



Monday-Friday | 2:00 PM - 9:30 PM

Saturday | 12:00 PM - 9:30 PM

Sunday | 12:00 PM - 7:00 PM

Reservations Recommended

APPETIZERS

Bayou Wings

Full batch of wings in a blend of cajun spices, fresh garlic, lemon pepper and butter, served with bayou sauce **10**

Chicken Pepperoncini

Mild Italian peppers filled with chicken, pancetta and colby Jack cheeses, wrapped in smoked bacon.

Roasted to order **8**

Milltown Mussels

Mussels steamed in a full flavor garlic butter and white wine sauce, crushed tomatoes with a medley of fresh herbs and spices and served with sliced baguettes for dipping **11**

Artichoke, Crab and Shrimp Dip

Tender artichoke hearts, blue crab meat and succulent shrimp make up this flavorful dip, served with tortilla chips **10**

Buffalo Bleu Chips

Our homemade potato chips fried and topped with buffalo sauce, bleu cheese dressing and bacon, finished with scallions **7**

Chicken Tenders

Marinated chicken tenders served plain or buffalo and choice of sauces **8**

Spring Rolls

House rolled shrimp and goat cheese spring rolls with dipping sauce **10**

Ignited Fried Calamari

Crispy fried calamari rings and tentacles with a cajun batter, tossed in our hot cherry pepper and garlic blend. Served with Ignite marinara **11**

Nachos Supreme

Tortilla chips smothered with sautéed onions, mushrooms, tomatoes, topped with our own blend of cheeses and your choice of chicken or steak **13**

Kahuna Tuna

Seared Ahi tuna strips on a wonton surf board with baby spinach, pickled ginger and wasabi sauce **11**

SALADS

Caesar Salad

Baby romaine hearts tossed with fresh shredded parmesan cheese, seasoned croutons and caesar dressing **8**

Chopped Salad

Chopped iceberg lettuce tossed to order with your choice of dressing, tomato, red onions, cucumber and avocado **9**

Sesame Pan Seared Ahi Tuna Salad

Fresh mixed greens topped with pan seared Ahi tuna served with Asian ginger dressing **15**

Aegean Salad

Mixed green leaf lettuce with feta cheese, greek olives, tomatoes, onions, peppers, carrots, cucumbers and pepperoncinis **9**

Add Chicken **+5** | Teriyaki Tips **+6**
Sautéed Shrimp **+6** | 6 oz. Salmon **+6**

DAILY SPECIAL



Ann's
DAILY CHEESECAKE

603-644-0064



LIGHTER FARE

All American Burgers

Charbroiled 10oz all beef burger, served with lettuce and tomato on a bulkie roll. Add additional toppings at 45¢ each - mushrooms, onions, peppers and choice of cheese. Served with French fries 9

Chicken Tacos

3 soft shelled tacos filled with fried chicken tenders, fresh pico de gallo, and avocado finished with a cayenne lime aioli 11

Grilled Rubeen Sandwich

Thinly sliced corned beef with sauerkraut, Swiss cheese and Russian dressing on grilled marble rye 9

Meatball Sub

Homemade Italian herb meatballs served on a toasted sub roll with marinara and melted provolone cheese 9

New England Lobster Roll

Warm with butter or chilled with mayonnaise served with fries and coleslaw 19

Costa Rican Fish Tacos

3 soft tacos stuffed with fried Mahi Mahi, greens, pico de gallo and a creole tartar sauce, available grilled, blackened or fried 11

Gourmet Steak and Cheese

Grilled seasoned steak with caramelized onions and choice of melted cheese. Served on a fresh baked baguette with horseradish aioli 11

Tuscan Dip

Thinly sliced roast Black Angus beef baked and topped with smoked provolone and asiago cheese and served between a grilled Italian bread accompanied with a Tuscan seasoned au jus 9

Blackened Mahi Mahi Reuben

Mahi Mahi blackened with cajun spices, with coleslaw, Swiss cheese and Russian dressing 12

ENTREES

Asian BBQ Steak Tips

Tender steak tips grilled and then based in our Asian BBQ sauce served with mashed potatoes and broccoli 18

Ignite Chicken Piccata

Sautéed tender breast of chicken with capers and Italian pepper rings in a lemon butter sauce over over fetuchini with broccoli 19

Aegean Haddock Piccata

Sautéed fresh haddock fillet in a lemon butter sauce with sliced Italian peppers, red peppers, fresh herbs and finished with feta cheese. Served with choice of potato du jour, rice pilaf, and vegetable du jour 20

Seafood Mixed Grille

Citrus grilled colossal shrimp, sea scallops and salmon served with rice pilaf and sautéed chili-lime butter asparagus 25

British Fish and Chips

Deep fried tender battered haddock and French fries served with tartar sauce and coleslaw 13

Lobster Mac and Cheese

Fresh lobster meat sautéed in a garlic, shallot, white wine cheese sauce and cavatappi pasta 24

Roasted Garlic Chicken La Rosa

Grilled chicken breast, sautéed with fresh tomatoes and a creamy marinara sauce. Topped with aged parmesan cheese, finished in the oven and served over fettuccini with garlic bread 19

Seafood Cioppino

Colossal shrimp, sea scallops, haddock, mussels and clams stewed in an amazing broth of tomatoes, butter, wine and fresh Italian herbs and served with a fresh crusty bread for dipping 28

The King's Bowl

12 ounces of tender steak tips, 3 grilled jumbo shrimp, rice pilaf, sautéed onions, asparagus, mushrooms and peppers served in a house-made tortilla bowl topped with sour cream and our very own guacamole 28

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