

APPETIZERS

Ask Your Server About
Chef's Daily Black Board Specials

****1/2 POUND SPICY PEEL & EAT SHRIMP** | 10

Boiled & Chilled
House Cocktail Sauce | Saltines

***CHEF'S DAILY SHUCKED OYSTERS (6)** | 15

Horseradish Chili Sauce
Cider Mignonette

*** Shrimp Cocktail Martini** | (4) 13

Lemon Poached | House Cocktail Sauce

****Thai Curry Steamed Mussels (1 lb)** | 13

Red Curry & Coconut Broth | Aleppo | Scallion | Crostini

****Chef's Daily Charcuterie Board** | 16

Fennel Salami | Smoked Ham | Sausage | Artisan Cheeses
Peppers | Pickled Vegetables | Grain Mustard | French Bread

Buffalo Style Chicken Tenders | 11

Lightly Floured & Fried | Tossed in House Hot Sauce
Bleu Cheese & Celery Salad

Calamari DiBattista | 12

Lightly Floured, Fried & Tossed in Olive Oil, Garlic & Cherry Peppers
Asiago Cheese | Chef's Marinara

Prime Rib Chili Nachos | 14 Add Guacamole | 2

Tri-Colored Corn Chips | Cheddar | Jalapeños
Black Bean & Corn Salsa | Sour Cream

Black Cherry & Cognac Glazed Duck | 15

Sliced Breast | Bing Cherry Compote | Rosemary Crostini

SOUPS & SALADS

New England Clam Chowder | Cup 5 Bowl 7

House Made | Smoked Bacon

****Caprese Salad** | 14

Summer Tomatoes | Basil | Fresh Mozzarella | Red Onion
Cucumber | Focaccia Croutons | Olive Oil & Balsamic Vinaigrette

Maine Lobster Bisque | 10

Tarragon | Oyster Crackers

****Ashworth Caesar Salad** | Side 8 Entrée 13

Romaine Hearts | Focaccia Croutons | Tomatoes
Creamy Garlic Dressing | Asiago Cheese

****Cape Cobb Salad** | 14

Field Greens | Goat Cheese | Summer Tomato
Carrots | Olives | Boiled Eggs | Smoked Bacon | Croutons

Summer Harvest Salad | 13

Red Oak | Heirloom Tomatoes | Glazed Pecans
Sunflower, Pumpkin & Flax Seeds | Cheddar | Dried Fruit
Strawberry Hazelnut Vinaigrette

Additional Toppings for All Salads

Shrimp | 6 Bacon | 4 Chicken | 5

*Completely gluten free **Gluten free available upon request
Consumption of raw or undercooked fish, shellfish, meat or eggs may increase the risk of foodborne illness

breakersattheashworth.com | 603.926.6762

SANDWICHES

Ask Your Server About
Chef's Daily Black Board Specials

Served with a Pickle Spear & Choice of French Fries, Chips or Cole Slaw
Onion Rings Add \$1.50

Ashworth Lobster Roll | 24
Chilled Maine Lobster | Crisp Romaine | Celery
Mayonnaise | Buttered & Grilled New England Roll

Fried Haddock Sandwich | 14
Lightly Floured | Greens | Sesame Seed Bun
House Tartar Sauce | Cole Slaw

Roasted Turkey Panini | 14
Tomato | Sprouts | Melted Swiss
Avocado Mayonnaise | Grilled Flat Bread

Margherita Chicken Breast | 12
Balsamic Marinated Tomato & Fresh Mozzarella
Red Onion | Pesto Aioli | Ciabatta Roll

Corned Beef Reuben | 14
House Roasted | Marble Rye | Sauerkraut
Melted Swiss | Russian Dressing

***Savory Garden Patty** | 14
Roasted Corn & Black Bean Salsa | Sprouts
Summer Tomato | Chipotle Ranch Aioli | GF Grain Toast

Signature Blend Burger | 12
Smoked Bacon | Cheddar Cheese
Sesame Seed Bun | Greens | Tomato | Red Onion

LUNCH ENTREES

Quinoa & Roasted Vegetables | 16
Red & White Toasted Grains | Butternut Purée | Pepitas

Mediterranean Display | 14
Roasted Red Pepper | Avocado Hummus | Tzatziki Salad
Feta Cheese | Pita Chips

****Sirloin Steak Tips** | 24
Roasted Garlic Pepper Rub | Steak Fries

1 LB Maine Lobster & Clam Bake | MARKET PRICE
Littleneck in Garlic & Clam Broth | Drawn Butter
Baby Bliss Potatoes | Corn on the Cob | Cole Slaw

EVENTS BY THE SEA

Ashworth by the Sea is host to many annual traditions. Make us one of yours!

NEW YEAR'S EVE CELEBRATION | VALENTINE'S DAY DINNER | EASTER BRUNCH
MOTHER'S DAY BRUNCH | HALLOWEEN COSTUME PARTY | BREAKFAST WITH SANTA

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