



Appetizers & Lighter Fare

STARTERS

Neal's Famous New England Clam Chowder.....	\$5. ⁰⁰
French Onion Soup.....	\$5. ⁰⁰
Soup du Jour (ask your server for our daily selection.).....	\$5. ⁰⁰
Steamed Whole Artichoke <i>With drawn butter & fresh lemon.</i>	\$7. ⁹⁵
Crispy-Fried Goat Cheese <i>With prosciutto, figs, & honey.</i>	\$8. ⁹⁵
Coconut-Crusted Sea Scallops <i>Served with a Macadamia nut-honey sweet & sour sauce.</i>	\$9. ⁹⁵
Shrimp & Prosciutto Risotto Cakes <i>With sundried tomato cream sauce and parmigiano-reggiano.</i>	\$9. ⁹⁵
Nighttown Mussels <i>P.E.I. mussels served in a garlic-white wine sauce.</i>	\$11. ⁰⁰
Calamari <i>Sesame-crusted and drizzled with honey-wasabi sauce.</i>	\$11. ⁰⁰
Chesapeake Crab Cake <i>With roasted corn-chipotle mashed potatoes, remoulade & honey chipotle sauce.</i> ...	\$12. ⁰⁰
Pancetta Shrimp <i>Grilled shrimp wrapped in pancetta served with a caper vinaigrette and garlic bread.</i>	\$13. ⁰⁰
Old Chatham Cheese Plate <i>Sheep & Goat Camembert with walnuts, fig bar & seasonal fruit.</i>	\$13. ⁰⁰

PUB FAVORITES

Bloom's Burger.....	\$11. ⁹⁵
<i>8 oz. Sirloin with cheddar cheese and fries; add bacon, sautéed onions or mushrooms for \$1.⁰⁰</i>	
Bangers & Mash.....	\$13. ⁹⁵
<i>British-style sausages with pancetta-braised cabbage, served over mashed potatoes.</i>	
Veal Meatloaf.....	\$14. ⁹⁵
<i>With mashed potatoes, fresh vegetables and Madeira mushroom gravy.</i>	
Mayo Lamb Stew.....	\$15. ⁹⁵
<i>With mashed potatoes and root vegetables.</i>	
Lobster Mac & Cheese	\$23. ⁰⁰
<i>Cheddar & Gruyere cheese tossed with penne pasta, Morel mushroom dust, fresh Maine lobster & heirloom tomatoes.</i>	
<i>Mac & Cheese only</i>	\$13. ⁰⁰



VEGETARIAN

Halloumi Kebobs.....	\$13. ⁹⁵
<i>Skewered Cyprian sheep & goat's milk cheese, grilled vegetables and chive oil served on a bed of rice pilaf with asparagus.</i>	
Stuffed Eggplant Marinara.....	\$14. ⁹⁵
<i>Thinly-sliced eggplant, lightly breaded & stuffed with ricotta, spinach and provolone, served on a bed of linguini with house-made marinara sauce.</i>	



SALADS

Caesar Salad.....	\$10. ⁰⁰	<i>Add grilled chicken.</i>	\$14. ⁰⁰	<i>Add grilled salmon.</i>	\$16. ⁰⁰
Louisiana Salad.....	\$14. ⁰⁰				
<i>Cajun-grilled chicken atop romaine lettuce with spiced pecans, red onion, crumbled bleu cheese & peanut vinaigrette.</i>					
Roasted Duck Breast Salad.....	\$14. ⁰⁰				
<i>Mesclun greens, balsamic vinegar-roasted shallots, walnuts, goat cheese, fresh strawberries & blush vinaigrette.</i>					
Grille & Greens.....	\$15. ⁰⁰				
<i>Sweet chili-rubbed flank steak over mixed greens red onion, kalamata olives, cherry tomatoes, bleu cheese & balsamic vinaigrette.</i>					
Nighttown House Salad with Entrée.....	\$4. ⁰⁰				
Side Caesar Salad with Entrée.....	\$5. ⁰⁰				