



BRUNCH

TO START

CINNAMON BUN SKILLET 7 Vanilla icing	AVOCADO TOAST 10 Sourdough toast, avocado, tomato, poached egg, balsamic glaze	SOLO BENEDICT 8 Poached egg, Canadian bacon, hollandaise, English muffin
VALLEY CRAB SOUP Cup 7 Bowl 11	STEAMED SHRIMP 15 6 jumbo shrimp with old bay, cocktail sauce	BRAISED ASIAGO MEATBALLS 14 Cabernet sauce, Parmesan
NEW ENGLAND CLAM CHOWDER Cup 7 Bowl 11	STEAMED LITTLENECK CLAMS 15 Butter, lemon	LOBSTER TEMPURA 16 Tempura fried Maine lobster fingers laced with sriracha aioli and cusabi
CHICKEN NOODLE - GRUYERE Cup 5 Bowl 9	CLAMS CASINO 13 Gruyere, garlic herb butter, Applewood bacon	PEPPERED SMOKED SALMON 13 Caviar, dill dijon sauce, capers, red onion, European cucumber, toasted ciabatta
CRISPY PORK BELLY 14 Sweet potato puree, leeks, apple cider jus	THAI GLAZED CALAMARI 16	CHIPS & SALSA WITH GUACAMOLE 9
CHARGRILLED OYSTERS 21 Parmesan, herb butter	CHICKEN DRUMMIES 12 BBQ, old bay or garlic Parmesan with celery and blue cheese	SPICY LOBSTER AND AVOCADO TOWER 15 Lobster, avocado, wonton, yellow tomato vinaigrette
OYSTERS ON THE 1/2 SHELL Half Dozen Blue Point 16 Raspberry Point 16.5 Wellfleet 18 Ask for daily selections	BROOKLANDVILLE WINGS 12 Dirty jerk, buffalo or BBQ	FRIED DEVILED EGGS 9 Panko, dijon mustard, lemon zest
FRIED OYSTERS 14 Micro greens, whole-grain mustard, beurre blanc	SUPER NACHOS 12 Tomato, olives, corn, seasoned beef, cheddar and jack cheese, cilantro, sour cream, guacamole	AHI TOSTADAS 15 Asian slaw, sesame ginger
	SEA SALT EDAMAME 10	CRAB AND CORN FRITTERS 10 Crab, roasted corn, old bay aioli

Add ons: Chicken 6 Salmon 12 Tuna 13 Shrimp 8 Steak 10 Lump Crab 8

Dressings: Caesar Blue Cheese Ranch Raspberry Yogurt Vinaigrette Balsamic Vinaigrette Thousand Island White Balsamic

GREENS

CHOPPED SEAFOOD COBB SALAD Small 15 Standard 22 Shrimp, lump crab, bacon, tomato, egg, avocado, Gorgonzola, romaine	POACHED PEAR SALAD 14 Poached pear, goat cheese, golden raisins, spinach, cashews, white balsamic vinegar	BUTTERNUT SQUASH AND KALE SALAD 12 Quinoa, butternut squash, kale, feta, cranberry dressing
VALLEY HOUSE SALAD Small 7 Standard 12 Romaine, black olives, crisp bacon, tomato, parmesan, blue cheese, balsamic dressing	ARUGULA SALAD WITH FIG AND PROSCIUTTO 14 Figs, shredded Parmesan, arugula, prosciutto, balsamic dijon vinaigrette	LONGTAIL CAESAR 11 Split romaine hearts, croutons, Parmesan
ROASTED BEET SALAD 12 Mixed greens, goat cheese, pistachios, blood orange segments, honey dijon	WINTER SALAD 13 Granny smith apples, craisins, pomegranate, mixed greens, smoked applewood gouda apple cider vinaigrette	STEAK SALAD 18 Romaine, iceberg, tomato, blue cheese, potatoes, olives, ranch dressing, crispy onions

BRUNCH ENTRÉES

CLASSIC BENEDICT 14 Poached Eggs, Canadian bacon, hollandaise, English muffin, fresh fruit	STEAK BENEDICT 16 Poached eggs, steak, hollandaise, biscuits, hash browns	STEAK & EGGS 21 Three eggs any style, marinated tenderloin, hash browns
ROLLED-UP FRENCH TOAST 13 Cream cheese, cherry jam, cinnamon sugar, maple syrup	BREAKFAST QUESADILLA 13 Andouille sausage, avocado, bell pepper, blended cheese, hash browns, sour cream, salsa	BREAKFAST BURRITO 14 Egg, chorizo, potato, avocado, bacon, onion, sour cream, con queso
SHRIMP & GRITS 14 Andouille sausage, pepper jack, cheddar, tomato, scallions	BUTTERFINGER WAFFLE 13 Chopped butterfingers, caramel sauce, chocolate sauce, whipped cream	EGGS BENEDICT CON-QUESO 14 Poached eggs, avocado, bacon, pico de gallo, English muffins, chili con queso, fresh fruit
LOBSTER OMELET 18 Lobster, spinach, onions, smoked gouda	CORNED BEEF AND CHORIZO HASH 14 Potatoes, red bell pepper, onion, shredded Monterrey jack, sunny side up egg, cilantro	PANCAKES 9 Whipped butter, whipped cream, maple syrup + Chocolate Chip - 10
BALTIMORE OMELET 18 Crab, corn, tomato, gruyere cheese, old bay		

BUILD YOUR OWN OMELET 14

Choice of 3 fillings. Additional fillings \$2 each. CHEESE: cheddar, provolone, American, gruyere, Swiss, mozzarella, pepper jack. PROTEINS: ham, bacon, sausage. add \$3 for steak, crab or shrimp VEGGIES: avocado, tomato, scallions, jalapenos, red pepper. spinach, asparagus, mushrooms

SANDWICHES & SUCH

GRILLED THREE CHEESE 11 Havarti, American, cheddar, applewood smoked bacon and tomato	LAGUNA CLUB 13 Sliced fresh roasted turkey, avocado, bacon, L&T, sriracha aioli, chips	JUMBO LUMP CRAB CAKE 18 Slaw, tartar, lemon
CHEESESTEAK SLIDERS 14 Tomato, onion, mayo, pickle, fries	10 OZ VALLEY BURGER 14 Valley blend, LTO on brioche roll, steak fries	CHICKEN SALAD WRAP 12 Apple, craisins, carrots, curry, L&T
TUNA POKE TACOS 18 Jicama slaw, wasabi cream, #1 tuna, ginger, soy sauce, in a wonton taco, seaweed salad	HOUSEMADE SHRIMP SALAD SANDWICH 15 Jumbo shrimp, spice blend	PORK BELLY SANDWICH 16 Braised red cabbage, crispy cholula onions, Carolina BBQ, tomato, smoked applewood gouda, ciabatta
HAVARTI CHEESEBURGER 15 Arugula, tomato, dijonaise on ciabatta roll, steak fries	SHRIMP TACOS 15 Grilled spicy shrimp, avocado puree, cilantro-lime sour cream, mango salsa, L&T, cheese blend	GRILLED LOBSTER BURRITO 18 Grilled lobster, cilantro rice, avocado, jalapeno tartar, sriracha, L&T, cheese blend

FLAT BREADS

MARGHERITA FLATBREAD 15 Fire-roasted tomato, fresh mozzarella, basil, housemade pesto, balsamic glaze	NEAPOLITAN FLATBREAD 16 Meatballs, fresh mozzarella, housemade red sauce, basil, parmesan	JERK FLATBREAD 16 Jerk chicken, roasted corn, grilled red onion, cilantro, yellow peppers, chipotle ranch, Monterrey jack
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BRUNCH SIDES

APPLEWOOD BACON 4	BISCUITS 3	FRESH FRUIT 4
HAM 4	SAUSAGE 4	HASH BROWNS 3
STEAK FRIES 7	STEAK FRIES WITH GRAVY 9	SWEET POTATO FRIES 8
HOUSEMADE COLESLAW 6	BACON MAC & CHEESE 11	



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WINE LIST

RODNEY STRONG CHARDONNAY	10 glass	39 bottle
STARBOROUGH SAUVIGNON BLANC	10 glass	42 bottle
FRANCIS COPPOLA PINOT GRIGIO	11 glass	45 bottle
ELOUAN OREGON ROSE	12 glass	45 bottle
FREIXENET BRUT	8 glass	35 bottle
COLORES DEL SOL MALBEC	8 glass	29 bottle
DECOY CABERNET SAUVIGNON	13 glass	55 bottle
MEIOMI PINOT NOIR	14 glass	68 bottle
FRANCIS COPPOLA MERLOT	11 glass	45 bottle
J LOHR REISLING	8 glass	37 bottle

BOTTLED BEERS

AMSTEL LIGHT	5	HS CROSS BONES	6
ANCHOR STEAM	7	HS LOOSE CANNON	6
ANGRY ORCHARD	7	LAGUNITAS IPA	6
ANTHEM GOLDEN ALE	6	LAGUNITAS LITTLE SUMPIN'	6
BASS ALE	6	LEINENKUGEL GRAPEFRUIT SHANDY	7
BECK'S	6	MICHELOB ULTRA	5
BECK'S N/A	6	MILLER HIGH LIFE	3.75
BUCKLER N/A	5	MILLER LITE	3.75
BUD LIGHT	3.75	MODELO ESPECIAL	6
BUDWEISER	3.75	MODELO NEGRA	6
COORS LIGHT	3.75	PABST BLUE RIBBON	3.5
CORONA	5	PACIFICO	6
CORONA LIGHT	5	RED STRIPE	6
DOG FISH HEAD 60 MINUTE IPA	6	SAM ADAM'S LAGER	6
DUVEL	9	SAPORRO	7
EVO RISE UP STOUT	7	SESSION BLACK	6
FAT TIRE	6	SESSION IPA	6
FLYING DOG NUMERO UNO	6	SIERRA NEVADA	6
FLYING DOG RAGING BITCH	6	STONE IPA	6
GOOSE ISLAND IPA	6	STELLA ARTOIS	6
GUINNESS	7	STRONG BOW APPLE CIDER	6
GUINNESS IRISH WHEAT	6	YARDS LOVE STOUT	6
GUINNESS BLOND	7	YUENGLING	3.75
HEINEKEN	5	312 WHEAT ALE	7

ON TAP

DALE'S PALE ALE	6	PROSECCO, GLERA	7
DUCKPIN PALE ALE	8	HS LOOSE CANNON	6
GOOSE ISLAND IPA	6	GUINNESS	8
BUD LIGHT	6	STELLA ARTOIS	7
RESURRECTION IPA	8	SAM ADAMS SEASONAL	6
BLUE MOON	7	CRAFT BREW OF THE MONTH	MP

DESSERTS

5 LAYER CHOCOLATE MOLTEN	9	BEIGNETS	8
White chocolate drizzle		Strawberry sauce, powdered sugar	
HOT FUDGE SUNDAE	9	HOMEMADE BREAD PUDDING	8
MALTED WAFFLE ICE CREAM SANDWICH	7	Whiskey sauce	
Chocolate chip		VALLEY INN BROWNIE	10
CHOCOLATE-DIPPED STRAWBERRIES	9	Chocolate chip brownie, hot fudge, vanilla ice cream, whipped cream	
Chocolate pretzel crunch		VANILLA CREME BRULEE	8
ICE CREAM	9	Caramelized sugar, whipped cream	
Graeter's famous black raspberry chip, chocolate chip, or vanilla		JUNIOR'S NEW YORK CHEESECAKE	10

KIDS MENU

PENNE PASTA WITH BUTTER	10	HOT DOG ON A POTATO ROLL	8
Parmesan		French fries	
GRILLED CHEESE	8	CHICKEN TENDER WITH FRIES	10
French fries		Honey Mustard	

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GUINNESS	7	STRONG BOW APPLE CIDER	6
GUINNESS IRISH WHEAT	6	YARDS LOVE STOUT	6
GUINNESS BLOND	7	YUENGLING	3.75
HEINEKEN	5	312 WHEAT ALE	7

ON TAP

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DUCKPIN PALE ALE	8	HS LOOSE CANNON	6
GOOSE ISLAND IPA	6	GUINNESS	8
BUD LIGHT	6	STELLA ARTOIS	7
RESURRECTION IPA	8	SAM ADAMS SEASONAL	6
BLUE MOON	7	CRAFT BREW OF THE MONTH	MP

DESSERTS

5 LAYER CHOCOLATE MOLTEN	9	BEIGNETS	8
White chocolate drizzle		Strawberry sauce, powdered sugar	
HOT FUDGE SUNDAE	9	HOMEMADE BREAD PUDDING	8
MALTED WAFFLE ICE CREAM SANDWICH	7	Whiskey sauce	
Chocolate chip		VALLEY INN BROWNIE	10
CHOCOLATE-DIPPED STRAWBERRIES	9	Chocolate chip brownie, hot fudge, vanilla ice cream, whipped cream	
Chocolate pretzel crunch		VANILLA CREME BRULEE	8
ICE CREAM	9	Caramelized sugar, whipped cream	
Graeter's famous black raspberry chip, chocolate chip, or vanilla		JUNIOR'S NEW YORK CHEESECAKE	10

KIDS MENU

PENNE PASTA WITH BUTTER	10	HOT DOG ON A POTATO ROLL	8
Parmesan		French fries	
GRILLED CHEESE	8	CHICKEN TENDER WITH FRIES	10
French fries		Honey Mustard	