

## **Burgers & Sandwiches**

Served with HM pickle and hand cut fries OR mixed greens

Add both for \$1

### **Korean BBQ Steak Sandwich 16**

Marinated charred short ribs, Kimchi, spicy aioli,  
HM baguette

### **The Cubano 15**

House cured ham, Cuban Roast Pork, pickle,  
Swiss, dark rum molasses mustard,  
HM medianoche roll

### **The Lobster 'Roll' 20**

Maine Lobster, Avocado, herb aioli,  
smoked bacon  
HM Old Bay Focaccia Bread

### **Grilled Chicken Sandwich 14**

Lettuce, tomato, onion, sliced apple, Gruyere,  
herb aioli, HM sourdough

### **Banh Mi 16**

House cured thick cut pork belly, carrot / onion  
slaw, sliced cucumber, Asian aioli, cilantro,  
HM baguette,

### **Seared Tuna BLT \* 17**

Seared Yellowfin Tuna, tomato jam, bib lettuce,  
bacon, herb aioli, HM sourdough

### **Classic BLT w/avocado 12**

### **Classic Burger \* 14**

Grass-fed beef, American cheese,  
LTO, toasted HM bun

### **Coastal Burger \* 16**

Grass-fed beef, cheddar, house cured ham,  
grilled pineapple, HM mango-habanero ketchup,  
toasted HM bun

### **The Surf & Turf Burger \* 24**

*8oz Wagyu beef burger, Maine lobster tail, HM queso, HM Medianoche bun  
Chef recommends medium rare*

## **Other Stuff**

### **Traditional Fish & Chips 16**

Battered local white fish  
Served with fries, tartar sauce and lemon

### **Jerk Fried Chicken & Waffles 21**

Caribbean collard greens, island potato salad,  
mango coulis, HM scallion-chipotle waffle

### **Ramen MP**

Daily ramen. When available

### **Grilled Flatbread of the Week MP**

Ask server for daily prep

### **Market Fish MP**

Always fresh, always fun. Ask your server

### **Executive Chef**

Mike V. Maneri

### **Sous Chef**

Kenneth R. Davis

\*This item can be cooked to your preferred temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**\*\*Item contains nuts | HM = House Made**