

Appetizers

- Oven Roasted Crab and Artichoke Dip** Served with warm bread 16
- Oysters on the Half Shell*** Bloody Mary cocktail sauce, mignonette 16 gf
- Country Fried Calamari** Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 13
- Jumbo Prawn Cocktail** Wine poached, spicy chili aioli, Bloody Mary cocktail sauce 16 gf
- Warm Brie With Macadamia Nut Crust** Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 15 veg

Kincaid's Tasting Sampler* Oven Roasted Crab & Artichoke Dip,
Seared Teriyaki Tenderloins, New Orleans BBQ Prawns 35

Housemade Soups & Starter Salads

- New England Clam Chowder** Bacon bread crumbs 9
- Lobster Bisque** Butter-poached lobster, crème fraîche, fresh herbs 12
- Hearts of Romaine Caesar** Caesar dressing, olive oil croutons, Asiago 9
- Broadway Pea Salad** Water chestnuts, bacon, creamy pepper dressing 8 gf
- Iceberg Lettuce Wedge** Bacon, hard-cooked egg, Monterey Jack, choice of dressing 10

Entrees

Rock Salt Roasted Prime Rib*

Our prime ribs start with a generous garlic-herb rub, slow-roast all day under a mountain of rock salt and finish under extreme heat for a superior crust.

Mashed Yukon potatoes, au jus, spicy horseradish, chef's seasonal vegetables

12 oz. 39 / 16 oz. 45

Open-Faced Crab Sandwich Artichokes, tomatoes, parmesan, cheddar on toasted sourdough. Served with choice of potato chips or French fries 17

Turkey Club Fresh avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat 15
Served with choice of potato chips or French fries

Prime Rib French Dip* Garlic butter, horseradish, housemade jus on French bread 19
Served with choice of potato chips or French fries

Beer Battered Cod and Chips Anchor Steam beer batter, malt vinegar, housemade artichoke caper tartar sauce 19

Oven-Roasted Chicken Dijon Asiago, mashed Yukon potatoes, wilted spinach and bacon bread crumbs 17

Grilled Maple Chicken Salad Organic mixed greens, Maytag blue cheese, sliced apples and pears, candied pecans, maple vinaigrette 18

Seafood Louie Salad* Grilled salmon, Dungeness crab, poached jumbo prawns, asparagus, cucumber, hard-cooked egg, housemade 1000 Island dressing, blistered lemon 28 gf

Dessert

Strawberry Rhubarb Cobbler Spiced crumb top, vanilla ice cream, strawberry compote, vanilla whipped cream 10

FULL DESSERT MENU AVAILABLE

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.
veg vegetarian. May contain eggs and/or dairy. Please ask your server for details.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.