



REGGATTA PUB

Cool and Casual Fare with Flair

Room Service Menu

Appetizers

- Nachos Grande \$14.50**
House-made corn tortilla chips with black beans, guacamole, sour cream, fresh pico de gallo, jalapenos, and cheddar jack cheese.
Add ground beef or chicken \$3.50 each
- Chicken Wings \$12.00**
Six jumbo chicken wings with your choice of plain, buffalo, barbeque or sweet chili sauce.
- Chicken Tenders \$12.00**
Buttermilk dredged breaded chicken tenders with your choice of plain or buffalo served with ranch or blue cheese sauce and with fries.
- Gator Bites \$14.00**
Alligator tail meat coated and fried to perfection. Served with a spicy ranch dipping sauce.

Soups & Entrée Salads

- New England Clam Chowder Cup \$6.50**
Crock \$8.50 (*Crock served with homemade corn bread*)
Real New England Style with meaty native clams, potatoes and onions.
- Caesar Salad \$12.00**
Chopped Romaine hearts tossed with creamy Caesar dressing. Topped with house made croutons and shaved Parmesan cheese.
Add chicken \$5 / steak \$8 / shrimp \$9
- Lobster Caprese Salad \$24.00**
Fresh tomato-mozzarella napoleon stack on top of a bed of mixed greens. Topped with fresh Lobster meat (tail & claw). Drizzled with a balsamic reduction and fresh basil infused olive oil.

Burgers & Sandwiches

- Build a Burger \$14.00**
8 ounce grilled burger served with lettuce, tomato and red onion on a toasted Hawaiian roll. Served with fries.
- Add American, swiss or cheddar cheese .50*
caramealized onions .50 / fried egg \$2 / guacamole \$1.00 / pico de gallo .50 / bacon \$1.00
- Lobster Roll \$22.00**
Maine Lobster mixed with lemon-basil aioli, romaine hearts on a toasted brioche bun.
- Haddock Sandwich \$16.00**
Fried local haddock on a Hawaiian roll. Served with lettuce, tomato, onion, tartar sauce, french fries and cole slaw.
- Witch City Turkey Sandwich \$14.00**
Sliced turkey, bacon, lettuce and tomato with a chipotle aioli. Your choice of toasted white or wheat.

- Romesco Chicken Sandwich \$14.00**
Grilled chicken topped with provolone, romesco sauce and arugula. Served on a toasted chabatta roll with french fries.

Entrées

- Warm Soft Pretzels \$11.00**
Kosher sea salt and black lava salt, cheese dipping sauce.
- Pork Pot Stickers \$11.00**
Served with a house made ponzu sauce.
- Mahi-Mahi Tacos \$14.00**
Blackened or plain with a chipotle aioli. Served with jalapeno cole slaw.
- Hummus and Tabbouleh \$14.00**
Served with sliced cucumbers, cherry tomatoes, sliced baby carrots, diced red onions and kalamata olives with grilled naan.
- Traditional Shrimp Cocktail \$14.00**
Four jumbo shrimp served with house made cocktail sauce.
- Seafood Cobb Salad \$20.00**
Ahi tuna (rare), chopped egg, red onion, tomatoes, avocado, cucumbers and poached shrimp. Sided with a Carolina vinaigrette.
- Strawberry Spinach Salad \$14.00**
Baby spinach tossed with sliced strawberries and spiced-candied almonds and blue cheese crumbles. Sided with a poppy seed dressing.
Add chicken \$5 / steak \$8 / shrimp \$9

- Fish and Chips \$20.00**
Local haddock fried to perfection. Served with french fries and coleslaw.
- Black & Tan Chicken \$18.00**
Boneless chicken thighs marinated in Guinness and Smithwicks ale. Served with choice of starch and seasonal vegetables.
- Grilled Steak Tips \$20.00**
House marinated tips served with choice of starch and seasonal vegetables.
- Seared Ahi Tuna \$22.00**
Sesame crusted ahi tuna (rare) in a wasabi butter sauce. Served with myer lemon ravioli and fresh arugula. Drizzled with a balsamic reduction.

Please notify us if anyone in your party has a food allergy. All food is cooked to order as you requested. Consuming raw or uncooked meat, poultry, seafood, shell fish or eggs may increase your risk of food borne illness, especially if you are taking certain medication. 18% gratuity is added to a party of 6 or more.