

{ **LUNCH** }

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

1/2 Dozen | 15 Dozen | 27

***SHRIMP COCKTAIL MARTINI (4)** | 10

Lemon Poached | House Cocktail Sauce | Saltines

***STEAMED LITTLE NECK CLAMS** Dozen | 15

Garlic & Clam Broth | Drawn Lemon Butter | Crostini

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

***Tuscan White Bean & Kale** | Cup 3 Bowl 5
Italian Sausage | Chicken Broth | Asiago

Maine Lobster Bisque | 10
Tarragon Oil | Lobster Float

****Chef's Daily Charcuterie Board** | 16
Selection of Cured Meats & Artisan Cheeses
Pickled Vegetables | Olives | Peppers | House Mustard | Baguette

Calamari DiBattista | 10
Lightly Floured & Fried | Tossed in Olive Oil, Garlic & Cherry Peppers
Asiago Cheese | Chef's Marinara

Mozzarella Cheese Planks | 6⁵
Italian Crumbs | Chef's Marinara

Buffalo Style Chicken Tenders | 10
Lightly Floured & Fried | Tossed in House Hot Sauce
Blue Cheese & Celery Salad

Prime Rib Chili Nachos | 10 Add Guacamole | 2
Tri-Colored Corn Chips | Cheddar | Jalapeños
Roasted Corn & Black Bean Salsa | Sour Cream

Beer Battered Onion Rings | 7
Golden Fried | BBQ Dip

LITE FARE

****Southwest Chef Salad** | 14
Field Greens | Tomato | Sweet Peppers | Green Olives
Smoked Ham | Turkey | Jalapeño Jack | Tortilla Strips
Ancho Chili Vinaigrette

***Autumn Harvest Salad** | 14
Red Oak | Heirloom Tomatoes | Glazed Pecans | Dried Fruit | Carrots
Sunflower & Pumpkin Seeds | Vermont Smoked Maple Cheddar

****Ashworth Caesar Salad** | 12
Romaine Hearts | Focaccia Croutons | Baby Tomatoes
Creamy Garlic Dressing | Asiago Parmesan

****Greek Village** | 13
Chef's Hummus | Tzatziki Salad | Marinated Feta Cheese | Cucumber
Heirloom Tomato | Cured Olives | Pepperoncini | Pita Chips

Additional Toppings for all Entrées: Grilled Shrimp | 6 Smoked Bacon | 4 Grilled Chicken Breast | 5

****Ashworth Lobster Roll** | 22
Chilled Maine Lobster | Crisp Romaine | Mayonnaise
Buttered & Grilled NE Roll | Cole Slaw

****Garden Burger** | 13
Roasted Corn & Black Bean Salsa | Tomato | Greens
Chipotle Aioli | Gluten Free Whole Grain Toast

*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

Roasted Turkey BLT | 12

House Roasted | Smoked Bacon | Greens | Tomato
Texas Toast | Mayo | Fries

Signature Blend Burger | 10

Sesame Bun | Smoked Bacon | Vermont Cheddar
Lettuce | Tomato | Onion | Pickle | Seasoned Fries

Corned Beef Reuben | 13

House Roasted | Marble Rye | Sauerkraut | Swiss
Russian Dressing | Cole Slaw | Sweet Potato Fries

Fried Haddock Sandwich | 12

Local Fresh Haddock | Sesame Bun | Greens
House Lemon Tartar | Cole Slaw

Teriyaki BBQ Chicken Breast | 11

Ginger Soy Sauce Marinade | Grilled Pineapple | Swiss
Ciabatta Bun | Cole Slaw

Grilled Cubano | 14

Roasted Pork Belly | Black Forest Ham | Swiss | House Relish
Cuban Roll | Dijonnaise | Sweet Potato Fries

Steak & Cheese | 14

Sliced Rib Roast | Grilled Sub Roll | Onions & Mushrooms
American Cheese | Worcestershire Mayo | Fries

LUNCH ENTREES

Fish Tacos | 12

Beer Battered Haddock | Soft Flour Tortillas
Jalapeño Lime Slaw | Chipotle Aioli | Dirty Rice

****Baked Local Haddock** | 14

Lemon Butter | Herb Ritz Crumbs
Baked Potato | Fresh Vegetable

***Crispy Half Chicken** | 13

Over Night Brine | Herb Garlic Butter
Yukon Whipped Potatoes | Chef's Vegetable

***Beef Tenderloin Tips (8 oz.)** | 15

Garlic Pepper Rub | BBQ Bourbon
Steak Fries | Fresh Vegetable

Bolognese Pappardelle | 12

Chef's Beef, Veal, Pork & Vegetale Marinara
Fresh Pasta | Cream | Focaccia

Fried Fish & Chips | 12

Fresh Local Haddock | Fries | Cole Slaw

Roasted Turkey Breast with Sage Croquet | 12

Whipped Potatoes | Pan Gravy
Fresh Vegetables | Cranberry Chutney

***Steamed Maine Lobster** | MARKET

Drawn Lemon Butter | Baked Potato | Corn on the Cob

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 | THANKSGIVING DINNER BUFFET | BREAKFAST WITH SANTA**

*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