



LUNCH TO START

VALLEY CRAB SOUP CUP 7 BOWL 11
NEW ENGLAND CLAM CHOWDER CUP 7 BOWL 11
CHICKEN NOODLE - GRUYÈRE CUP 5 BOWL 9
FROSTED CRAB SOUP Roasted Tomato, Cream, Jumbo Lump Crab CUP 8 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 with old bay, cocktail sauce

STEAMED LITLENECK CLAMS 15 Butter, lemon
CLAMS CASINO 14 Gruyere, garlic herb butter, Applewood bacon
THAI GLAZED CALAMARI 16
FRIED OYSTERS 14 Micro greens, whole-grain mustard, beurre blanc
BROOKLANDVILLE 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, capicola, heirloom tomatoes, mozzarella, basil, balsamic

LOBSICLE MKT Panko, lobster, sriracha mayo
FRIED GREEN TOMATOES 15 Jumbo lump crab, tear drop tomatoes confit, roasted com, 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 STANDARD 12 SMALL 8 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
LONGTAIL CAESAR 11 Split romaine hearts, croutons, parmesan

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

ICEBERG WEDGE SALAD 12 Tear drop tomatoes, smoked cherry wood 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

LITE FARE

10 OZ VALLEY BURGER 14 Valley blend, LTO on brioche roll, steak fries
HAVARTI CHEESEBURGER 15 Arugula, tomato, dijonaise on ciabatta roll, steak fries
TRIO SALAD 18 Traditional chicken salad, crab salad, potato salad
CHICKEN AVOCADO RANCH CLUB 14 Lemon marinated chicken, heirloom tomatoes, Applewood bacon, micro greens, mozzarella cheese, avocado ranch spread, California whole grain batard, with chips
#2 CLUB 14 Traditional chicken salad, lettuce, tomato, cherry wood bacon, choice of bread

CHICKEN SALAD WRAP 12 Apple, craisins, carrots, curry, L&T
STEAK SANDWICH 17 5 oz. fillet, caramelized onions, gruyere cheese, baguette, Worcestershire mayo
HOT CORNED BEEF 13 Melted swiss, served on rye bread
JUMBO LUMP CRAB CAKE MKT Slaw, tartar, lemon
GRILLED HALIBUT SANDWICH 18 Avocado salsa, cabbage, chile rojo sauce, ciabatta
GRILLED THREE CHEESE 11 Havarti, American, cheddar, applewood-smoked bacon and tomato

GRILLED LOBSTER BURRITO 18 Grilled lobster, cilantro rice, avocado, jalapeño tartar, sriracha, L&T, cheese blend
HOUSEMADE SHRIMP SALAD SANDWICH 15 Jumbo shrimp, spice blend
CHEESESTEAK SLIDERS 14 Tomato, onion, mayo, pickle, fries
TURKEY BURGER 15 Cashew chipotle romesco, lettuce, tomato, sriracha aioli, brioche
CLOAK & DAGGER 15 Corned beef, swiss cheese, thousand island dressing on rye bread, coleslaw
CLASSIC BLT 11 Cherry wood bacon, lettuce, tomato, avocado mayo

FLAT BREADS

MARGHERITA FLATBREAD 15 Fire-roasted tomato, fresh mozzarella, basil, housemade pesto, balsamic glaze
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NEAPOLITAN FLATBREAD 16 Meatballs, fresh mozzarella, house made red sauce, basil, parmesan

JERK FLATBREAD 16 Jerk chicken, roasted corn, grilled red onion, cilantro, yellow peppers, chipotle ranch, Monterey Jack
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LARGE PLATES

GRILLED CHICKEN POT PIE 16 Cremeni mushrooms, carrots, celery, puff pastry
SHRIMP TACOS 15 Grilled spicy shrimp, avocado purée, cilantro-lime sour cream, mango salsa, L&T, cheese blend
TUNA POKE TACOS 18 Jicama slaw, wasabi cream, #1 tuna, ginger, soy sauce, in a wonton taco, seaweed salad

RAGU BOLOGNESE 16 Veal, pork, pancetta, red sauce, penne pasta, parmesan with garlic toast
GRILLED VEGETABLE STACK 14 Portobello, red pepper, zucchini, yellow squash, red onion, balsamic glaze
MINI MEATLOAF 15 Individual loaf with cheddar horseradish mashed potatoes, bacon jus

ANCHO SPICED SALMON 26 Chick pea cucumber salad, queso fresca, saffron tomato orzo
LOBSTER NEWBERG 28 Cold water lobster, cream, nutmeg, cayenne pepper, puff pastry, Sturgeon caviar
CHICKEN MARSALA 24 Cremeni mushrooms, garlic, shallots, marsala wine demi, tagliatelle pasta

SIDES

STEAK FRIES 7
STEAK FRIES WITH GRAVY 9
GREEN BEANS 7
SEASONED RAINBOW CHARD 7

TOMATO AND CUCUMBER FETA SALAD 8
HOUSEMADE COLESLAW 6
BACON MAC & CHEESE 11

SWEET POTATO FRIES 8
BRUSSELS SPROUTS 8
GRILLED ASPARAGUS 9

RODNEY STRONG CHARDONNAY	10 glass	39 bottle
STARBOROUGH SAUVIGNON BLANC	10 glass	42 bottle
FRANCIS COPPOLA PINOT GRIGIO	11 glass	45 bottle
ELOUAN OREGON ROSÉ	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
LOLEA SANGRIA (ROSÉ, RED, WHITE)	10 glass	38 bottle

BOTTLED BEERS

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

ON TAP

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

DESSERTS

HOT FUDGE SUNDAE	9	BEIGNETS	8
COCONUT CAKE	9	Strawberry sauce, powdered sugar	
Whipped cream		HOUSEMADE BREAD PUDDING	8
CHOCOLATE-DIPPED STRAWBERRIES	9	Whiskey sauce	
Chocolate pretzel crunch		VALLEY INN BROWNIE	10
ICE CREAM	9	Chocolate chip brownie, hot fudge, vanilla ice cream, whipped cream	
Graeter's famous black raspberry chip, chocolate chip, or vanilla		VANILLA CRÈME BRÛLÉE	8
STRAWBERRY MASCARPONE	9	Caramelized sugar, whipped cream	
		JUNIOR'S NEW YORK CHEESE CAKE	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	