

# 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 20

add steak, lobster meat, crab cake, scallops, or shrimp 24 each

### SHAREABLES



**hot crab dip....** toasted bread rounds and tortilla chips 26

**lobster sliders....** butter poached lobster, shredded lettuce, scallions 25

**crab cake....** maryland crab, remoulade sauce 24

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

**coconut shrimp....** shredded coconut, thai chili sauce 25

**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 18

**meatballs....** marinara, shaved parm 16

**shrimp cocktail....** cocktail sauce (GF) 24

**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* ◆

**\*\*\*IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.\*\*\***

◆ *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* ◆

# 13 North

## RESTAURANT

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

### MAINS

- scallop alfredo....** bacon, mushrooms, penne pasta (GF+) 42
- chicken riggies (spicy)....** peppers, onions, mushrooms, light red sauce (GF+) 28
- baked mac and cheese....** buffalo chicken or pork belly (GF+) 28
- 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 33
- 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 29
- lobster & shrimp fra diavolo....** rigatoni pasta, fra diavolo sauce (GF+) 48
- salmon....** choice honey bourbon, teriyaki, or blackened, veggie, starch (GF) 38
- pork schnitzel....** lemon caper sauce, braised red cabbage, potato pancakes, applesauce 33
- bone-in pork chop....** prepared grilled, veggie, mashed, choice of apple sauce or vinegar peppers or cherry port wine (GF) 35
- tomahawk porkchop....** jerk spice, pork belly fried rice, vegetable 38

### served with veggie and starch

- grill filet mignon (10oz )....** 59, **ny strip (16oz)....** 56, **ribeye (16oz)....** 56
- premium bone-in cowboy steak (36oz)....** 94

### 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 24 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 ♦*