

13 North

RESTAURANT

BEGINNINGS



soup du jour cup 5 bowl 9

french onion soup 12

caesar, house, or wedge salad 14

make it special

add panko fried or grilled chicken 8

add salmon 18

add steak, lobster meat, crab cake, scallops, or shrimp 22 each

SHAREABLES



lobster sliders.... butter poached lobster, shredded lettuce, scallions. \$24

crab cake.... maryland crab, remoulade sauce 22

seared scallops.... braised red cabbage, candied pork belly (GF) 25

coconut shrimp.... shredded coconut, thai chili sauce 24

boneless chicken wings.... celery, carrots, blue cheese 16
mild, medium, hot, atomic, bbq, carolina bbq, thai chili, honey hot, garlic parm

fried zucchini.... marinara and ranch 14

fried mozzarella.... marinara or melba 16

meatballs.... marinara, shaved parm 16

shrimp cocktail.... cocktail sauce (GF) 22

calamari.... traditional or fra diavolo 19

clams.... traditional drawn butter 19

sam adams boston lager clams.... bacon & garlic with grilled bread 21

*****RING THE BELL - BUY THE KITCHEN A ROUND \$10 *****

◆ *Gratuity 20% may be added to parties of six (6) or more* ◆

◆ *Locally purchased cake plate fee \$3.50 per person* ◆

◆ *Split plate fee \$6.00* ◆

◆ *All food is seasoned, if you have special dietary needs please advise your server before ordering* ◆

*****GLUTEN FREE (GF) ITEMS AVAILABLE *****

◆ *“(GF+)” denotes upcharge for GF items* ◆

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RESTAURANT

add a cup of soup du jour, house salad or caesar salad 4

MAINS



- scallop alfredo....** bacon, mushrooms, penne pasta (GF+) 39
- chicken riggies (spicy)....** peppers, onions, mushrooms, light red sauce (GF+) 28
- baked mac and cheese....** buffalo chicken or pork belly (GF+) 27
- balsamic chicken....** panko fried or grilled, cheddar cheese, red peppers, onions, balsamic drizzle, veggie, starch (GF) 28
- buttermilk fried chicken....** boneless breast, veggie, mashed potato, gravy 28
- stuffed chicken thighs....** sausage stuffing, mushroom sherry sauce, veggie, mashed potato 32
- chicken marsala....** mushroom marsala sauce, angel hair (GF+) 28
- chicken francese....** egg battered, white wine lemon sauce, angel hair with garlic oil (GF+) 28
- chicken stack....** panko fried, mozzarella, spinach, tomato, vodka cream sauce, angel hair with garlic oil 28
- chicken parm....** mozzarella, marinara, choice of penne, rigatoni, or angel hair 28
- roasted turkey dinner....** sausage stuffing, veggie, mashed potato, gravy, cranberry 28
- lobster & shrimp fra diavolo....** rigatoni pasta, fra diavolo sauce (GF+). \$46
- salmon....** choice honey bourbon, teriyaki, or blackened, veggie, starch (GF) 37
- pork schnitzel....** lemon caper sauce, braised red cabbage, potato pancakes, applesauce 32
- bone-in pork chop....** 14oz prepared grilled, veggie, mashed, choice of apple sauce or vinegar peppers or cherry port wine (GF) 34

served with veggie and starch

bacon wrapped filet mignon (10oz)... 58, **ny strip** (16oz)... 54, **ribeye** (16oz)... 54
premium bone-in cowboy steak (36oz)... 92

house made sauces....5

au poivre, bacon onion jam, bleu cheese, garlic teriyaki, garlic cream, mushroom sherry

make it special

onion ribbons, mushrooms, peppers & onions, bleu cheese crumbles 4 ea
scallops, shrimp, lobster meat, crab cake 22 ea

STEAKS



STEAKS. Rare (125°F): Red cold center; Medium rare (135 °F): Red to pink warm center; Medium (145 °F): Pink warm center; Medium well (150 °F): Slightly pink to no pink - hot center;
Well done (160 °F): Cook through - no pink, hot center

- ♦ We cannot guarantee temps on To-Go orders because your beef will continue to cook once sealed in our microwavable to-go containers for pick-up. Recommend ordering your beef one temperature down ♦
- ♦ Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness ♦