



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

tuna salad

\$5

cranberry-walnut chicken salad

\$5

(10) succulent sautéed shrimp

\$10

*8 oz. grilled Atlantic salmon

\$11

*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

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