

## APPETIZERS

### Native Steamers \$13

Indigenous to our shores, an annual favorite, fresh daily, served with melted butter and natural broth.

### Seared Yellow Fin Tuna \$14

Sushi grade tuna, pan seared very rare and served with Japanese seaweed salad, wasabi and soy sauce.

### Nashoba Boneless Chicken Tenders \$10

Wardance style, tossed in hot sauce and served with bleu cheese dressing and celery.

Gold Rusb style, tossed in our golden BBQ sauce and served with Ranch dressing and celery.

### Teriyaki Shrimp Skewers \$14

Panamanian shrimp skewered and grilled with our Asian marinade, served with a wedge of grilled pineapple and Ginger sauce.

### Mussels Marinier \$13

Succulent P.E.I. Mussels, sautéed with butter, shallots, garlic, fresh parsley and white wine.

### Firehouse 3 Alarm Chili \$6

It's spicy, but mild as chili goes, topped with melted cheddar jack cheese, served with corn tortilla chips.

### New England Clam Chowder \$7

Our native fresh cherrystones and local farm fresh vegetables, potatoes and cream to create an award winning recipe.

### Devil's Calamari \$12

Crispy fried rings, with cherry peppers, white wine, butter garlic, and marinara sauce.

### Nachos Grande \$14

Crisp corn tortilla chips baked with homemade chili, cheddar jack cheese, garnished with fresh tomatoes, scallions and served with sour cream, and guacamole.

## FABULOUS NASHOBA SALADS

### The Wedge \$9

Crisp Iceberg lettuce, crumbled Hickory-smoked bacon, Gorgonzola cheese, vine ripe tomatoes and chunky bleu cheese dressing.

### Classic Caesar Salad \$9

Crisp Romaine, shredded parmesan cheese, crunchy croutons and our classic dressing.

### Salad Caprese \$10

Fresh mozzarella and Feta cheese, fresh vine ripe tomatoes, fresh Basil, Kalamata olives, red onion, crisp greens with Balsamic Vinaigrette

### Small side Caesar or Tossed Garden Green salad \$4

### Choices to add to your Wedge, Signature, or Caesar Salad

Lobster Salad add \$14, Grilled Thai Salmon add \$10; Grilled Marinated Chicken Breast add \$8; Grilled Teriyaki Shrimp Skewer add \$10, Grilled Tenderloin Tips of Beef add \$9

Dressing Selection: Chunky Blue Cheese, Balsamic Vinaigrette, Blush Wine Vinaigrette, Italian, Ranch, or Creamy Caesar

## OUTLOOK SIGNATURE BURGERS

Your choice of a boneless, skinless Chicken Breast or a lean Black Angus Beef Burger.

### The Alpine \$11

Black Angus Beef with crisp bacon and Cheddar Cheese.

### The Mogul \$11

Black Angus Beef, Swiss Cheese, mushrooms and caramelized onions.

### The Black and Bleu \$11

Black Angus Beef with bleu cheese.

### The Plain "OI Burger" \$10

Black Angus Beef

### The Bacon Cheeseburger Wrap \$11

Black Angus Beef with lettuce, tomato, and crisp bacon wrapped in a fresh flour tortilla.

Burgers are served on an Artisan roll with a garlic pickle, lettuce, tomato and a choice of French fries, Onion Rings, Potato Chips, Pasta salad or Cole Slaw.

## SANDWICHES

### Grilled Chicken Caesar Wrap \$11

Marinated chicken breast, crisp romaine, parmesan cheese, our Caesar dressing, wrapped in a fresh flour tortilla.

### Buffalo Chicken Wrap \$11

Buffalo style chicken tenders with lettuce, tomato, bleu cheese and wrapped in a fresh flour tortilla.

### Outlook JBB \$10

Grilled Teriyaki breast of chicken with melted cheddar on a warm buttery croissant.

### The Outlook Club \$10

3 layers of roasted turkey, crisp bacon, lettuce, tomato and mayonnaise on toasted wheat, white or fresh wrap.

Sandwiches are served with a garlic pickle, lettuce, tomato and a choice of French fries, Onion Rings, Potato Chips, Pasta salad or Cole Slaw.

### Fried Haddock Sandwich \$12

A fresh fillet, Ale batter dipped, fried to a golden brown, served with lettuce, tomato, lemon and tartar sauce.

### Panini Mediterranean \$11

Baby spinach, roasted red peppers, sundried tomatoes, marinated artichoke hearts, Swiss cheese and grilled on a Focaccia roll.

### Charbroiled New York Sirloin Steak Sandwich \$22

An eight ounce center cut Black Angus Texas Beef steak, char-broiled and served open face with onion rings, lettuce, tomatoes, french fries and Chateau sauce.

## LOBSTER ~ LOBSTER

### New England Clambake \$32

A cup of our clam chowder, a pound of native Ipswich Steamers, a 1-1/2 pound boiled lobster and our native corn on the cob, served with melted butter and natural clam broth.

### Boiled Maine Lobster \$24

A single 1-1/2 pound Maine lobster, served with melted butter, Corn on the cob and French fries or our bacon, sour cream and chive stuffed potato.

### Fresh Maine Lobster Roll \$24

Fresh shucked Maine lobster and a touch of mayonnaise on a butter toasted roll, served with a choice of French fries, Onion Rings, potato chips, pasta Salad or Cole slaw.

## SEAFOOD

### Grilled Fresh Thai Salmon \$21

Fresh cut, Thai marinated fillet, charbroiled, served with Japanese seaweed salad and roasted red peppers.

### Baked Fresh Boston Haddock \$22

A ten ounce fillet coated with our buttery crumb topping, slowly baked, served with spinach, and our bacon, sour cream, chive stuffed potato.

### Fish & Chips \$22

A perfect fresh fillet, dipped in an Ale batter, lightly fried, served with spinach, French fries, tartar sauce and cole slaw

## PASTA

### Chicken and Ziti Parmagiana \$20

Tender chicken cutlets breaded and sautéed with olive oil, baked with our Pomodoro sauce, mozzarella cheese and ziti.

### Fruits of the Sea, Machado \$26

Fresh Sea Scallops, Haddock, Shrimp, Maine Blue Mussels and tortellini sautéed with Olive oil, garlic, parsley, chopped tomatoes, finished with White Wine and lemon.

## CHAR-BROILED

### Char-Broiled Texas Bone-In Rib Eye Steak \$36

An 18 ounce aged, seasoned, bone-in Black Angus steak, char-broiled, served with onion rings, spinach, and our bacon, sour cream, chive stuffed potato.

### Queen Cut Boneless Filet Mignon \$36

Eight ounce center cut petite filet, aged, seasoned with our signature rub, broiled to perfection, served with onion rings, spinach, our bacon, sour cream and chive stuffed potato, Bernaise sauce

### Char-Broiled Tenderloin Tips of Beef \$23

16 ounces, Bourbon marinated and char-broiled to perfection, accompanied with Chateau sauce and quartered mushrooms. Served with spinach and our bacon, sour cream and chive stuffed potato.

### Thai Marinated Breast of Chicken \$18

Marinated in our unique Thai marinade, Char-broiled, served with Rice Pilaf, spinach, stir fry vegetables and Ginger sauce.

## SIDES

Sautéed Fresh Spinach \$3

Signature Baked Potato \$3

Grilled Zucchini & Red Peppers \$3

Rice Pilaf \$2

Seasoned French Fries \$3

Onion Rings \$3

Classic Caesar Salad \$4

Tossed Garden Salad \$4

A gratuity of 18% will be added to all parties of 6 people or more.

\*Consuming raw or undercooked seafood, eggs, meats or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

\*Food Allergens; before placing your order, please inform your server if a person in your party has a food allergy. This establishment will attempt to safely accommodate their needs