

DINNER

SOUPS

- NEW ENGLAND CLAM CHOWDER** 9.50
*Chopped Long Island Clams with Potatoes
 Bacon, Onions & Cream*
- FRENCH ONION SOUP** 13.50
*Rich Meat Broth, Sweet Onions, Toasted Baguette
 & Gruyere Cheese*

SALADS

- MR SMITH'S SALAD** 11.50
*Chopped Iceberg Lettuce, Tomato, Cucumber
 Olive Oil & Red Wine Vinegar*
- ROQUEFORT-WALNUT SALAD** 14.00
*Boston Lettuce, Endive, Roquefort Cheese
 Toasted Walnuts, A Sherry Walnut Vinaigrette*
- ARUGULA SALAD** 14.00
*Roasted Halsey Farm Apples, Crispy Fried Goat
 Cheese, Red Currant Vinaigrette*
- ROWDY CHOPPED SALAD** 14.00
*Local Corn, Tomatoes, Cucumber, Snap Peas, Radish,
 Iceberg Lettuce, Fresh Basil Vinaigrette*
- TOMATO & MOZZARELLA SALAD** 15.00
*Red Beefsteak & Fried Green Tomatoes
 Fresh Mozzarella, Micro Basil, Saba*

APPETIZERS

- TUNA TARTARE*** 15.50
*Avocado Mousse, Local Radishes, Micro Basil
 Plantain Chips*
- ESCARGOT** 13.50
Butter, Garlic, Pernod & Toasted Baguette
- STEAMED ARTICHOKE** 13.00
With Lemon Aioli
- STEAMED PEI MUSSELS** 14.00
*Prince Edward Island Mussels Steamed in White
 Wine Shallots, Garlic & A Touch of Cream*
- CLAMS CASINO** 14.00
*Local Littleneck Clams, Bacon, Red Peppers
 Garlic, Shallots & Butter*

STEAK FRITES*

*Source Verified NY Strip Steak
 with Black Garlic Butter
 & Hand-cut French Fries*

32.00

ENTREES

- GRILLED STEAK SALAD*** 28.00
*Grilled Hanger Steak, Baby Spinach, Mushrooms
 Roasted Red Onions, Poached Egg, Balsamic Vinaigrette*
- ST LOUIS RIBS** 27.00
*House-made BBQ Sauce, Local Corn on the Cob
 Cole Slaw*
- LOBSTER ROLL** 29.00
*Lobster Meat Warmed with Butter & Thyme on a Potato
 Bun. Served with House-made Gaufrette Potato Chips
 (not lobster salad - just lobster, no filler, no mayonnaise)*
- SALMON*** 28.00
*Tabbouleh Salad, Local Corn, Tomato, Red Onion
 Cucumber, Snap Peas, Lemon*
- MARKET CATCH** MP
Seasonal Accompaniment
- ALL NATURAL CHICKEN** 26.00
*Cherry Tomato, Local Corn, Snap Pea Succotash
 Basil Pesto*
- YELLOWFIN TUNA*** 30.00
Grilled Asparagus, Smoked Almond Romesco
- BUTTERNUT SQUASH LASAGNA** 22.00
*Creamed Spinach, Sundried Tomato Vinaigrette
 Crispy Leeks*

CLASSICS

- FISH AND CHIPS** 23.00
*Cod Fillet in Guinness Stout Batter with House-made
 Tartar Sauce & Hand-Cut French Fries*
- MOULES FRITES** 23.00
*Prince Edward Island Mussels Steamed in White Wine
 Shallots, Garlic, Touch of Cream & Hand-Cut French Fries*
- MEATLOAF** 22.00
Mashed Potatoes, Gravy, Baby Carrots, Pearl Onions

ROWDY BURGER*

Niman Ranch Certified Black Angus, All Natural
 16.50

TURKEY BURGER

16.50

THE IMPOSSIBLE BURGER

5 oz Vegetarian Impossible Meat Burger
 19.00

*American, Swiss, Cheddar Or Blue Cheese
 Lettuce, Tomato, Onion or Fried Onion
 Served with Hand-Cut French Fries & A Pickle
 Add Bacon 1.50*

ROWDY FISH BURGER

*Toasted Brioche Roll, Sriracha Aioli, Kimchi Slaw
 Served with Gaufrette Potatoes*

19.00

**Before placing your order, please inform your server if a person in your party has a food allergy.
 We use produce & seafood from local farmers and fishermen when possible.**

We will add an 18% gratuity to parties of 8 or more.

**This menu item can be cooked to your liking. Consuming raw or undercooked meats, fish and shellfish may increase your
 chance of food-borne illness, especially if you have certain medical conditions.*