

BREAKERS AT THE ASHWORTH | restaurant & bar



APPETIZERS

Ask Your Server About
Chef's Daily Black Board Specials

*CHEF'S DAILY SHUCKED OYSTERS

Horseradish Chili Sauce | Cider Mignonette
Half Dozen | 15 One Dozen | 28

LITTLENECK CLAMS

One Dozen | 15

**RAW on the Half Shell | House Lemon Cocktail Sauce
Drawn Butter | Saltines

**STEAMED | Garlic & Clam Broth | Drawn Lemon Butter | Crostini

New England Clam Chowder | Cup 5 Bowl 7
House Made | Smoked Bacon

Maine Lobster Bisque | 10
Tarragon | Oyster Crackers

****Chef's Daily Charcuterie Board** | 16
Fennel Salami | Smoked Ham | Sausage | Artisan Cheeses
Peppers | Pickled Vegetables | Grain Mustard | French Bread

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

***Shrimp Cocktail Martini (4)** | 13
Lemon Poached | House Cocktail Sauce

Mini Beef Wellingtons | 10
Boneless Short Rib | Mushroom Duxelle | Pastry Shell
Horseradish Cream | Red Pepper Puree

Calamari DiBattista | 12
Lightly Floured, Fried & Tossed in Olive Oil, Garlic & Cherry Peppers
Asiago Cheese | Chef's Marinara

Buffalo Style Chicken Tenders | 11
Lightly Floured & Fried | Tossed in House Hot Sauce
Bleu Cheese & Celery Salad

****Thai Curry Steamed Mussels (1 lb)** | 13
Red Curry & Coconut Broth | Aleppo | Scallion | Crostini

LITE FARE

****Cape Cobb Salad** | 14
Field Greens | Goat Cheese | Summer Tomato
Carrots | Olives | Boiled Eggs | Smoked Bacon | Croutons

***Quinoa And Roasted Vegetables** | 18
Red & White Toasted Grains | Butternut Puree | Pepitas

Summer Harvest Salad | 13
Red Oak | Heirloom Tomatoes | Glazed Pecans
Sunflower, Pumpkin & Flax Seeds | Cheddar | Dried Fruit
Strawberry Hazelnut Vinaigrette

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

Ashworth Caesar Salad | 13
Romaine Hearts | Focaccia Croutons | Tomatoes
Creamy Garlic Dressing | Asiago Parm

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

****Caprese Salad** | 14
Summer Tomatoes | Basil | Fresh Mozzarella | Red Onion
Cucumber | Focaccia Croutons | Olive Oil & Balsamic Vinaigrette

Signature Blend Burger | 12
Smoked Bacon | Cheddar | Seasoned Fries
Sesame Bun | Greens | Tomato | Red Onion | Pickle

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

BREAKERS AT THE ASHWORTH



DINNER ENTREES

Ask Your Server About
Chef's Daily Black Board Specials

Chicken Limoncello | 18

Sautéed Breast | Chardonnay & Limon Cream Sauce
Wild Rice Pilaf | Wilted Baby Spinach

*Ocean Blvd Steak Tips | 25

Roasted Garlic Pepper Rub | BBQ Bourbon
Steak Fries | Fresh Vegetable

Prime Rib of Beef | 27

Slowly Roasted | Au Jus | Chef's Vegetables
Baked Potato | Horseradish Cream

**Baked Local Haddock | 22

Lemon Butter | Herb Ritz Crumbs | Baked Potato | Chef's Vegetable

Linguini & Littleneck Clams | 27

Olive Oil | White Wine & Garlic | Red Pepper
Chopped & Whole Clams | Asiago | Chef's Vegetable

*Broiled Seafood | 28

Haddock | Shrimp | Bay Scallops | Lemon Butter
N.E. Bay Seasoning | Wild Rice Pilaf | Fresh Vegetable

**Ashworth's Seafood Newburg | 32

Maine Lobster Meat | Shrimp | Bay Scallops
Sherry Cream | Wild Rice Pilaf
Fresh Vegetable

1 LB Maine Lobster & Clam Bake | MARKET PRICE

Littleneck in Garlic & Clam Broth | Drawn Butter
Baby Bliss Potatoes | Corn on the Cob | Cole Slaw

Broiled Lobster Tail | 28

N.E. Bay Seasoning | Drawn Lemon Butter
Baked Potato | Fresh Vegetable

-OR-

Stuffed Lobster Tail | 32

Shrimp, Scallop & Ritz Crumbs

SIDES

Baked Potato | 3

Yukon Whipped Potato | 3

Cole Slaw | 3

Wild Rice Pilaf | 3

House or Caesar Salad | 4

Fresh Vegetable | 4

Onion Rings | 8

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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breakersattheashworth.com | 603.926.6762