

* Soups *

Our Clam Chowder - 3 cup 5 bowl
local linguica, chopped clams & diced potatoes

French Onion - 5 bowl
sweet onions, gruyere cheese & baked crouton

* Starters *

PEI Mussels - 10
Sautéed Little Necks - 11

choose your style:
all served with grilled bread
Diavolo (spicy tomato broth)
Mariniere (white wine, herbs & butter)
Portuguese style (peppers, onions & linguica)

Crispy Point Judith Calamari - 10
house pickled peppers, allen farm's herbs & marinara

Chilled Shrimp - 11
served with mango habanero cocktail sauce & lemon

Grilled Flat Breads
Vegetarian: honey goat cheese, smoked tomato compote, toasted almonds & balsamic glaze - 9
Carnivorous: grilled venison sausage, fennel marmalade & ricotta salata - 11
Carnitas: pulled pork, cotija cheese, ancho honey sauce & cilantro - 9

Maryland style Crab Cakes - 12
pan seared, petite salad with a whole grain mustard vinaigrette

Venison Sausage - 11
grilled venison sausage, asparagus, olive oil & parmesan cheese

Grilled Artichokes - 10
smoked sea salt, butter & remoulade sauce

Spinach Gnocchi & Duck Dumplings - 11
duck confit, ground pistachio, ricotta cheese & white wine tomato broth

Garlic Shrimp - 10
pan roasted garlic, butter, sundried tomatoes, sautéed onions over grilled sourdough

* Salads *

Caesar - 7
crisp romaine lettuce, house made caesar dressing and croutons

Asian - 8
mixed greens tossed with miso vinaigrette, cabbage, red onions & toasted cashews

Field Greens - 5
mixed greens with balsamic vinaigrette, red onion cucumbers & cherry tomatoes

Spinach & Goat Cheese - 9
baby spinach tossed with sherry vinaigrette topped with goat cheese, pears & chopped walnuts

Chopped Cobb Salad - 11
romaine lettuce, house roasted turkey, blue cheese crumbles & chopped eggs drizzled with buttermilk dressing

Crab Cake Salad - 12
lump crab cakes, red onions, grape tomatoes, & mixed greens with a whole grain mustard vinaigrette

Wedge - 9
baby iceberg, blue cheese vinaigrette, bacon, toasted bread crumbs & thick sliced hot house tomatoes

please enjoy with:
bistro steak - 4 grilled chicken - 3 grilled shrimp - 4

* Sandwiches *

all served with hand cut fries or slaw

Grilled Chicken - 9

white wine marinated chicken breast, apple wood bacon, mayo & melted havarti cheese

House Roasted Turkey - 10

grilled sourdough, apple wood bacon & honey mustard dressing

Meat Loaf Sandwich - 10

served open faced with grilled sourdough, buttermilk onion rings & red wine demi sauce

Tuna Salad Nicoise - 9

tuna salad served with sliced hardboiled egg, red onion & mixed olive spread on grilled rye bread

Pastrami on Rye - 10

house cured pastrami sliced thin served on grilled rye bread with melted havarti cheese & whole grain mustard

Local Fish Sandwich - 9

Blackened or Fried topped with spicy pepper tartar

Steak & Cheese Wrap - 10

thin sliced roasted beef, sharp cheddar cheese & sautéed onions

Classic Cheeseburger - 10

airport grille's house grind: served with sharp cheddar, bacon onion jam & house aioli

* BYOB "Build Your Own Burger" *

Our Signature House Grind - \$8 gets your started

cheddar/ provolone
havarti / gruyere
sautéed onions
buttermilk onion rings
add .75

mushrooms / herbed crème fraiche
bacon onion jam/ hollandaise
pickled peppers/ balsamic reduction
apple wood bacon
add \$1

grilled asparagus/ pastrami
venison sausage / honey goat cheese
grilled linguica / prosciutto
fennel marmalade
add \$2

Half Sandwich with Soup or Salad

Half Turkey, Chicken or Tuna all served on grilled sourdough with lettuce tomato & red onion choice of a cup of chowder or a small side salad - 9

Crab cakes & chowder - lump crab cakes served with airport grille's chowder - 12

* Lunch Entrees *

Roasted Sole - 13

stuffed with crab meat & linguica, served with risotto, tiny green beans & hollandaise

Chicken Marsala - 11

foraged mushrooms, marsala wine reduction, & served on top of thyme scented risotto

Grilled Salmon - 13

grilled leek puree, black currant cous cous & herbed crème fraiche

Market Scrod - 11

buttered cracker bread crumbs, local mash, sauteed broccolini & lemon bur blanc

Grilled Chicken & Penne Pasta - 11

tossed with cream & parmesan cheese & sage

Steak for Lunch

served with local mashed potatoes, grilled asparagus & béarnaise sauce

Choose your cut

Ribeye - 24

Airport Grille's Steak - 18

Steak Tips - 12

Our menu is crafted everyday from local & seasonal ingredients using only the highest quality & standards.

Please inform your server of any food allergies before placing your order.