

AIRPORT GRILLE



Flame Grilled Flatbreads

12.00

MEAT LOVERS - Marinara sauce, bacon, pepperoni and chourico

MARGHERITA - Basil pesto, tomato, fresh mozzarella with a balsamic drizzle

PORTUGUESE STEAK & CHEESE - Mozzarella-cheddar cheese, cherry peppers, scallions

SCALLOP & BACON - Mozzarella and scallions with a maple drizzle

Appetizers

EGG ROLL OF THE DAY - Chef's Choice 7.00 each

SPICY CHOURIÇO & PEPPERJACK STUFFED POTATO SKINS - Served with sour cream 10.00

MAPLE BACON FRIED BRUSSEL SPROUTS - 8.00

CHICKEN TENDERS - Served with blue cheese dressing, tossed in choice of honey buffalo, bbq, sweet chili sauce 13.00

HOME MADE STUFFED QUAHOG - 7.00

CALAMARI - Tender fried calamari, tossed in a sweet chili sauce, banana peppers and grape tomatoes 13.00

LOBSTER RANGOON - Served with sweet chili sauce 12.00

APPLEWOOD BACON WRAPPED SCALLOPS - 13.00

MOZZARELLA STICKS - Served with Marinara Sauce 8.00

SHRIMP COCKTAIL - Served with Spicy Cocktail Sauce 12.00

Soups / Salads

CHEF SELECTION SOUP OF THE DAY - 4.00 cup 5.00 bowl

AIRPORT GRILLE CLAM CHOWDER - House recipe with ground chourico 5.00 c 6.00 b

HOUSE SALAD - Mixed greens, tomatoes, carrots, cucumbers, onions and croutons S 4.00 L 6.00

CAESAR SALAD - Romaine lettuce, romano cheese, croutons and Caesar dressing S 5.00 L 7.00

GREEK SALAD - Mixed greens, tomatoes, cucumbers, olives, feta cheese, banana peppers, onions, and carrots, served with Greek vinaigrette S 7.00 L 12.00

SOUTHWEST COBB SALAD - Seasoned grilled chicken over Romaine lettuce, roasted corn, black beans, peppers & onions, shredded cheddar jack cheese, avocado tossed with Ranch dressing 14.00

FRESH BERRY & GREAT HILL BLUE CHEESE SALAD - Mixed greens, blue cheese crumbles, fresh seasonal berries, Bermuda onion tossed with bacon vinaigrette 14.00

Add any grilled protein to your salad

Marinated Steak Tips 7.00 Chicken Breast 5.00 Salmon 7.00 Shrimp 6.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please inform your server if a person in your party has a food allergy.*

Sandwiches

Served with hand-cut fries

- CLASSIC HAMBURGER** - Eight ounce grilled Angus, cooked to perfection served with lettuce, tomato and onion 11.00 Add cheese 12.00 Add bacon 13.00
- CHICKEN PARMESAN SANDWICH** - Lightly breaded chicken breast with mozzarella cheese and marinara sauce 12.00
- GRILLED CHICKEN SANDWICH** - Topped with bacon, Swiss cheese, lettuce, tomato and onion 12.00
- CAJUN CHICKEN, SHRIMP OR FISH TACO** - Flour tortilla, lettuce, banana peppers, pepperjack cheese, tomatoes with a spicy remoulade sauce 14.00
- REUBEN** - Thinly sliced corned beef, sauerkraut, swiss cheese and thousand island dressing, served on grilled marble rye 13.00
- TURKEY BLT** - Lettuce, tomato, bacon and garlic aioli 13.00
- HOUSE-MADE VEGGIE BURGER** - Served with avocado, peppers & onion 13.00
- WARM ROAST BEEF** - Served with melted cheddar cheese 13.00
- AIRPORT GRILLE LOBSTER ROLL** - Served on a toasted Brioche roll hot with drawn butter or cold with lemon garlic aioli (*market price*)

Entrées

- SLOW ROASTED BABY BACK RIBS** - Dry BBQ rub & finished with sweet BBQ sauce, served with potato salad & fries 1/2 rack 16.00 full rack 20.00
- MARINATED STEAK TIPS** - One pound of House marinated steak tips, served with baked potato & vegetable 20.00
- PORTUGUESE MARINATED PUB STEAK** - Served with sliced hot cherry peppers, gravy, fried egg, rice and french fries 19.00
- CARIBBEAN JERK SALMON** - Jerk seasoned grilled salmon served with fresh fruit salsa & rice 20.00
- FISH & CHIPS** - Beer battered or dry batter served with hand cut fries, cole slaw and tartar sauce 17.00
- BAKED STUFFED HADDOCK** - With seafood Ritz stuffing, lobster bisque, served with choice of 2 sides 18.00
- BAKED STUFFED SCALLOPS** - Lemon garlic butter, seafood Ritz stuffing, served with choice of 2 sides 21.00
- LITL RHODY LOBSTER RAVIOLIS** - Tossed with tender chunks of lobster and asparagus in a light cream sauce (*While they last!*) 24.00
- GARLIC SHRIMP** - Sautéed with garlic, lemon, tomato, and creamy white wine Romano sauce, served over fresh LITL Rhody Pasta 18.00
- AIRPORT GRILLE JAMBALAYA** - Chicken, shrimp, sweet & spicy sausage simmered with tomatoes & vegetables, served over rice 19.00
- CHICKEN MILANESE** - Parmesan crusted chicken breast, served over fresh LITL Rhody Pasta with tomato alfredo sauce 18.00
- CHICKEN CAPRESE** - Marinated, grilled chicken breast, served over greens & Orzo Salad with vine ripe tomatoes, fresh mozzarella, Basil Pesto & Balsamic drizzle 18.00
- CHICKEN PICCATA** - Chicken tenders sautéed with capers, lemon, tomato in a creamy white wine sauce, tossed with roasted red peppers & broccoli, served over fresh LITL Rhody Pasta 19.00

Sides

HAND-CUT FRIES
BAKED POTATO
STEAMED BROCCOLI
VEGETABLE OF THE DAY
POTATO SALAD

ORZO SALAD
COLE SLAW
RICE
SOUP OF THE DAY
SWEET POTATO FRIES 1.00