



BRUNCH

TO START

CINNAMON BUN SKILLET	7
Vanilla icing	
VALLEY CRAB SOUP	Cup 7
..... Bowl 11	
NEW ENGLAND CLAM CHOWDER	Cup 7
..... Bowl 11	
CHICKEN NOODLE - GRUYERE	Cup 5
..... Bowl 9	
FROSTED CRAB SOUP	Cup 8
Roasted tomato, cream, jumbo lump crab	
..... Bowl 12	
CHARGRILLED OYSTERS	21
Parmesan, herb butter	
OYSTERS ON THE 1/2 SHELL	Half Dozen
Blue Point 16 Raspberry Point 16.5	
Wellfleet 18	
Ask for daily selections	
STEAMED SHRIMP	15
6 jumbo shrimp with old bay, cocktail sauce	
AVOCADO TOAST	10
Sourdough toast, avocado, tomato, poached egg, balsamic glaze	
STEAMED LITTLENECK CLAMS	15
Butter, lemon	
CLAMS CASINO	13
Gruyere, garlic herb butter, Applewood bacon	
THAI GLAZED CALAMARI	16
FRIED OYSTERS	14
Micro greens, whole-grain mustard, beurre blanc	
BROOKLYNDVILLE WINGS	12
Dirty jerk, buffalo, BBQ, old bay or garlic parmesan	
SUPER NACHOS	12
Tomato, olives, corn, seasoned beef, cheddar and jack cheese, cilantro, sour cream, guacamole	
NESTED POTATO BASKETS	10
Sour cream, bacon, chives, Monterey jack cheese WITH CRAB	14
AVOCADO CAPRESE TOAST	12
Wheat toast rounds, capitol, heirloom tomatoes, mozzarella, basil, balsamic	
SOLO BENEDICT	8
Poached egg, Canadian bacon, hollandaise, English muffin	
LOBSCICLE	MKT
Panko, lobster, sriracha mayo	
FRIED GREEN TOMATOES	15
Jumbo lump crab, tear drop tomatoes confit, roasted corn, lemon butter	
SEA SALT EDAMAME	10
BRAISED ASIAGO MEATBALLS	14
Cabernet sauce, Parmesan	
PEPPERED SMOKED SALMON	13
Caviar, dill dijon sauce, capers, red onion, European cucumber, toasted ciabatta	
CHIPS & SALSA WITH GUACAMOLE	9
FRIED DEVILED EGGS	9
Panko, dijon mustard, lemon zest	
AHI TOSTADAS	15
Asian slaw, sesame ginger	
CRAB AND CORN FRITTERS	10
Crab, roasted corn, old bay aioli	

GREENS

CHOPPED SEAFOOD COBB SALAD	Small 15
..... Standard 22	
Shrimp, lump crab, bacon, tomato, egg, avocado, gorgonzola, romaine	
VALLEY HOUSE SALAD	Small 8
..... Standard 12	
Romaine, black olives, crisp bacon, tomato, parmesan, blue cheese, balsamic dressing	
ROASTED BEET SALAD	12
Mixed greens, goat cheese, pistachios, blood orange segments, honey dijon	
POACHED PEAR SALAD	14
Poached pear, goat cheese, golden raisins, spinach, cashews, white balsamic vinegar	
BERRY KALE AND QUINOA SALAD	14
Toasted almonds, raspberries, strawberries, blackberries, cranberry goat cheese, blueberry dressing	
BURRATA AND HEIRLOOM SALAD	14
Pancetta crisp, basil, parsley infused oil, balsamic glaze	
LONGTAIL CAESAR	11
Split romaine hearts, croutons, Parmesan	
ICEBERG WEDGE SALAD	12
Tear drop tomatoes, smoked cherrywood bacon, crispy onions, blue cheese	
SUMMER ASIAN SALAD	14
Napa cabbage, red cabbage, shredded carrots, grilled chicken, snow peas mandarin oranges, scallions, sesame seeds, Asian dressing	
STEAK SALAD	18
Romaine, iceberg, tomato, blue cheese, potatoes, olives, ranch dressing, crispy onions	

Add ons: Chicken 6 Salmon 12 Crab Salad 14 Tuna 13 Shrimp 8 Steak 10 Lump Crab 8
Dressings: Caesar Blue Cheese Ranch Balsamic Vinaigrette Thousand Island White Balsamic

BRUNCH ENTRÉES

CLASSIC BENEDICT	14
Poached Eggs, Canadian bacon, hollandaise, English muffin	
ROLLED-UP FRENCH TOAST	13
Cream cheese, cherry jam, cinnamon sugar, maple syrup	
SHRIMP & GRITS	14
Andouille sausage, pepper jack, cheddar, tomato, scallions	
LOBSTER OMELET	18
Lobster, spinach, onions, smoked gouda	
BALTIMORE OMELET	18
Crab, corn, tomato, gruyere cheese, old bay	
STEAK BENEDICT	16
Poached eggs, steak, hollandaise, biscuits, hash browns	
BREAKFAST QUESADILLA	13
Andouille sausage, avocado, bell pepper, blended cheese, hash browns, sour cream, salsa	
BUTTERFINGER WAFFLE	13
Chopped butterfingers, caramel sauce, chocolate sauce, whipped cream	
CORNED BEEF AND CHORIZO HASH	14
Potatoes, red bell pepper, onion, shredded Monterrey jack, sunny side up egg, cilantro	
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	
CHEESESTEAK SLIDERS	14
Tomato, onion, mayo, pickle, fries	
TUNA POKE TACOS	18
Jicama slaw, wasabi cream, #1 tuna, ginger, soy sauce, in a wonton taco, seaweed salad	
HAVARTI CHEESEBURGER	15
Arugula, tomato, dijonaise on ciabatta roll, steak fries	
TURKEY BURGER	15
Cashew chipotle romesco, lettuce, tomato, siracha aioli, brioche	
10 OZ VALLEY BURGER	14
Valley blend, LTO on brioche roll, steak fries	
HOUSEMADE SHRIMP SALAD SANDWICH	15
Jumbo shrimp, spice blend	
SHRIMP TACOS	15
Grilled spicy shrimp, avocado puree, cilantro-lime sour cream, mango salsa, L&T, cheese blend	
JUMBO LUMP CRAB CAKE	MKT
Slaw, tartar, lemon	
CHICKEN SALAD WRAP	12
Apple, raisins, carrots, curry, L&T	
#2 CLUB	14
Traditional chicken salad, lettuce, tomato, cherrywood bacon, choice of bread	
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	
BRUNCH SIDES	
BISCUITS	3
SAUSAGE	4
STEAK FRIES WITH GRAVY	9
BACON MAC & CHEESE	11
JERK FLATBREAD	16
Jerk chicken, roasted corn, grilled red onion, cilantro, yellow peppers, chipotle ranch, Monterrey jack	
FRESH FRUIT	4
HASH BROWNS	3
SWEET POTATO FRIES	8

WINE LIST

RODNEY STRONG CHARDONNAY	
STARBOROUGH SAUVIGNON BLANC	
FRANCIS COPPOLA PINOT GRIGIO	
ELOUAN OREGON ROSE	
FREIXENET BRUT	
COLORES DEL SOL MALBEC	
DECONY CABERNET SAUVIGNON	
MEIOMI PINOT NOIR	
FRANCIS COPPOLA MERLOT	
J LOHR REISLING	
LOLEA SANGRIA (ROSÉ, RED, WHITE)	
10 glass 39 bottle	
10 glass 42 bottle	
11 glass 45 bottle	
12 glass 45 bottle	
8 glass 35 bottle	
8 glass 29 bottle	
13 glass 55 bottle	
14 glass 68 bottle	
11 glass 45 bottle	
8 glass 37 bottle	
10 glass 38 bottle	

BOTTLED BEERS

AMERICANNON	6
ALLAGASH WHITE	7
AMSTEL LIGHT	5
ANCHOR STEAM	7
ANGRY ORCHARD	7
ANTHEM GOLDEN ALE	6
BASS ALE	6
BECK'S	6
BECK'S N/A	6
BUCKLER N/A	5
BUD LIGHT	4
BUDWEISER	4
COORS LIGHT	4
CORONA	5
CORONA LIGHT	5
CORONA PREMIER	5
DOG FISH HEAD ROTATION	6
DOG FISH HEAD 60 MINUTE IPA	6
DOG FISH HEAD 90 MINUTE IPA	6
DUVEL	9
FAT TIRE	6
FOUNDERS DAY ALL DAY IPA	6
GUINNESS BLOND	7
HEINEKEN	5
HS LOOSE CANNON	6
LAGUNITAS IPA	6
LAGUNITAS LITTLE SUMPIN'	6
LEINENKUGEL GRAPEFRUIT SHANDY	7
LOST TROPIC CIDER	7
MICHELOB ULTRA	5
MILLER HIGH LIFE	4
MILLER LITE	4
MODELO ESPECIAL	6
MODELO NEGRA	6
NATURAL LIGHT	3
OMISSION PALE ALE	6
PACIFICO	6
RED STRIPE	6
SAPORRO	7
SEAQUENCHALE	6
SESSION IPA	6
SIERRA NEVADA	6
STONE IPA	6
STELLA ARTOIS	6
STRONG BOW APPLE CIDER	6
TROPICANNON CITRUS	6
YARDS LOVE STOUT	6
YUENGLING	4
JUNKYARD BREWERY BREW OF THE MONTH	MP

ON TAP

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

DESSERTS

HOT FUDGE SUNDAE	9

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