

STARTERS

LOBSTER BISQUE

11

FRIED OYSTERS

lemon aioli

15

BAR MEATBALLS

parmesan / charred tomato sauce

12

DEVILED EGGS*

applewood smoked bacon

7

JUMBO SHRIMP COCKTAIL*

cocktail sauce

15

GRILLED FLATBREAD

tomato sauce / house ricotta / mozzarella

12

meatball +2 / spinach +2

LOCAL ARTISANAL CHEESES

honey / berry jam

15

GREENS

BABY CABBAGE & BUTTER LETTUCE*

bok choy / citrus / fennel / walnuts / honey vinaigrette

side 8 / main 13

CHOPPED KALE*

black kale / cranberries / pistachios

sunflower seeds

white balsamic vinaigrette

side 9 / main 14

CAESAR

romaine / parmesan / croutons

side 6 / main 11

chicken +6 / shrimp +7 / salmon +8

john davenport's

eat • drink • view

We strive to resource sustainable, seasonal ingredients from local farmers when available, while taking pride in products made in house.

HAND HELD

Choice of sea salt fries / sweet potato tots / slaw

OLD SCHOOL CHEESEBURGER

two all beef patties / american cheese / LTO

toasted brioche bun

15

GRILLED SHORT RIB PANINI

slow smoked short rib / apple / brie

12

NEW ENGLAND LOBSTER ROLL

21

SIDES

SEA SALT FRIES*

5

SWEET POTATO TOTS

5

GARLIC SPINACH*

6

MASHED POTATOES*

6

LOBSTER MAC

8

SAUTÉED MUSHROOMS*

6

PLATES

SMOKED SHORT RIB

corn pudding / red cabbage

25

NY STRIP*

14 oz angus beef / sea salt fries

31

FILET*

grilled 8 oz / sea salt fries

32

ATLANTIC SALMON*

cedar plank / garlic spinach

24

SEAFOOD BOUILLABAISSE

lobster / scallops / mussels / clams

30

DIVER SCALLOPS & SHRIMP*

red quinoa / corn / leek

29

ROASTED HALF CHICKEN*

mashed potatoes / sautéed mushrooms

23

HANDMADE PASTA

leek / mushrooms / kale and walnut pesto

19

CHEF'S TURN

MP

**Gluten-free selection.*

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

WINE BY THE GLASS

6 oz / 9 oz

Kris, Pinot Grigio 9 / 12
Italy

Joel Gott, Sauvignon Blanc 10 / 13.25
California

Sacha Lichine, Rosé 10 / 13.25
France

Kendall-Jackson, Chardonnay 12 / 16
California

Wente Vineyards, Chardonnay 10 / 13.25
California

Parker Station, Pinot Noir 12 / 16
California

Meiomi, Pinot Noir 14 / 18.75
California

Charles Smith Wines, Merlot 11 / 14.75
Washington

Terrazas Altos del Plata, Malbec 10 / 13.25
Argentina

Genesis by Hogue, Meritage 12 / 16
Washington

Loius M. Martini, Cabernet Sauvignon 11 / 14.75
California

BUBBLES

Maschio, Prosecco 7
Italy 187ml

Marquis de la Tour, Brut 10
France 187ml

Chandon, Rosé 11
California 187ml

john davenport's

eat • drink • view

BEER

CRISP

Budweiser, Missouri, 5% 6

Bud Light, Missouri, 4.2% 6

Michelob ULTRA, Missouri, 4.2% 6

Miller Lite, Wisconsin, 4.2% 6

Corona Extra, Mexico, 4.6% 7

Heineken, Holland, 5% 7

Stella Artois, Belgium, 5% 7

Amstel Light, Holland, 3.5% 7

St. Pauli Girl, Germany, na 7

ROASTY, MALTY, BALANCED

Samuel Adams Boston Lager
Massachusetts, 4.9% 7

Stony Creek Amber Lager
Branford, CT, 4.8% 7

Thimble Island Ale
Branford, CT, 5% 7

Black Hog Granola Brown Ale
Oxford, CT, 5.5% 7

Guinness Stout
Ireland, 4.2% 7

FRUITY, YEASTY, HOPPY

Road 2 Ruin Double IPA
Stratford, CT, 8% 7

HOMEGROWN COCKTAILS

REGIONALLY INSPIRED

BOTANIST'S HONEY GIMLET 10
The Botanist Gin, Fresh Lime, Honey Water,
Celery Bitters and Fresh Thyme

MAPLE COLLINS 12
Woodford Reserve Bourbon, Maple Syrup,
Fresh Lemon and Club Soda

LEMON TEA PALMER 11
Deep Eddy Sweet Tea Vodka, Fresh Lemon
and Iced Tea

BLACKBERRY WHISKEY SOUR 11
Jack Daniel's Tennessee Whiskey, Lemon Juice,
Simple Syrup and Blackberry Purée

LOCALLY SOURCED

FIG & MOONSHINE MULE 11
Onyx Connecticut Moonshine, Figena Fig, Lime,
Pomegranate and Fever Tree Ginger Beer

CRANBERRY COLLINS 11
Berkshire Greylock Gin, RIPE Cranberry Cocktail,
RIPE Lemon Sour and Club Soda

NUTMEG STATE BLOODY MARY 11
Rime Organic Vodka from Westford Hill Distillers,
San Marzano Tomatoes

THIRST QUENCHERS

Pomegranate Iced Tea 4

Berry Lemonade 4

Minted Arnold Palmer 4

Cranberry Pineapple Cooler 4