



## APPETIZERS

- BONELESS CHICKEN TENDERS** (8) \$12. (12) \$15.  
hand-breaded, fresh chicken tenders:  
buffalo, barbecue, sweet Asian chili, gold fever or plain
- TRADITIONAL BONE-IN WINGS** (8) \$12. (12) \$15.  
buffalo, barbecue, sweet Asian chili,  
salted caramel, or plain
- FRIED MOZZARELLA TRIANGLES** \$10.  
house-made marinara on the side
- PALMER POTATO SKINS** \$9.  
russet potato, bacon, cheddar cheese, sour cream
- STUFFED MUSHROOMS** \$9.  
5 mushrooms, stuffed with crab meat, bacon, and Ritz cracker,  
topped with melted provolone cheese
- BASKET OF ONION RINGS** \$9.  
thick cut, crunchy breaded, honey mustard on the side

- CRAB CAKES** \$13.  
two house-made crab cakes with peppers, onions and Panko breadcrumbs.  
Served over remoulade & wasabi, mayo & sriracha hot sauce.
- CALAMARI** \$14.  
*marinara served on the side*  
local calamari, golden fried, prepared one of three ways:  
Rhode Island style, sweet Asian chili, spicy Mozambique
- JUMBO SHRIMP COCKTAIL** \$15.  
(4) large shrimp, served with our own cocktail sauce
- STEAMED MUSSELS** \$13.  
with garlic butter & wine
- COCONUT SHRIMP** \$12.  
crunchy coconut breaded, sweet Asian chili sauce
- CLAMS CASINO** \$11.  
native littlenecks, with a chourico stuffing

## HOMEMADE SOUPS

- BAKED FRENCH ONION AU GRATIN**  
Crock -- \$8.

- ORIGINAL RECIPE NEW ENGLAND CLAM CHOWDER**  
Cup -- \$6. Bowl -- \$7.

- SOUP OF THE DAY**  
Cup -- \$5. Bowl -- \$6.

## SALADS

- PALMER BISTRO SALAD** \$10.  
crisp lettuce, red onion, tomato, crumbled bleu cheese, chopped walnuts,  
balsamic vinaigrette dressing
- CAESAR SALAD** \$9.  
crisp romaine, garlic croutons, fresh shaved parmesan,  
creamy caesar dressing

- COBB SALAD** \$11.  
crisp lettuce, tomato, sliced avocado, boiled egg, crumbled bacon,  
crumbled bleu cheese. served with choice of dressing.
- GARDEN SALAD** \$8.  
crisp lettuce, tomato, cucumber, red onion, garlic croutons

### PALMER SALAD ADD-ONS

- |                                |     |                                |      |
|--------------------------------|-----|--------------------------------|------|
| grilled chicken breast         | \$5 | (10) succulent sautéed shrimp  | \$10 |
| tuna salad                     | \$5 | *8 oz. grilled Atlantic salmon | \$11 |
| cranberry-walnut chicken salad | \$5 | *8 oz. grilled flat iron steak | \$12 |
|                                |     | (4) sea scallops               | \$14 |

## SANDWICHES & MORE

*Served with your choice of french fries, coleslaw, or potato salad. Upgrade to one of our deluxe sides -- \$3.  
Gluten-free roll available upon request \$1.*

- \***PALMER PHILLY STEAK SANDWICH** \$13.  
shaved rib-eye, pepper, onion, cheddar
- MEATBALL GRINDER** \$13.  
house-made meatballs, melted provolone, house-made marinara
- CORNED BEEF REUBEN** \$12.  
thin-sliced, tender corned beef, sauerkraut, thousand island, swiss, grilled rye
- GRILLED CHICKEN SANDWICH** \$12.  
grilled chicken breast, cheddar, bacon, lettuce, tomato
- CRANBERRY-WALNUT CHICKEN SALAD SANDWICH** \$12.  
all white meat chicken salad with cranberries, walnuts, lettuce & tomato,  
served on white, wheat or rye bread
- GRILLED PORTABELLA MUSHROOM MELT** \$11.  
fresh portabella mushroom cap, grilled tender in olive oil,  
melted cheddar, roasted red peppers, guacamole
- JUMBO LOBSTER ROLL MARKET**  
fresh lobster salad, served with french fries & coleslaw
- WHOLE BELLY FRIED CLAM ROLL MARKET**  
lightly breaded whole belly clams served with french fries, coleslaw, & tartar
- FRIED BAY SCALLOP ROLL** \$14.  
lightly breaded bay scallops with coleslaw, french fries, & tartar sauce
- OPEN-FACED TURKEY SANDWICH** \$13.  
sliced country white, topped with stuffing, sliced turkey breast, gravy,  
served with mashed potatoes & cranberry sauce
- FISH SANDWICH** \$13.  
local fresh cod, deep fried, served with french fries, coleslaw, & tartar
- GRILLED TUNA MELT** \$12.  
cheddar cheese, white tuna, red onion, guacamole, grilled rye
- CRAB CAKE SANDWICH** \$14.  
house-made crab cakes, served on a fresh round roll, topped with a light  
wasabi & remoulade sauce, lettuce & tomato. Choice of side.

## HAND-CRAFTED BISTRO BURGERS

*Our bistro-burgers are 8 oz Angus beef on a fresh round roll, cooked to order. Choice of side.  
Gluten-free roll available upon request. \$1.*

- \***THE OLE FASHION** \$12.  
American cheese, red onion, lettuce & tomato
- \***THE TOUISSET** \$13.  
bacon, cheddar cheese, lettuce & tomato
- \***THE COWBOY BURGER** \$13.  
tumbleweed onions, cheddar, bacon & barbeque sauce
- \***THE PATTY MELT** \$13.  
8 oz Angus beef, grilled onions, American cheese,  
thousand island dressing on grilled rye

**Regular Sides:** french fries, coleslaw, potato salad

**Deluxe Sides (\$3):** sweet potato french fries, onion rings, seasoned waffle fries

\*Consumption of raw or under-cooked foods of animal origin will increase your risk of food-borne illness.  
Consumers who are vulnerable to food-borne illness should only eat food from animals thoroughly cooked.  
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.



## "INN FAVORITES"

VEAL CUTLET & GRAVY \$18.  
served with potato & vegetable  
BONELESS STUFFED CHICKEN \$16.  
boneless chicken breasts, stuffed with house-made bread stuffing,  
served with potato, vegetable & gravy

PORTUGUESE PORK & LITTLENECKS \$18.  
fresh littlenecks, tender braised pork,  
house-made marinara, served over diced baked potatoes  
SPAGHETTI & MEATBALLS \$15.  
house-made meatballs and marinara, fresh shaved parmesan,  
served with choice of pasta & garlic bread

## STEAKS, RIBS & CHOPS

\*SLOW-ROASTED PRIME RIB OF BEEF  
with creamy horseradish sauce  
(offered everyday)

10 OZ. - \$23. 16 OZ. - \$29. 22 OZ. - \$36.

\*RIB-EYE STEAK (14 OZ.) \$28.

\*SIRLOIN STEAK (12 OZ.) \$22.

\*FILET MIGNON (8 OZ.) \$36.

choice of sauces:

mushroom demi-glaze, garlic butter, or creamy horseradish sauce

## CHICKEN & VEAL

CORDON BLEU CHICKEN \$18. VEAL \$20.

pan sauteed, sliced Virginia ham, swiss cheese,  
topped with dijon mustard cream sauce

SORRENTINA CHICKEN \$19. VEAL \$21.

pan sauteed, layered with prosciutto ham, ricotta cheese,  
breaded eggplant, melted provolone, topped with a light red sauce

MARSALA CHICKEN \$18. VEAL \$20.

pan sauteed chicken breasts with mushrooms  
and a marsala wine sauce

PARMESAN CHICKEN \$17. VEAL \$19.

pan sauteed, mozzarella cheese, house-made marinara, garlic bread

SPINACH FETA CHICKEN \$17.

grilled chicken breasts, fresh spinach, roasted red peppers,  
crumbled feta, garlic butter

ISLAND CHICKEN \$17.

grilled chicken breasts, grilled pineapple, bacon,  
swiss cheese, teriyaki glaze

CHICKEN & WAFFLES \$16.

golden fried chicken tenders over pearl sugar belgian waffles,  
with sweet potato fries and maple syrup on the side

A LA ROMA CHICKEN \$18. VEAL \$20.

pan-sauteed, layered with Portabella mushrooms and  
melted provolone cheese, in a tomato pesto cream sauce.

Served with choice of pasta or potato & vegetable

BARBECUE ST. LOUIS RIBS

slow-roasted, fall off the bone tender

½ rack - \$18 full rack - \$24

\*CHOP STEAK DINNER \$14.

10 oz. grilled, fresh ground sirloin, smothered in a savory beef gravy  
with sauteed mushrooms and onions

\*CHAR-GRILLED PORK CHOPS \$16.

White Marble Farms, all natural pork loin chops,  
char-grilled and served with roasted Fuji apples

SURF AND TURF \$28.

8 oz. grilled sirloin steak, served with either (2) jumbo sauteed shrimp  
scampi, or, 5 oz. of baked bay scallops in a casserole, topped with  
seasoned breadcrumbs. Served with choice of two dinner sides

## FROM THE SEA

BAKED STUFFED JUMBO SHRIMP \$26.

(4) jumbo shrimp, baked with our house-made  
crab stuffing, served with drawn butter

SEAFOOD CASSEROLE \$26.

fresh cod, shrimp, and bay scallops, baked in a lobster cream sauce, and  
topped with seasoned breadcrumbs. Served with choice of two dinner sides

CHAR-GRILLED SWORDFISH \$25.

local, fresh, lightly seasoned swordfish

BAKED STUFFED SOLE OSCAR \$23.

fresh filet of sole, rolled and stuffed with house-made crabmeat stuffing,  
baked and topped with asparagus cuts and bernaise sauce

\*GRILLED SALMON & SHRIMP \$26.

8 oz. Atlantic salmon, grilled and topped with cherry tomato, artichoke  
hearts, grilled shrimp, finished with a lemon & sage cream sauce

BAKED STUFFED SCROD \$20.

local cod, house-made crabmeat stuffing

FRIED BAY SCALLOPS \$20.

tender, sweet, lightly-breaded bay scallops

FISH & CHIPS \$16.

lightly-breaded local cod

WHOLE BELLY FRIED CLAMS MARKET

tender, sweet, lightly breaded whole belly clams

## PASTA

gluten-free pasta available upon request \$2

LISBON COVE SEAFOOD PASTA \$30.

sea scallops, lobster, shrimp, lobster cream sauce, chourico, splash of spicy Mozambique

SEAFOOD SAUTE \$29.

sea scallops, lobster, shrimp, sauteed in a lemon garlic & white wine butter sauce

HOUSE MADE MAC & CHEESE \$13.

elbow macaroni, creamy cheddar sauce, cracker-crumb topping; served with side garden salad

add Maine lobster \$12. add buffalo chicken \$5.

SHRIMP MOZAMBIQUE \$18.

served over pasta or rice pilaf

CHICKEN MOZAMBIQUE \$16.

served over pasta or rice pilaf

PALMER RIVER SCAMPI \$14.

broccoli, oven-roasted tomatoes, parmesan cheese, garlic white wine butter sauce

add chicken - \$5. add shrimp - \$8. add sea scallops - \$12.

CREAMY CAJUN PASTA ALFREDO \$14.

roasted red pepper, mushroom, broccoli, spicy house-made alfredo

add chicken - \$5. add shrimp - \$8. add sea scallops - \$12.

## DINNER SIDES

MASHED POTATO  
MASHED SWEET POTATO  
FRENCH FRIES

RICE PILAF  
COLESLAW  
PICKLED BEETS  
FRIED CAULIFLOWER

VEGETABLE OF THE DAY  
BAKED POTATO  
STEAMED BROCCOLI

*\*Consumption of raw or under-cooked foods of animal origin will increase your risk of food-borne illness.  
Consumers who are vulnerable to food-borne illness should only eat food from animals thoroughly cooked.  
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.*