

{ DINNER }

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 1 Dozen | 27

***SHRIMP COCKTAIL MARTINI**

Lemon Poached | House Cocktail Sauce | Saltines (4) | 12

***STEAMED LITTLE NECK CLAMS**

Garlic & Clam Broth | Drawn Lemon Butter | Crostini (Dozen) | 15

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 | Olives
Pickled Vegetables | Peppers | House Mustard | Baguette

Fish Tacos | 10
Beer Battered Haddock | Soft Flour Tortillas
Jalapeño Lime Slaw | Chipotle Aioli | Cilantro

***Goat Cheese Fritters** | 8
Panko Crusted | Port Wine Reduction

Prime Rib Chili Nachos | 14 Add Guacamole | 2
Tri-Colored Corn Tortilla Chips | Melted Cheddar | Jalapeños
Roasted Corn & Black Bean Salsa | Sour Cream

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

***Roasted Brussel Sprouts** | 9
Smoked Vermont Maple Glaze | Bacon Compound Butter

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

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

LITE FARE

Risotto & Roasted Vegetables | 14
Autumn Vegetables | Butternut Purée | Toasted Pepitas | Crispy Shallots

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

****Ashworth Caesar Salad** | 13
Romaine Hearts | Focaccia Croutons | Baby Tomatoes
Creamy Garlic Dressing | Asiago Parmesan

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

****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 | 12
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

DINNER ENTREES

Ask Your Server About **Chef's Daily Black Board Specials**

Add Side Caesar or House Salad to any Entrée | 3

***Seafood Cioppino** | 25

Smoked Tomato Broth | Shrimp | Haddock
Mussels | Little Neck Clams | Crostini | Fresh Vegetable

***Flat Iron Seered Steak** | 24

10 oz Top Sirloin | House Boursin Cheese | Onion Crisps
Whipped Potatoes | Chef's Vegetable

****Baked Local Haddock** | 16

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

***Crispy Half Chicken** | 13

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

****Seafood Newburg Crepes** | 25

Maine Lobster Meat | Shrimp | Sea Scallops
Sherry Cream Sauce | Rice Pilaf | Fresh Vegetables

Fried Seafood Platter | 25

Haddock | Sea Scallops | Shrimp | Fries
Onion Rings | Cole Slaw | House Tartar

***Beef Tenderloin Tips** | 25

Garlic Pepper Rub | BBQ Bourbon
Steak Fries | Fresh Vegetables

Grilled Cubano | 14

Roasted Pork Belly | Ham | Swiss
House Relish | Dijonnaise | Sweet Potato Fries

Bolognese Pappardelle | 16

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

***Bone-In 10oz Pork Chop** | 22

Chef's Dry Rub | Apple Raisin Chutney | Fresh Vegetable
Sweet Potato with Honey Maple Butter

Lobster Mac-n-Cheese | 25

Maine Lobster Meat | Cavatappi | Gouda
Smoked Bacon Crumbs | Chef's Fresh Vegetable

Signature Blend Burger | 12

Sesame Bun | Smoked Bacon | Vermont Cheddar
Greens | Tomato | Red Onion | Seasoned Fries

Roasted Turkey Breast with Sage Croquet | 14

Whipped Potatoes | Pan Gravy
Fresh Vegetable | Cranberry Chutney

***Broiled Seafood** | 25

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

***Steamed Maine Lobster** | MARKET

Drawn Lemon Butter | Baked Potato | Corn on the Cob

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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**