

# Breakers

restaurant & bar

*at the Ashworth by the Sea*

*Lunch - 11:30am-5:00pm*

*Dinner - 5:00pm-10:00pm*

295 Ocean Blvd ~ Hampton Beach, NH

## Starters

### New England Clam Chowder

-Award Winning – Cup 4 Bowl 7

### Crispy Boneless Buffalo Tenders

Hock's Hot Sauce, Cooling Blue Cheese Dressing 9

### Ashworth Beach Top Nachos

Cheddar Jack Cheeses, Black Bean Corn Salsa, Diced Tomatoes, Jalapenos, Shredded Spiced Beef, Salsa, Sour Cream & Guacamole 12

### Kobe Beef Sliders

Onion Marmalade, Blue Cheese, Brioche Sliders 9

### Coconut Shrimp

Orange Ginger Dipping Sauce 9

### Thick Cut Fried Mozzarella

House Marinara, Fresh Herbs, Warm Bread 7

### Crispy Calamari

Spicy Cherry Peppers, Asiago Cheese, Marinara Sauce 10

### Grilled Chicken & Cheese Quesadilla

Salsa, Sour Cream and Guacamole 9

## Salads

Add Chicken- 4 Shrimp -6 Beef -6 Salmon-8

### Ashworth Mixed Greens

Black Olives, Grape Tomatoes, Cucumbers, Shaved Red Onion 6

### Big Wave Wedge

Iceberg Lettuce, Maple Bacon, Blue Cheese, Grape Tomatoes, Creamy Blue Cheese Dressing 8

### Bartlett Pear Salad

Bartlett Pears, Mixed Greens, Goat Cheese, Almonds, Strawberry Vinaigrette 10

### Sand Castle Caesar

Fresh Romaine, Garlic Croutons, Creamy House Caesar, Asiago Cheese 8

## Dagwoods & Such

*Includes French fries, chips or coleslaw*

### Roasted Turkey Dagwood

Triple Decker with Turkey, Bacon, Lettuce and Tomato on Texas Toast 11

### Beer Battered Haddock Sandwich

Sam Adams Batter, Potato Roll, Lettuce, Tomato, Onion, Chipotle Remoulade 11

### Beach House CheeseBurger

Hand Cut Angus Patty, Potato Roll, Lettuce, Tomato, Onion, American, Cheddar or Swiss 8

### Tuscan Grilled Chicken Ciabatta

Asiago Cheese, Roasted Pepper, Pesto, Mixed Greens, Warm Ciabatta 11

# Entrees

## Grilled Cedar Plank Atlantic Salmon

Roasted Asparagus, Almond Rice Pilaf  
Honey Bourbon Glaze 19

## Crisp Roasted Half Chicken

Rosemary Roasted Potato, Green Beans,  
Herb Pan Gravy 18

## Sam Adams Fish 'n' Chips

Local Fresh Haddock, Crisp Fries,  
Cole Slaw, Chipotle Remoulade 17

## Broccoli Fettuccini Alfredo

Egg Fettuccini, Sweet Cream,  
Garlic, Shredded Asiago 15

## Baked Local Caught Haddock

Herb Butter, Cracker Crumb Topping,  
Fresh Lemon, Baked Potato, Green Beans 17

## Lobster Mac 'n Cheese

Fresh Maine Lobster, Elbow Macaroni,  
Cheddar Cheese Sauce, Cracker Crumb 17

## Grilled NY Strip

Jumbo Baked Potato, Horseradish Butter,  
Green Beans, Frizzled Onions 22

## Ocean Boulevard Steak Tips

Bourbon Steak Sauce, Beer Battered Onion Rings, Garlic Mashed  
Potato, Grilled Asparagus 17

# Desserts

## NY Cheesecake

Creamy Cheese filling on a Graham Cracker Crust topped with Strawberries 5

## Chocolate Layer Cake

Rich, Moist, Dark Chocolate Cake Layered with Creamy Frosting 5

## Crème Brulee

Smooth, Creamy Custard topped with Caramelized Sugar Crust 6

## Brownie A'la mode

Homemade Brownie topped with Ice Cream, chocolate Sauce & Whipped Cream 6

## Carrot Cake

With Cream Cheese Frosting 5

## Pecan Pie 4

**Are you planning your next meeting or special event?**

**Host it at Ashworth by the Sea...by contacting**

**603-926-6762**

# Wine by the Glass

## White Wine

Sartori Pinot Grigio, Italy	7
Bortoluzzi Pinot Grigio	11
Chateau Ste Michelle Sauvignon Blanc	8
Mont Gras Sauvignon Blanc, Chile	7
S.A. Prum Riesling, Germany	7
Kendall Jackson Vintners Reserve, California	9
Rodney Strong Chardonnay	8
Man Chein Blanc, South Africa	8
Oyster Bay Sauvignon Blanc, Australia	9

## Red Wine

Kenwood Yulupa Merlot, California	8
Spellbound Merlot, California	10
Marc West Pinot Noir, California	9
BV Coastal Pinot Noir, California	6
Five Rivers Pinot Noir, California	8
Los Cardos Malbec, Argentina	6
Zen of Zin Blend Zinfandel, California	8
Chateau St. Jean Cabernet, Sonoma	10
Red Diamond Cabernet Sauvignon	7

## Blush and Sparkling

Beringer White Zinfandel, California	6
Cristalino Brut, Spain (single serve bottle)	6
Cantine Maschio Prosecco, Italy	7

# Beers Selections

## Domestic Bottled

Michelob Ultra  
Budweiser  
Bud Light  
Coors Light  
Miller Light  
Sam Adams Seasonal  
Sam Adams Lager  
Longtail  
Smuttynose  
Long Board

## Imported Bottled

Amstel Light  
Corona  
Corona Light  
Heineken  
Newcastle  
Red Ridge (Gluten Free)

## Malternatives

Smirnoff Ice

## Draft

Bud Light  
Harpoon IPA  
Harpoon Summer  
Shock Top  
Stella Artois  
Guinness

## Non -Alcoholic

O'Doul's

# Cocktail Menu

## MARGARITAS

### **Ultimate Margarita**

Patron Silver Tequila, sour mix, Patron Citronge, splash of orange juice and fresh lime

### **Mexico's #1 Margarita**

Patron Silver Tequila, triple sec, sour mix, lime juice & Chambord, finished with a sugar rim

### **Skinny Rita**

Patron Silver Tequila, fresh lime juice, agave nectar, shaken and served straight up

## MARTINIS

### **Triple Shot Martini**

Three olives Triple Shot Espresso Vodka, Bailey's and a splash of cream

### **Breakers Cosmo**

Grey Goose Le Citron and Chateau Pomari Pomegranate Liqueur and a twist of lemon

### **Blue Break**

Grey Goose Vodka, Hpnotiq and Peach Schnapps

### **Longboard L'Orange**

Grey Goose L'Orange, Patron Citronge, cranberry juice, squeeze of lime and an orange twist

### **Key Lime Tini**

Three Olives Vanilla Vodka, Bacardi Coconut, Melon Liqueur, pineapple juice, cream and fresh lime

## SPECIALTY COCKTAILS

### **Blush Martini**

Bacardi Peach Red, Orange Juice and a splash of grenadine

### **Winter Breaze**

Bacardi Rock Coconut, Peach Schnapps, Orange Juice and Pineapple Juice

### **Colonel Ashworth**

Bacardi Superior & Gold, Bacardi Rock Coconut, Pama Cointreau, Pineapple Juice and Orange Juice with Bacardi 151 float

### **Green Monster**

Bacardi Rock Coconut, Midori, Bacardi 151 and Pineapple Juice

### **The Mad Mary**

Three Olive Citrus Vodka, Fresh Lemon and Horseradish, finished with Florida mix

### **Breakers Mimosa**

Sparkling Wine, Cointreau, & Chambord

### **Lemon Chiller**

Grey Goose Le Citron & Lemonade