

Great Beginnings

P.E.I. Mussels

Garlic, basil, pernod broth, crostini 10

Point Judith Calamari

Hot cherry peppers, cajun aioli 10

Crispy Chicken Wings

Buffalo, BBQ or Asian glazed 9
Boneless upon request.

Spinach & Artichoke Dip

Served with toasted crostini 9

Mango Chicken Bites

Panko crusted chicken, sweet & spicy mango.
bleu cheese dressing 9

Buffalo Ranch Shrimp

Fresh shrimp, panko encrusted,
buffalo-ranch, gorgonzola crumbles 10

White Bean Bruschetta

Grilled crostini, goat cheese, white bean,
basil, tomato & olives 9

Chipotle Sirloin Flatbread

Cajun sirloin, sautéed onion, mushroom,
jack cheese and chipotle sour cream 9

Mediterranean Flatbread

Spinach, feta cheese, cherry tomato, green
pepper & red onion 7

*Ahi Tuna

Sesame encrusted tuna, with a cucumber
salad, wasabi, and ponzu glaze 10

Nachos

Chips piled high with cheese, tomatoes,
jalapenos, salsa, and sour cream 8
Guac 1 Chili 1 Chicken 2

Back Bay Chili

Melted cheese, fresh tortilla chips 6

New England Clam Chowder

Boston chowder fest award winner
Cup 4 Bowl 6

Pizzas

Cheese Pizza 8

Choose Your Toppings (.75 each)

bacon,	onions,
broccoli,	green peppers,
ham,	red peppers,
kalamata olives	pepperoni,
mushrooms	sausage

(\$2) chicken (\$3) shrimp

Margherita

Fresh mozzarella, marinated tomato
Basil 11

BBQ Chicken

Sam Adams Brick Red BBQ,
caramelized onions, chicken,
cheddar / mozzarella blend 11

Buffalo Chicken

Blue cheese, grilled buffalo chicken
Carrot & celery 11

The Garden

Avocado .75
Cucumber .50
Sauerkraut .50
Coleslaw .50
Chopped jalapeno .50
Bean Sprouts .50

The Grill

Caramelized onions .75
Fried Onion strings .75
Sautéed crimini mushrooms .75
Roasted Red Peppers .75

The Pantry

Pesto Sauce .50
Salsa .50
Guacamole 1.00
Horseradish mayo .50
Chipotle sauce .50
Brick red BBQ .50
Buffalo-Ranch .50
Thai Chili Glaze .50

Burgers

Lettuce, tomato, onion & pickle
On request

*Myers all natural organic hand packed beef burger 8

Home made Veggie Burger 8

Chicken Burger 7

6oz grilled or fried chicken breast

Organic Turkey Burger 9

fresh ground turkey mixed with onion, peppers, and Cajun spice

*Ahi Tuna 10

6oz grilled filet*

Sides (pick one)

seasoned fries	sweet potato fries 1
spicy waffle fries 1	garlic mashed
1/2 house salad 1.50	coleslaw
1/2 ceasar salad 1.50	cucumber salad

Dairy

American .75
Aged cheddar .75
Imported swiss .75
Pepper jack .75
Bleu cheese .75
Feta .75
Fresh mozzarella .75
Smoked gorgonzola .75
Wasabi cheddar .75
Smoked gouda .75

The Farm

Fried Egg .75
Bacon 1.00
Back Bay Chili 1.00
Ham 1.00

The Bakery

Grilled Brioche
Whole Wheat Roll
Foccacia Roll
Wrap
Ciabatta
Griddled Italian
Marble Rye

Clerys Classics

*Rajun Cajun

Cajun spiced, chopped jalapeno,
pepper jack cheese, guacamole
and salsa on a brioche roll 11

*Back Bay BBQ

BBQ sauce, cheddar, bacon &
fried onion strings on brioche 11

Dartmouth St. Melt

Swiss, bacon, sautéed mushrooms,
caramelized onions. grilled rye 11

Asian Tuna

Wasabi cheddar, Thai chili glaze,
fried wontons, Asian lettuce mix on
ciabatta 12

Columbus Ave. Veggie

Swiss, bean sprouts, horseradish
mayo on Foccacia 10

California Turkey

Pepper jack, avocado, cucumber,
chipotle sour cream on wheat 12

Salads

Asian Noodle Salad

Mixed greens tossed with crispy wontons and
bean sprouts in a Thai plum vinaigrette on a
bed of garlic lo mein noodles topped with
marinated chicken, sliced orange, and fried
noodles 11

BBQ Ranch

Iceberg, shredded cheddar, red onion, corn,
tomatoes, black beans, grilled chicken in a
tortilla bowl 11

Caesar

Romaine, grated parmesan, garlic
croutons & creamy Caesar dressing 8

Caprese

Tomatoes, fresh mozzarella & basil with a
balsamic reduction 8

Cool Ranch Cobb

Iceberg & romaine, avocado, bacon,
tomato, onion, bleu cheese & egg.
with grilled chicken & onion strings 11

Harvest

Baby arugula, bleu cheese, bosc pears,
candied walnuts, dried cranberries tossed
in a balsamic dressing. 11

Add chicken 2, Sirloin tips 3, shrimp 4

Sandwiches

Sliced Tenderloin

Sliced beef tenderloin, caramelized onions,
arugula and wasabi cheddar on fresh baked
ciabatta 11

Grilled Ruben

Corned beef or turkey, Swiss cheese,
sauerkraut and Russian dressing on griddled
ciabatta with garlic aioli 10

Cuban Panini

Sliced ham, pork tenderloin, pickles & cheese
with Cuban aioli on grilled pressed Italian 10

Southwest Turkey Wrap

Sliced turkey, lettuce, tomato, bacon and
chipotle mayonnaise in a flour tortilla 9

Caprese Chicken

Grilled chicken breast, lettuce, tomato & fresh
mozzarella with pesto on ciabatta bread 9

Haddock Sandwich

Fresh local haddock lightly battered & fried
with coleslaw & tartar sauce on brioche 9

Rustic Turkey panini

Sliced turkey, tomatoes, cheddar and
spinach & artichoke spread on pressed
Italian 9

Entrees

*Steak Tips

Marinated sirloin tips, cooked to order
Served with choice of potato & seasonal
vegetable 15

Pork Tenderloin Marsala

Pork tenderloin medallions, crimini
mushrooms, rich marsala wine sauce. Garlic
mashed potatoes & sautéed seasonable
vegetable 15

Fish & Chips

Local fresh haddock golden fried, seasoned
French fries, homemade coleslaw, tartar
sauce & lemon 15

Pesto Pasta

Mushrooms, garlic & fresh tomato tossed in a
creamy pesto sauce with fettucini 11
Chicken 13 Pan seared shrimp 15

Red pepper Ravioli

Garlic & three cheese ravioli sautéed in
roasted red pepper cream sauce 11
Chicken 13 Pan seared shrimp 15

*Steak Frites

12 oz sliced tenderloin cooked to order,
gorgonzola butter, dressed arugula & French
fries 15

COCKTAILS

Moscow Mule– Russian Standard vodka with muddled fresh lime, sugar, & ice topped with ginger beer

Proper Black Russian– Russian Standard vodka & Copa De Oro served over ice with Coca-Cola and a Guinness float

Nor'easter– Ginger Beer over ice with a Sailor Jerry float & garnished with a fresh lime

Rum Punch– Bacardi and Meyers Dark rum shaken with OJ, cranberry, & pineapple juice served over ice & garnished with a fresh lime

Seasonal Margarita– Miagros tequila & Triple Sec mixed with muddled seasonal fruit, a splash of simple syrup, shaken with sour mix & a dash of OJ, served up or on the rocks

Hendricks Martini– Hendricks & St. Germain with a fresh squeezed lemon shaken with ice, served up with a lemon twist

Stoli Dirty Martini– Stoli vodka & olive juice chilled and served up with three olives

Espresso Martini– Stoli Vanilla vodka, Bailey's Irish Cream, Crème de Coco & a shot of espresso shaken with ice and served up

Pomegranate Pop Martini– Three Olives Pomegranate Pama liqueur, a splash of simple syrup & sour mix chilled and served straight up with a lime

Bubbly Orange Cosmo– Three Olives Orange, Triple Sec & a splash of cranberry, shaken and strained, topped with champagne with an orange twist

Bikini Martini– HpnotiQ, Stoli Blueberry, Blue Curacao, OJ, Topped with a splash of Sprite and garnished with a cherry.

We proudly serve Coca Cola Products



BOTTLE BEERS

Budweiser	Heineken	MGD 64
Bud Light	Heineken light	Molson
Miller Lite	Amstel Light	Corona
Coors Light	Miller High Life	Twisted Tea
Sam Adams Light		O'Doul's N/A

DRAUGHT BEER

Budweiser	UFO Seasonal	Newcastle
Bud Light	Harpoon IPA	Moosehead
Miller Lite	Guinness	Hoegaarden
Coors Light	Long Trail Ale	Woodchuck Cider
Sam Adams	Long Trail Seasonal	Shock Top
Sam Seasonal	Bass	Goose Island
Sam Brick Red	Stella Artois	Blue Moon

Ask Your Server about our seasonal Craft beer selection, and monthly drink specials.

WINES

CHARDONNAY	Glass	Bottle
Kim Crawford Unoaked	\$9	\$34
Columbia Crest	\$7	\$26
Kendall Jackson	\$9	\$34
PINOT GRIGIO		
Mezza Corona	\$7	\$26
Spasso	\$7	\$26
SAUVIGNON BLANC		
Nobilo	\$8	\$30
Villa Maria	\$9	\$32
REISLING		
St. M	\$8	\$30
MISC		
Burgans Albarino	\$8	\$30
Cabernet Sauv		
Smoking Loon	\$7	\$26
Villa Mt. Eden	\$8	\$30
Merlot		
Smoking Loon	\$7	\$26
181	\$8	\$30
PINOT NOIR		
Flock	\$8	\$30
Mark West	\$8	\$30
Malbec		
Dona Paula	\$9	\$32
Tilia	\$7	\$26
Shiraz/Syrah		
Crusher Petite Syrah	\$8	\$30
MISC		
Vina Zaco Tempranillo	\$8	\$30