

# LUNCH

## 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 & APPETIZERS

- 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*
- TUNA TARTARE\*** ..... 15.50  
*Avocado Mousse, Local Radishes, Micro Basil  
Plantain Chips*
- FALAFEL** ..... 15.00  
*Greek Salad, Hummus, Tahini, Pita*
- ESCARGOT** ..... 13.50  
*Butter, Garlic, Pernod & Toasted Baguette*
- CLAMS CASINO** ..... 14.00  
*Local Littleneck Clams, Bacon, Red Peppers  
Garlic, Shallots & Butter*
- STEAMED PEI MUSSELS** ..... 14.00  
*Prince Edward Island Mussels Steamed in White  
Wine Shallots, Garlic & A Touch of Cream*

### 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

## SANDWICHES & SUCH

- CROQUES MONSIEUR** ..... 17.00  
*Smoked Ham, Melted Gruyere Cheese, Country  
Sourdough Bread & Mixed Greens*
- MADAME** Topped with a Fried Egg ..... +1.50
- HOT CHICKEN SANDWICH** ..... 14.00  
*Buttermilk Fried Chicken, House-made Hot Sauce  
Townline BBQ Bread & Butter Pickles on Country White  
Bread. Served with Cole Slaw*
- SESAME NOODLE SALAD** ..... 15.00  
*Grilled Royal Trumpet Mushrooms, Soba Noodles  
Snow Peas, Radish, Carrots, Green Peas, Red & Yellow Bell  
Peppers, Sesame Seeds, Cilantro, Spicy Sesame Dressing  
Lime Wedge*
- FRIED CLAM SANDWICH** ..... 15.00  
*Fried Clam Strips on a Potato Bun with Tartar Sauce  
Served with Hand-cut French Fries & 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)*
- HOT SALMON NICOISE \*** ..... 18.00  
*Pan Seared Norwegian Salmon, Haricot Vert, Cherry  
Tomato, Red & Yellow Bell Pepper, Nicoise Olives, Poached  
Egg*
- GRILLED STEAK SALAD \*** ..... 28.00  
*Grilled Hanger Steak, Baby Spinach, Mushrooms  
Roasted Red Onions, Poached Egg  
With a Balsamic Vinaigrette*
- VEGETARIAN CHILI** ..... 18.00  
*Roasted Butternut Squash, Kidney Beans, Onions  
Bell Peppers. Topped with Cheddar Cheese, Chopped Red  
Onion, Sour Cream. Served with House-Made Cornbread*
- BUTTERNUT SQUASH LASAGNA** ..... 19.00  
*Creamed Spinach, Sundried Tomato Vinaigrette  
Crispy Leeks*
- MOULES FRITES** ..... 23.00  
*Prince Edward Island Mussels Steamed in White Wine  
Shallots, Garlic, Touch of Cream & Hand-Cut French Fries*
- FISH AND CHIPS** ..... 23.00  
*Cod Fillet in Guinness Stout Batter with House-made  
Tartar Sauce & Hand-Cut French Fries*

**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.