



Red Cottage at Night

WEDNESDAY • THURSDAY • FRIDAY • SATURDAY • SUNDAY
Wednesday, June 13 to Sunday, September 2, 2018 • 5PM to 8PM

STARTERS

- NEW ENGLAND CLAM CHOWDER** cup
our famous zesty "from scratch" recipe...
loaded with clams...with a kick! bowl
- SEAFOOD CHOWDER** cup
generously studded with salmon, bowl
swordfish, haddock, shrimp, scallops & clams.
- LOBSTER QUESADILLA**
filled with 1/2 lb. lobster, cheddar cheese and
fresh chives. dinnersize...for sharing or dinner.
- FALAFEL BITES**
traditional middle-eastern dish served
with cucumber-yogurt dip.
- CRAB CAKES (2)**
served with house-made cranberry tartar sauce.

- STUFFED QUAHOGS "STUFFIES" (2)**
one of the most popular New England
dishes, seasoned bread crumbs and minced
clams baked on the half shell of a quahog
hard shell clam.
- CHICKEN QUESADILLA**
filled with grilled chicken, cheddar cheese,
and fresh chives. dinnersize...for sharing or dinner.
- BBQ BABY BACK RIBS**
fall off the bone glazed pork ribs
- MIXED GREENS**
spring mix lettuce with house-made
bleu cheese vinaigrette.

DINNER SALADS

- CALIFORNIA SALAD**
mesclun mixed greens, sliced turkey breast,
applewood bacon, tomatoes, avocado and
house-made bleu cheese vinaigrette dressing.
- CHICKEN BLT SALAD**
bacon, tomato, romaine, grilled chicken breast and
avocado with your choice of homemade dressing.
- FALAFEL SALAD**
traditional middle eastern vegetarian dish atop of
mixed greens with our homemade blue cheese
vinaigrette dressing and cucumber sauce.

- LOBSTER SALAD**
made with 1/2 lb. pure knuckle & claw meat,
Hellman's mayo and salt & pepper on lightly
dressed mixed greens with our house-made
bleu cheese vinaigrette dressing.
- TRIO SALAD**
choice of 3 salads: tuna, egg, cranberry-walnut
chicken, or curried chicken salad on lightly
dressed mixed greens with our house-made
bleu cheese vinaigrette dressing.

BURGERS & SANDWICHES

- 1/2 lb. LOBSTER ROLL**
pure knuckle and claw meat, golden french fries
and house-made cole slaw.
- 1/4 lb. LOBSTER ROLL**
pure knuckle and claw meat, golden french fries
and house-made cole slaw.
- CRANBERRY WALNUT CHICKEN SALAD**
this addictive recipe features a combination of
chicken breast, mayonnaise, sweetened cranberries,
celery, walnuts, cider vinegar, and seasonings, on
cranberry ciabatta or wrap.

- 6 oz. BLACK ANGUS BURGER**
served with golden french fries.
- TURKEY BLT ON CRANBERRY CIABATTA**
sliced turkey breast on warm Italian cranberry
ciabatta with bacon lettuce, tomato and tarragon
mayonnaise.
- FALAFEL WRAP**
traditional middle eastern vegetarian dish
wrapped in a tortilla with a homemade cucumber
yogurt sauce.

Before placing your order, please inform your server if a person in your party has a food allergy.
The consumption of undercooked foods can increase risk of food borne illness.
-1999 Federal Food Code & Massachusetts Food Code.

ENTRÉES

FISH & CHIPS

English battered haddock, golden French fries and house-made cranberry cole slaw.

CHOWDER & CRAB CAKES

house-made crab cakes, cup of chowder and cranberry cole slaw.

CRAB CAKE, BAKED BEANS & COLE SLAW

house-made crab cakes and cranberry cole slaw.

PAN SEARED OR GRILLED SALMON

char-grilled to perfection complimented with tomato hollandaise.

LOBSTER NEWBURG

pure claw and knuckle meat in an all-American classic cognac, cream and sherry sauce.

LOBSTER MACARONI & CHEESE

knuckle & claw lobster folded into our creamy macaroni & cheese.

SEAFOOD FRA DIAVOLO

lobster, shrimp and scallops in a spicy tomato sauce.

PAN-SEARED TROUT

in butter and lemon.

SEAFOOD ALFREDO

lobster, shrimp and scallops in our creamy scratch-made Alfredo sauce.

PRIME RIB OF BEEF (while it lasts)

tender, slow roasted with a house blend of Dijon mustard and herbs de provence.

BBQ BABY BACK RIBS

full rack, fall off the bone glazed pork ribs.

CHICKEN ALFREDO

chunks of tender chicken breast in our creamy scratch-made Alfredo sauce.

SPAGHETTI and MEATBALLS

slow-cooked in a traditional marinara sauce.

CHAR-GRILLED SIRLOIN TIPS

marinated in our own secret recipe.

PAN SEARED SCALLOPS AND PARMESAN RISOTTO

SEAFOOD CREPES

lobster, shrimp and scallops rolled into tender crepes topped with creamy béchamel sauce.

VEGETARIAN

VEGETABLE CREPES

fresh roasted vegetables nestled in crepes and topped with a béchamel sauce.

SPAGHETTI and MARINARA SAUCE

traditional spaghetti in a classic meatless marinara sauce.

FALAFEL

traditional middle eastern vegetarian dish served with a homemade cucumber yogurt sauce, avocado slices, and rice pilaf.

RICE PILAF

BAKED POTATO

BAKED BEANS

SAUTEED POTATOES

SIDES

COLE SLAW

FRENCH FRIES

PARMESAN RISOTTO

SLIDER (1) and FRENCH FRIES

MACARONI and CHEESE

SPAGHETTI and MEATBALL

marinara sauce with one meatball

KID STUFF

HOT DOG and FRENCH FRIES

GRILLED CHEESE and FRENCH FRIES

FOUNTAIN DRINKS with refill

Coca-Cola, Diet Coke, Dr. Pepper, Root Beer, Ginger Ale, Fruit Punch.

BEVERAGES

FRESH BREWED ICED TEA OR COFFEE

BOTTOMLESS COFFEE OR TEA

AMRITA PREMIUM DARK ROAST COFFEE

DESSERTS

CHOCOLATE SILK PIE

COFFEE ICE CREAM BON BONS

STRAWBERRY SHORT CAKE

CHOCOLATE PYRAMID

Menu subject to change.

Bon Appetit!