



GRILL & PASTA HOUSE

Seafood Summer Menu

Gino's Clams & Chips 16.99

Julienne slices of Atlantic surf clams, breaded and fried until crispy. Served with seasoned fries.

Frank's Grilled Lobster Club 19.99

Local lobster, fresh dill mayonnaise, crispy bacon, lettuce and tomato on a grilled panini roll. Served with seasoned fries. Make it a House or Caesar salad for **0.99**

Seafood Linguine 29.99

Shrimp, scallops and lobster in a creamy white wine sauce with fresh dill, green onion and mushrooms. Served with your choice of salad or soup and a fresh baked garlic loaf.



*Please inform your server of any allergy or dietary restriction and we will do our best to accommodate your needs. Prices do not include tax. Trademark of Grinner's Food Systems Limited, used under license.



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Summer Cocktail Menu

Honey Peach Bourbon Smash (1.5oz)

Pureed peaches, Raging Crow Honey Liqueur, Jim Beam Bourbon Whiskey, lemon juice, and Propeller Ginger Beer. Served in a copper mule mug and topped with a mint sprig.

Cucumber & Elderflower Collins (1.5oz)

Coldstream Gin and St-Germain Elderflower Liqueur, cucumber syrup, soda water and a splash of lime juice.

Strawberry Pineapple Mojito (1.5oz)

Pureed strawberries, pineapple juice, and Coldstream White Rum, muddled with mint and lime and topped with soda water.

Blue Freeze (1.5oz)

Raspberry Sour Puss Liqueur, Coldstream Premium Vodka, and blue raspberry syrup blended with lemon-lime soda and ice. Tastes just like the classic frozen treat!

Italian Pina Colada (1.5oz)

Disaronno Amaretto Liqueur and Coldstream White Rum blended with coconut cream, pineapple juice, and a dash of orange bitters.

All Drinks \$9.75_{ea.}

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