



AC|LOUNGE™



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## SNACKS

Warm Olives Citrus EVOO   Herbs	5
Crispy Seasoned Potatoes Smoked Paprika   EVOO   Roasted Garlic Aioli	5
Artisanal Ham & Cheese Plate LaQuercia Prosciutto   Manchego Cheese	9
Roasted Mushrooms Garlic   Parmesan   Torn Herbs	6

## OUR SIGNATURE GRILLED TOASTS

AC "BLT" Roasted Chicken   Prosciutto   Grape Tomato Garlic Aioli   Arugula	9
Tomato & Prosciutto Toast EVOO   LaQuercia Prosciutto   Roasted Marzano Tomatoes	9
Avocado, Feta & Basil Toast Grape Tomato   Red Onion   Lemon Vinaigrette	9

## SALADS

Antipasto Salad Prosciutto   Salami   Fresh Mozzarella   Parmesan Chickpeas   Baby Arugula   Romaine   Olives Grape Tomatoes   Lemon Vinaigrette	11
Simple Greens Salad Arugula   Romaine   Grape Tomatoes   Avocado Lemon Vinaigrette   Parmesan	10
Signature Caesar Salad Hearts of Romaine   Herbed Parmesan Bowl Caesar Dressing   Heirloom Tomatoes   Croutons Steak - 8 Chicken - 8 Salmon - 8	10

## HOT PLATES

Artisanal Burger* Cooked to order: Steak Burger   Brioche   Pork Belly   Brie   Bacon Jam Truffle Oil   Tater Tots	16
Herb Roasted Chicken Spinach   Kale   Tomato-Garlic Confit   Polenta Cake	17
Atlantic Salmon Quinoa Tabbouleh   Seasonal Vegetables   Micro Salad	18
Bistro Steak Asparagus   Compound Butter   Roasted Potatoes	21

## LOCAL FLAVORS

Legal Seafood Clam Chowder Award-winning Recipe   Cape Cod Clams   Cream   Herbs	cup 8 / bowl 10
Davio's Northern Italian Meatballs American Kobe Beef Meatballs   Parmesan	14
Smoked Mozzarella and Basil Ravioli Tomato-Basil Salad   Wilted Spinach   Crumbled Feta Cava Cream	13
New England Crab Cake Smoked Garlic Aioli   Pea Shoots	13
Maine Lobster Roll Lobster Claw-Knuckles   Tarragon Mayo   Sicilian Lemon Buttered Brioche   Kettle Chips	22

## SOMETHING SWEET

Coppa Profiteroles Cream Puffs   Vanilla and Chocolate Cream	7
Crema Catalana Creamy Custard   Caramelized Sugar	7
Limoncello Flute Lemon Gelato   Limoncello Sauce	7

## COCKTAILS

ACGT AC Small Batch Tonic   Bombay Sapphire East Gin	11
The Signature Gintonic Hendrick's Gin   Fever Tree Mediterranean Tonic	11
Twisted Paloma Patron Silver   Mezcal   Agave Nectar   Lime Juice Grapefruit Soda	12
Blueberry Ginger Martini Bulleit Bourbon   Blueberries   Lemon Juice Ginger Beer	12
AC Scofflaw Bulleit Rye Whiskey   Dry Vermouth Fresh Lime Juice   Bitters   Grenadine	12
Mango Martini Tito's Vodka   Muddled Mango Fresh Squeezed Orange Juice   Spiced Syrup	13
Smoked Manhattan Maker's Mark Bourbon or Bacardi Gran Reserva 8 Vermut Lustau   Sweet Vermouth   Bitters	13
<b>CLASSIC BEER</b>	
Michelob Ultra	6
Bud Light	6
Stella Artois	6
Modelo Especial	6
Samuel Adams	6
Pabst Blue Ribbon	6
Estrella Damm	6
<b>LOCAL BEER</b>	
Smuttynose, Finest Kind IPA	7
Downeast Cider, Original Blend	7
Bent Water, Thunder Funk IPA	7
Night Shift, Whirlpool American Pale Ale	9
Night Shift, 87 American Double IPA	9
Riverwalk Golden Axe	9

## WINE

<b>HOUSE WINE</b>	6oz / 9oz
Joel Gott, Napa Valley, California Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon	11 / 14
<b>WHITE WINE</b>	6oz / 9oz
Albarino, Murrieta Pazo Barrantes, Rias Baixas, Spain	12 / 14
Pinot Grigio, Barone Fini, Alto Adige, Italy	11 / 14
Chardonnay, Etude "Lyric" Winery, California	12 / 15
Muscadet, Domaine de la Pepierre, Grande de Clisson, Loire Valley, France	13 / 16
<b>RED WINE</b>	6oz / 9oz
Malbec, Kaiken, Mendoza, Argentina	11 / 14
Murieta Rioja Reserva, Rioja, Spain	12 / 15
Pinot Noir, Kenwood "Six Ridges", Sonoma, California	12 / 15
Cabernet Sauvignon, Louis Martini, Sonoma, California	14 / 16
<b>SPARKLING WINE</b>	
Cava, Aria Brut, Segura Viudas, Spain	12
<b>SHERRY</b>	
Jarana Fino, Lustau	7
<b>SPRITZ</b>	
Sangria Spritz	12
Port, Pineapple Juice, Cava, Soda	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.