



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 \$11.

served over house-made tomato sauce and
garnished with shaved parmesan

PALMER POTATO SKINS \$10.

russet potato, bacon, cheddar cheese, sour cream

STUFFED MUSHROOMS \$10.

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 \$14.

two house-made crab cakes with peppers, onions and Panko breadcrumbs.
Served over remoulade & wasabi, mayo & sriracha hot sauce.

CALAMARI \$15.

local calamari, golden fried, prepared one of three ways:
Rhode Island style, sweet Asian chili, spicy Mozambique
(*marinara served on the side*)

JUMBO SHRIMP COCKTAIL \$16.

(4) large shrimp, served with our own cocktail sauce

STEAMED MUSSELS \$14.

with garlic butter & wine

COCONUT SHRIMP \$13.

crunchy coconut breaded, with chunky pineapple, drizzled with Asian chili sauce

CLAMS CASINO \$12.

native littlenecks, with a chourico stuffing

HOMEMADE SOUPS

BAKED FRENCH ONION AU GRATIN

Crock -- \$8.50.

ORIGINAL RECIPE NEW ENGLAND CLAM CHOWDER

Cup -- \$6.50. Bowl -- \$7.50.

SOUP OF THE DAY

Cup -- \$5.50. Bowl -- \$6.50.

SALADS

PALMER BISTRO SALAD \$11.

crisp lettuce, red onion, tomato, crumbled bleu cheese,
chopped walnuts, balsamic vinaigrette dressing

CAESAR SALAD \$10.

crisp romaine, garlic croutons, fresh shaved parmesan,
creamy caesar dressing

COBB SALAD \$13.

crisp lettuce, tomato, sliced avocado, boiled egg, crumbled bacon,
crumbled bleu cheese. served with choice of dressing.

GARDEN SALAD \$9.

crisp lettuce, tomato, cucumber, red onion, garlic croutons

PALMER SALAD ADD-ONS

grilled chicken breast	\$6	(10) succulent sautéed shrimp	\$10
tuna salad	\$5	*8 oz. grilled Atlantic salmon	\$11
cranberry-walnut chicken salad	\$5	*8 oz. grilled sirloin 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 \$2.

***PALMER PHILLY STEAK SANDWICH \$14.**

shaved rib-eye, pepper, onion, cheddar

MEATBALL GRINDER \$13.

house-made meatballs, melted provolone, house-made marinara

CORNED BEEF REUBEN \$13.

thin-sliced, tender corned beef, sauerkraut, thousand island, swiss, grilled rye

GRILLED CHICKEN SANDWICH \$13.

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 \$12.

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 \$14.

sliced country white, topped with stuffing, sliced turkey breast, gravy,
served with mashed potatoes & cranberry sauce

FISH SANDWICH \$14.

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 \$15.

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. \$2.

***THE OLE FASHION \$13.**

American cheese, red onion, lettuce & tomato

***THE TOUISSET \$14.**

bacon, cheddar cheese, lettuce & tomato

***THE COWBOY BURGER \$14.**

tumbleweed onions, cheddar, bacon & barbeque sauce

***THE PATTY MELT \$14.**

8 oz Angus beef, grilled onions, American cheese,

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 \$19.

served with potato & vegetable

BONELESS STUFFED CHICKEN \$17.

boneless chicken breasts, stuffed with house-made bread stuffing,
served with potato, vegetable & gravy

PORTUGUESE PORK & LITTLENECKS \$19.

fresh littlenecks, tender braised pork,
house-made marinara, served over diced baked potatoes

SPAGHETTI & MEATBALLS \$16.

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. -- \$25. 16 OZ. -- \$31. 22 OZ. -- \$39.

*RIB-EYE STEAK (14 OZ.) \$29.

*SIRLOIN STEAK (12 OZ.) \$24.

*FILET MIGNON (8 OZ.) \$38.

choice of sauces:

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

BARBECUE ST. LOUIS RIBS

slow-roasted, fall off the bone tender

½ RACK -- \$19 FULL RACK -- \$25

*CHOP SIRLOIN DINNER \$15.

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

*CHAR-GRILLED PORK CHOPS \$17.

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

SURF AND TURF \$32.

10 oz. grilled ribeye, with two jumbo stuffed shrimp,
served with choice of two dinner sides

FROM THE SEA

BAKED STUFFED JUMBO SHRIMP \$27.

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

SEAFOOD CASSEROLE \$27.

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 \$26.

local, fresh, lightly seasoned swordfish

BAKED STUFFED SOLE OSCAR \$24.

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

*GRILLED SALMON & SHRIMP \$27.

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

BAKED STUFFED SCROD \$22.

local cod, house-made crabmeat stuffing

FRIED BAY SCALLOPS \$21.

tender, sweet, lightly-breaded bay scallops

FISH & CHIPS \$17.

lightly-breaded local cod

WHOLE BELLY FRIED CLAMS MARKET

tender, sweet, lightly breaded whole belly clams

SEA SCALLOPS THERMIDOR \$28.

1/2 lb. jumbo sea scallops, sauteed with mushrooms and roasted red
peppers, in a light lobster cream sauce, baked in a casserole with seasoned
breadcrumbs. Served with two dinner sides

CHICKEN & VEAL

CORDON BLEU CHICKEN \$19. VEAL \$21.

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

SORRENTINA CHICKEN \$20. VEAL \$22.

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

MARSALA CHICKEN \$19. VEAL \$21.

pan sauteed chicken breasts with mushrooms and a marsala wine sauce

PARMESAN CHICKEN \$19. VEAL \$21.

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

SPINACH FETA CHICKEN \$18.

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

ISLAND CHICKEN \$18.

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

CHICKEN & WAFFLES \$17.

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

A LA ROMA CHICKEN \$19. VEAL \$21.

pan-sauteed, layered with Portabella mushrooms and
melted provolone cheese, in a tomato pesto cream sauce.
Served with choice of pasta or potato & vegetable

PASTA

gluten-free pasta available upon request \$2

LISBON COVE SEAFOOD PASTA \$31.

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

SEAFOOD SAUTE \$30.

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

HOUSE MADE MAC & CHEESE \$14.

elbow macaroni, creamy cheddar sauce, cracker-crumb topping; served with side garden salad
add Maine lobster \$13. add buffalo chicken \$6.

PALMER RIVER MOZAMBIQUE \$13.

served over pasta or rice pilaf

add chicken -- \$6. add shrimp -- \$10. add sea scallops -- \$14.

PALMER RIVER SCAMPI \$14.

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

add chicken -- \$6. add shrimp -- \$10. add sea scallops -- \$14.

CREAMY CAJUN PASTA ALFREDO \$14.

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

add chicken -- \$6. add shrimp -- \$10. add sea scallops -- \$14.

DINNER SIDES

MASHED POTATO
MASHED SWEET POTATO
FRENCH FRIES
BUTTERNUT SQUASH

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.*