

ANGELO'S BAR + GRILL

ON THE LIGHTER SIDE

Chilled Daily Oyster 2.50 each **GF**

Island Creek Oysters, Sweet Chili Mignonette, Horseradish, Cocktail Sauce, Lemon Wedge

Shrimp N' Grits 15 **GF**

Citrus Marinade, Vermont Cheddar, Sweet Corn Kernels and Chimmichurri

Little Neck Clams [Half Dozen 7 / Dozen 13]

Chorizo, Saffron, White Wine + Garlic Butter Sauce, Grilled Baguette

Crispy Calamari 10

Pomodoro, Garlic Aioli, Onions, Fried Basil, Banana Pepper

Wings [Half Dozen 7 / Dozen 13]

Crispy Fried, Choose Your Flavor
Korean BBQ • House Hot Sauce
Carrots, Celery + Creamy Blue Cheese

7-Hour Cherry Pepper Pork 14

Kettle Chips, Jack Cheese, Tomatoes, Scallions

Giant Potato Latke 13 **GF**

Smoked Brisket, Caramelized Onions, Cranberry + Hard Cider Sauce

Crispy Truffled Gnocchi 14

Pecorino, Olive Oil, Fried Basil, Goat Cheese Aioli + Silky Pomodoro

SALADS + SANDWICHES + SOUPS

ADD CHICKEN 5 / SHRIMP 8 / SCALLOPS 8 / SALMON 12

Farmers Market 7 **GF**

Field Greens, Cucumber, Grape Tomato, Carrots, White Balsamic Vinaigrette

Blue Cheese Wedge 13

Romaine Hearts, Tomatoes, Crumbled Bacon, Red Onion, Bleu Cheese Crumbles, Creamy Blue Cheese Dressing, Cracked Black Pepper

Classic Caesar 10

Creamy Dressing, Garlic Croutons, Shaved Pecorino

Maplebrook Burrata 16 **GF**

Grilled Peaches and Onion, Prosciutto, Castelvetro Olive, Fig Balsamic, Rosemary Olive Oil

Soup du Jour | Ask Your Server

ALL SANDWICHES COME WITH A CHOICE OF FRIES OR HORSE RADISH COLE SLAW (SWEET POTATO FRIES ADD 1)

Grilled Cheese 14

Crispy Chicken, Pimento Cheese, Fried Green Tomatoes, Country White

Fish Tacos 14

Blackened Tilapia, Fresh Tomato Salsa, Adobo Aioli, Guacamole, Fresh Lime, Slaw, Soft Flour Shell

Cheese Steak 15

Shaved Rib Eye, Provolone, Caramelized Onions, Mushrooms, Horseradish Aioli, Grilled Portuguese Muffin

Grilled Eggplant Caprese 12

House Roasted Tomatoes, Fresh Mozzarella, Basil, Balsamic Red Onions, Toasted Ciabatta

BURGERS

All Burgers Served on a Sesame Brioche Bun
Choice of Fries or Horseradish Cole Slaw
(Sweet Potato Fries Add 1)
(Fried Green Tomatoes Add 2)

Whistle Stop Cafe Burger 15

Fried Green Tomato, Pickled Rhubarb, Buttered Lettuce, Swiss + Bacon Aioli

French Onion Burger 15

House Smoked Brisket, Sweet + Sour Onions, Swiss, Provolone, Parmesan Crust

The Classic CAB 8oz Burger 12

Ask Your Server to Add Cheese

(*No Split Checks for Parties of 5 or more.)

SALADS + SOUPS

SANDWICHES

WEEKLY SPECIALS

MONDAYS

burger + a beer for \$12

SUNDAY - FRIDAY

happy hour at the bar + patio 4 - 6PM

SUNDAY - THURSDAY

\$1 oysters 4 - 6PM

BAR + GRILL STEAKS

served with our house steak sauce

8 oz Filet Mignon 28

Forest Mushrooms, Peppercorn Cognac Cream
+ Roasted Garlic Whipped Potatoes

14 oz Delmonico 26

Mushroom Rub, Brussels Sprouts
+ Horseradish Aioli

Steak Temperatures

*our chefs will prepare your
steak to your satisfaction*

Rare:
red, cool center

Medium Rare:
red, warm center

Medium:
warm red/pink center

Medium Well:
slightly pink center

Well:
cooked throughout

Add a Grilled Skewer

Jumbo Shrimp or Scallops 8

COMPOSED PLATES

Not Your Mom's Meatloaf 18

Beef, Veal, Pork, Roasted Garlic Whipped Potatoes,
Mushrooms, Peppercorn Brandy Pan Sauce

Zucchini "Noodles" 15 ^{GF}

Feta, Blistered Heirloom Tomatoes, Kalamata Olives,
Crushed Red Pepper, Garlic, Lemon, Olive Oil

Lazy Lasagna 17

Spinach Noodle, Tomato, Basil, Garlic, Pecorino,
Toasted Bread Crumbs, Lemon + Pepper Ricotta Cream

Grilled Gulf of Maine Salmon 25

Burnt Orange Mojo, Crispy Brussels Sprouts,
Cipollini Onions + Crema de Maíz

Szechuan Pork Ribeye 22

Fried String Beans, Red Pepper, Onion, Sesame,
Cilantro + Toasted Peanuts

Pan Seared Diver Scallops 34 ^{GF}

Blistered Sweet Corn and Bacon Potato Hash,
Salsa Verde + Goat Cheese Aioli

Grilled Chicken Under a Brick 22

Smoked Half Chicken, Peach-Bourbon Barbeque,
Coleslaw + Buttermilk Biscuit

Angelo's
prime
BAR+GRILL

By Mazzone Hospitality

(*No Split Checks for Parties of 5 or more.)

SIDES \$4

Sweet Potato Fries

Classic French Fries

Onion Rings

Roasted Garlic Whipped Potato ^{GF}

Crispy Brussels Sprouts

Sautéed Mushrooms ^{GF}

Coleslaw ^{GF}

Szechuan Green Beans