



Welcome to Our Family Restaurant

Established 2010

From the Blender

Lime N' D' Coconut \$12

Cruzan Key Lime Rum, Coco Lopez, Rose's Lime with a key lime wedge

Pina Colada \$12

Traditional Piña Colada made with Cruzan Dark Rum

Strawberry Daiquiri \$12

Cruzan Light Rum, Cruzan Strawberry, Cruzan Key Lime and strawberry puree

Mango Daiquiri \$12

Cruzan Light Rum, Cruzan Mango and mango puree

Calypso Colada \$13

Cruzan Dark Rum, Bailey's, Tia Maria, Coco Lopez and Amaretto

Cruzan BBC \$13

Bailey's, Cruzan Banana Rum, Coco Lopez and a fresh banana

Bushwacker \$13

Cruzan Dark Rum, Kahlua, Bailey's, Frangelico and Coco Lopez

Cherry Garcia \$13

Bailey's, Chambord Raspberry Liqueur, Cruzan Black Cherry Rum

Classic Margarita \$13

El Jimador, simple syrup, lime juice and Rose's Lime

Beers

**Budweiser • Bud Light • Coors Light • Amstel
Michelob Ultra • Heineken • Guinness
Corona • Red Stripe • O'Doules NA • Beck's NA
Sam Adams Boston Lager
Local Leatherback Brewing selections!**

Ask your server what craft and seasonal beers are available!

Martinis

Blue Water Hypnosis \$14

Hennessy, Hypnotic and pineapple with a splash of Blue Curacao

Dirty Bleu Goose \$15

Ice chilled Grey Goose martini with Maytag stuffed olives

Vodka Pama Cosmo \$13

Choice of Vodka, cranberry, Oranj Liqueur, lime and Pama Liqueur

Espresso Tini \$13

House brewed Espresso with Bailey's, Tia Maria, Stoli Vanilla Vodka and Amaretto

On The Rocks

Twin City Manhattan \$13

Cruzan Single Barrel, sweet vermouth with a Jack Daniels marinated cherry

Cruzan Gold Mojito \$12

Cruzan Dark 2 Year Aged Rum, fresh homegrown mint muddled with lime and white sugar

Pauli's Brown Sugar \$12

Caipirinha with lots of Cruzan Dark Rum mashed with fresh lime, brown sugar and a splash of club soda. Try your favorite vodka or cachaca!

Cruzan Confusion \$11

A blend of all our Cruzan Rum flavors and fruit juices

Cruzan Blue Ice Tea \$11

Cruzan Rum, Stoli Vodka, Triple Sec and lime juice and simple syrup shaken with a splash of Curacao

Spicy Margarita \$13

Infused Cucumber Chili Tequila and fresh lime



Fine Grapes Offered



**House Select Wines by the Glass (\$10-\$12) Bottle (\$34-\$37)
Pinot Noir, Cabernet, Chardonnay, Pinot Grigi, Sauvignon Blanc, Malbec
Featured Wine Pairings and selections are on the Nightly Specials insert**

*Planning a big event? From two to 200?
Contact us for Catering and
Private Functions!*

Starters

Italian Herb & Cheese Garlic Breadsticks \$8
served with tomato basil sauce

Fresh Local Conch Fritters \$19
served with our Come Back Sauce

Panko Crusted Baked Brie \$18
topped with local star fruit and wild
Maine blueberry chutney, served with
warm flat pita points

**Fresh Local Avocado & Grilled Shrimp
Delight (18)**
baby ripe tomatoes, bell peppers, Spanish
onions, local arugula, tossed in a citrus
vinaigrette

Fresh PEI Mussels \$18
tossed in diced tomato pomodoro sauce,
with fresh garlic and basil, topped with
asiago cheese and extra virgin olive oil

Jumbo Giant Fried Chicken Wings \$18
made your way with either Buffalo, Garlic
Parmesan or Tangy BBQ sauce

Golden Fried Calamari \$18
seasoned fresh calamari tossed with
Asiago shredded cheese served with our
spicy tartar

Onion Soup \$8
Three cheese with house made crostini
bread, finished off in our Firestone oven

Panko Crusted Jumbo Onion Ring Tower \$16
served with ketchup and Come Back Sauce

Salads

Traditional Caesar Salad
Half \$10 / Full \$16
romaine lettuce, focaccia croutons,
grated parmesan cheese, tossed with the
best Caesar dressing on island

BWT Greek Salad \$17
fresh chopped romaine and butter lettuce
tossed with Kalamata olives, cucumbers,
pepperoncini, red onion and feta cheese,
tossed in a red wine Greek dressing

Fresh Pear & Gorgonzola Salad
Half \$13 / Full \$18
green pears fanned on top of tossed
mixed local greens with candied walnuts,
gorgonzola cheese and a honey balsamic
dressing

ADD: Grilled Shrimp Skewer \$14
or Grilled Chicken Skewer \$12

Lori's Famous Deli Heart Warmers

Meatball Parmesan Sub \$18
fresh bread layered with all beef
meatballs, melted mozzarella cheese,
marinara and parmesan cheese baked off
in our Firestone oven, served with French
fries or green salad

Chicken Parmesan Sub \$18
fresh bread loaded with three cheese
blend stuffed in a toasted Italian roll,
served with French fries

Black Angus 1/4 LB. Burger \$18
topped with marinated local tomatoes
and portobella mushroom, melted
mozzarella cheese and local red leaf
lettuce, served with French fries

The Greek Lamb Gyro \$20
served in a warm flat pita with lettuce,
tomato, red onion, loaded house made
Tzatziki sauce and shaved lamb served
with french fries

Monday Night! 5 to 9 pm
All You Can Eat Crab Legs & Seafood Bake

18% Service Charge added to Guest Checks
No separate checks for groups of 4 or more

Evening Entrées

Fresh Local Lobster Specials of the Night \$MP

All lobster dishes are served with your choice of two housemade sides

Alaskan Snow Crab Legs \$55

served with baked potato, corn on the cob and drawn butter

12 oz. Grilled Marinated Skirt Steak \$34

topped with fried onion straws, served with roasted garlic mashed potatoes, sauteed asparagus and a side of house made Chimichurri Sauce

16 oz. Roasted Rosemary Black Angus Prime Rib \$48

served with mashed potatoes, steamed broccoli, horseradish cream sauce and au jus

Pan Seared Island Red Snapper Filet \$42

topped with local plantains and caramelized onions, with baby fresh spinach in a black strap Cruzan reduction, served with roasted garlic mashed potatoes

Blackened Maple Grilled Norwegian Salmon \$38

served over saffron seasoned rice with grilled zucchini

Cajun Fried Catfish \$26

served with garlic mashed potatoes, sauteed greens and Old Bay Butter Sauce

Lori's Award Winning Golden Fried Chicken \$27

four pieces of chicken served with your two favorite housemade sides and our incredibly delicious brown sugar corn bread

Pasta Giordano

Pasta sauces and dishes are all made from scratch and served with your choice of pastas of the day. Gluten free pasta is also available.

Seafood Ravioli \$38

local lobster, shrimp, mahi and baby spinach tossed in a garlic parmesan cream sauce over cheese filled ravioli

Lori's Slow Cooked Beef Bolognese \$28

served over your choice of pasta of the night, topped with fresh ricotta and parmesano cheese

Golden Chicken Parmesan \$28

topped with melted mozzarella and our housemade marinara over pasta of the night

Truffle Mushroom Pasta \$28

mushroom medley, black truffle oil, baby heirloom tomatoes, local spinach and roasted red peppers, tossed with a sherry demi, topped with shaved parmesan
Add: Chicken \$32, Shrimp \$36 or Salmon \$38

Rasta Pasta \$28

loaded with fresh garden veggies, tossed in a local basil and arugula pesto sauce

Creamy Cheesy Alfredo Pasta

our simple, yet delicious take on this Italian classic, add your favorite protein:
Shrimp \$32, Chicken \$27, Lobster \$38, Salmon \$32

Don't miss Taylor & Lori's house made desserts in the display case!
Each dessert is made from scratch, GF and Sugar Free, plus
assorted Ice Cream flavors.

Firestone Pizza

Our Firestone thin crust flatbread pizza is handmade with quality ingredients and cooked on seasoned stones

Choose from 16" Regular Flatbread , 10" Gluten Free Crust

#1 The BWT House Pie

Flat \$27 • Calzone \$22 • Gluten Free \$23

red sauce base with mozzarella cheese, pepperoni, sausage, ground beef, ham, applewood smoked bacon, mushrooms, black olives, roma tomatoes, green peppers and onions

#2 The Holy Shroom Delight

Flat \$25 • Gluten Free \$22

olive oil and garlic base with fresh mushrooms, caramelized onions, mozzarella and manchego cheese finished with garlic aioli and truffle oil, garnished with fresh chives and shaved parmesan

#3 The Big Wave

Flat \$25 • Gluten Free \$20

olive oil and garlic base with ham, pineapple, banana peppers, applewood smoked bacon and mozzarella cheese

#4 The Veg Head

Flat \$25 • Gluten Free \$20

red sauce base, mozzarella cheese, sun-dried tomatoes, spinach, green peppers, mushrooms, onions, black olives, roma tomatoes, broccoli, banana peppers

#5 The Margherita

Flat \$25 • Gluten Free \$20

fresh mozzarella, basil & red roma tomatoes, drizzled with olive oil and fresh sea salt

#6 Meat Lovers

Flat \$26 • Gluten Free \$20

pepperoni, sausage, meatballs, pit ham, applewood bacon, red sauce, mozzarella cheese

Build Your Own Pizza from any ingredients above starting at...

Flat \$19 • Gluten Free \$18

**Each Veggie Choice Add \$3 • Each Meat Choice Add \$4
Add Shrimp \$12 • Add Chicken \$10**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.