICES

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Consuming raw or undercooked foods of animal origin such as meats, eggs or shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Peanut product may be used in some of our daily specials.

Prices do not include tax.