



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

Hooked

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 **14**

Kahuna Tuna

Seared Ahi tuna strips on a wonton surf board with baby spinach, pickled ginger and wasabi sauce **14**

Milltown Mussels

Mussels steamed in a full flavor garlic butter and white wine sauce, crushed tomatoes with a medley of fresh herbs and spices. Served with sliced baguettes for dipping **14**

Artichoke, Crab and Shrimp Dip

Tender artichoke hearts, blue crab meat and succulent shrimp make up this flavorful dip, served with tortilla chips **14**

Stuffed Avocado

Blackened shrimp topped with our black bean asian ginger corn salsa **12**

Hooked Seafood Cakes

A perfect blend of seafood encrusted with panko breadcrumbs and served with a lemon caper remoulard **14**

Ignite

Chicken Tenders

Marinated chicken tenders served plain or buffalo and choice of sauces **10**

Spring Rolls

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

Chicken Pepperoncini

Mild Italian peppers filled with chicken, and colby Jack cheeses, wrapped in smoked bacon. Roasted to order **9**

Nachos Supreme

Tortilla chips smothered with sautéed onions, mushrooms, tomatoes, topped with our own blend of cheeses and your choice of chicken or steak **17**

Bayou Wings

Full batch of wings in a blend of cajun spices, fresh garlic, lemon pepper and butter, served with bayou sauce **12**

Buffalo Bleu Chips

Our homemade potato chips fried and topped with buffalo sauce, bleu cheese dressing and bacon, finished with scallions **9**

SALADS

Caesar Salad

Baby romaine hearts tossed with fresh shredded parmesan cheese, seasoned croutons and caesar dressing **10**

Chopped Salad

Chopped iceberg lettuce tossed to order with your choice of dressing, tomato, red onions, cucumber and avocado **12**

Strawberry Salad

Baby spinach tossed with fresh strawberries, toasted pecans, and goat cheese served with our strawberry vinaigrette **11**

Sesame Pan Seared Ahi Tuna Salad

Fresh mixed greens topped with pan seared Ahi tuna served with Asian ginger dressing **17**

YiaYia Spanakopita and Greek Salad

Yia Yia's savory spinach pie served aside a mixed green salad with olives, tomatoes, peppers, feta cheese, cucumbers and pepperoncini with our Greek dressing **16**

Aegean Salad

Mixed green leaf lettuce with feta cheese, greek olives, tomatoes, onions, peppers, carrots, cucumbers and pepperoncinis **11**

Add Chicken +8 | Teriyaki Tips +8
Sautéed Shrimp +8 | 6 oz. Salmon +11

603-644-0064





LIGHTER FARE

Hooked

New England Lobster Roll

Warm with butter or chilled with mayonnaise served with fries and coleslaw 22

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 14

Blackened Mahi Mahi Reuben

Mahi Mahi blackened with cajun spices, with coleslaw, Swiss cheese and Russian dressing 14

Ignite

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 12

Chicken Tacos

3 soft shelled tacos filled with fried chicken tenders, fresh pico de gallo, and avocado finished with a cayenne lime aioli 12

Grilled Rueben Sandwich

Thinly sliced corned beef with sauerkraut, Swiss cheese and Russian dressing on grilled marble rye 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 14

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 14

Meatball Sub

Homemade Italian herb meatballs served on a toasted sub roll with marinara and melted provolone cheese 11

Brunch Burger

Charbroiled 10 ounce beef burger topped with a fried egg, bacon, and avacado on a bulkie roll served with french fries 16

ENTREES

Hooked

Blackened Salmon

Served over roasted fingerling potatoes and grilled asparagus with a roasted red pepper coulis and topped with a black bean corn salsa 25

Lobster Mac and Cheese

Fresh lobster meat sautéed in a garlic, shallot, white wine cheese sauce and cavatappi pasta 26

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 24

Seafood Mixed Grille

Citrus grilled colossal shrimp, sea scallops and salmon served with rice pilaf and sautéed chili-lime butter asparagus 30

British Fish and Chips

Deep fried tender battered haddock and French fries served with tartar sauce and coleslaw 18

Grilled Swordfish

Topped with a fresh lobster meat and avocado salad drizzled with a balsamic glaze. Served over basmati rice with bok choy 30

Pan Seared Sea Scallops

Jumbo sea scallops served over a vegetable risotto and finished with a touch of soy reduction 30

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 34

Ignite

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 34

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 24

Ignite Chicken Piccata

Sautéed tender breast of chicken with capers and Italian pepper rings in a lemon butter sauce over over fetuchini with broccoli 24

Asian BBQ Steak Tips

Tender steak tips grilled and then based in our Asian BBQ sauce served with mashed potatoes and broccoli 27

Blackened Mahi Mahi

Blackened Mahi Mahi over Basmati rice topped with a fresh fruit cilantro salsa and baby spinach 26



603-644-0064

Ann's
DAILY CHEESECAKE