

BEGINNINGS

NEW ENGLAND CLAM CHOWDER CLAMS, POTATOES, BACON, CELERY	7
CHICKEN QUESADILLA CHIPOTLE FLOUR TORTILLA, GRILLED CHICKEN, SHREDDED JACK CHEESE, PICO DE GALLO, SOUR CREAM, SALSA	10
SEA SALT PRETZEL WHOLE GRAIN MUSTARD, LOCAL HONEY BUTTER, HOUSE-MADE BEER CHEESE	8
WINGS CHOICE OF MILD, HOT, ANCHO BBQ, ASIAN GINGER, OR HONEY MUSTARD. SERVED WITH CELERY & BLEU CHEESE	8 FIVE/12 TEN
BLACKBERRY BASIL RICOTTA FLATBREAD MOZZARELLA, PARMESAN, RICOTTA, BLACKBERRIES, BASIL	12
LOBSTER & SHRIMP FLATBREAD LOBSTER, SHRIMP, LEMON BUTTER SAUCE	16
BALSAMIC STEAK & GORGONZOLA FLATBREAD MARINATED STEAK. CARAMELIZED ONION, GORGONZOLA, BALSAMIC REDUCTION	14

GREENS

SPRING SALAD MIXED FIELD GREENS, RASPBERRIES, CANDIED WALNUTS, CAPRINO CHEESE "CROUTONS", CITRUS POPPY SEED DRESSING	12
CAESAR FRESH CHOPPED ROMAINE, SHAVED PARMESAN CHEESE, HOUSE-MADE GARLIC CROUTONS	8
CAPRESE SALAD HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC REDUCTION	12
CITRUS FENNEL SALAD MIXED FIELD GREENS, NAVAL AND MANDARIN ORANGES, FENNEL, AVOCADO, CHAMPAGNE VINAIGRETTE	12
ADD FIRE GRILLED CHICKEN BREAST	4
ADD PAN SEARED SALMON	6
ADD GRILLED SHRIMP	8

SHADES

BURGERS

OUR SIGNATURE BURGERS HAND-FORMED
WITH GRASS FED BEEF AND
SERVED WITH HOUSE-MADE CHIPS

THE SHADES BURGER LETTUCE, TOMATO, RED ONION, CHOICE OF CHEESE	12
THE HOT MESS TOPPED WITH SWEET POTATO FRIES, BUFFALO BLUE CHEESE SAUCE, AVOCADO, BLUE CHEESE CRUMBLES	14
THE SPECTRUM FRIED EGG, AVOCADO, BACON, LETTUCE, TOMATO, BLUE CHEESE SPREAD	14
THE SURF & TURF CAJUN GRILLED SHRIMP, SMOKED GOUDA, PAPRIKA MAYO	16
THE HOT & SPICY STUFFED WITH CREAM CHEESE AND JALAPENO PEPPERS, TOPPED WITH LETTUCE, TOMATO, AND GHOST PEPPER SAUCE	16

SHADE'S FRIES

OUR HAND-CUT FRIES ARE SERVED
FOR ONE OR FOR THE TABLE

HOUSE FRIES SALT AND PEPPER	5 ONE/9 TABLE
BISTRO FRIES GARLIC, PARMESAN, PARSLEY	5 ONE/9 TABLE
LOBSTER POUTINE FRIES LOBSTER, CHEESE CURDS, BROWN BUTTER CHEESE SAUCE	8 ONE/14 TABLE
SWEET POTATO FRIES CANDIED NUTS AND MAPLE BUTTER DRIZZLE	5 ONE/9 TABLE
TEMPURA FRIES SWEET POTATO FRIES, TEMPURA BATTER, CURRY AIOLI	5 ONE/9 TABLE

HANDHELD

ALL HANDHELDS ARE SERVED WITH
HOUSE-MADE CHIPS

THE AO CHICKEN SANDWICH GRILLED CHICKEN, BRIE, ARUGULA, CRANBERRY APRICOT CHUTNEY	12
PULLED PORK RUEBEN PULLED PORK TOPPED WITH HOUSE-MADE COLESLAW & CHEDDAR CHEESE.	14
LOBSTER ROLL BLT LOBSTER, CELERY MAYO, BACON, LETTUCE, TOMATO	18
BLACKBERRY GRILLED CHEESE SWISS, BLACKBERRY JAM, FRESH JALAPENOS, BACON	11
SHROOM BURGER BALSAMIC MARINATED PORTABELLA MUSHROOM, ROASTED RED PEPPER PESTO, TOMATO, LETTUCE, CARAMELIZED ONION	12

MAIN

RIB-EYE STEAK ESPRESSO RUBBED RIB-EYE, CHEDDAR WHIPPED MASHED POTATOES, GRILLED SUMMER SQUASH & ZUCCHINI	28
BLACKENED SALMON BLACKENED SALMON, AVOCADO SALSA, ROASTED RED PEPPER COUSCOUS	20
SPICY APRICOT CHICKEN APRICOT GLAZED CHICKEN, CAJUN MASHED POTATOES, SUMMER SQUASH & ZUCCHINI	16
BAKED LOBSTER MAC & CHEESE CREAMY MAC & CHEESE, LOBSTER, PANKO BREAD CRUMBS	18
NEW ENGLAND FISH & CHIPS HADDOCK LIGHTLY BATTERED & FRIED TO A GOLDEN BROWN, FRIES, COLE SLAW, TARTAR SAUCE	15
GNOCCHI POTATO PASTA, WHITE BEANS, ROASTED RED PEPPER, SPINACH	14