

2018 Summer DINNER SPECIALS



SMALL PLATES

- Manhattan Clam Chowder** – New York’s finest tomato broth chowder with clams, potatoes, celery, and onions 4.99
- Roasted Summer Vegetables** –Farm to table summer vegetables including tomatoes, corn on the cob, peppers, squashes, red onions, potatoes, and asparagus; finished with a peach balsamic glaze8.99
- Summer Clams** - A dozen fresh littleneck clams sautéed with fresh corn on the cob wheels, smoked sausage, red pepper flakes, garlic, white wine, cilantro, and butter.....10.99
- Spinach and Mushroom Rolls** – Low-fat, locally made, gluten free cauliflower flatbread, stuffed with ricotta, sautéed spinach, mushrooms, artichokes, and mozzarella cheese; served in a pool of pink vodka sauce..... 11.99
- Tomato and Mozzarella Cauliflower Flatbread** – Hand-made, gluten free cauliflower flatbread baked with Jersey tomatoes and fresh mozzarella; finished with fresh basil..... 11.99
- Softshell Tacos** – Two flour tortillas with crisp soft shell crab, lettuce, tomato, fresh lemon, and Cajun tartar sauce..... 11.99
- Italian Antipasto** – Aged provolone, salami, pepperoni, roasted red peppers, olives, prosciutto, pepperoncini, red onions, fresh mozzarella, tomatoes, artichokes, olive oil, fresh basil, dried figs, salt and pepper..... 13.99
- Crab Nachos** – “Back by popular demand” – Fresh tortilla chips smothered with our homemade garlic herb Boursin cheese, roasted corn, fresh cilantro, pico de gallo, and fresh crab meat.....14.99

BIG PLATES

- Summer Tomato and Mozzarella Salad** – Baby arugula with Jersey Beefsteak tomatoes, fresh mozzarella, red onions, oranges, dried figs, fresh basil, roasted red peppers, shaved asiago cheese, and balsamic vinaigrette..... 12.99
- Stone Fruit Summer Chicken Salad** – Fresh seasonal summer fruits with blackened chicken, toasted almonds, sun-dried cranberries, strawberries, goat cheese, cucumbers, and tomatoes, all over fresh baby summer greens with pineapple mango dressing.....13.99
- Steak Wedge Salad** – Grilled sirloin steak paired with a wedge of iceberg lettuce, smoked bacon, crumbled blue cheese, tomatoes, cucumbers, and blue cheese dressing.....17.99
- Mojito Lime Chicken Wrap** - Fresh grilled chicken marinated in light rum, lime, and fresh mint, in a wrap with lettuce, jalapeno mayo, grilled sweet onions, and pico de gallo; served with sweet potato fries.....9.99
- Dino’s Burger** – Fire-grilled short rib burger with grilled red onions, a slice of tomato, smoked mozzarella cheese, Dino’s steak sauce, and Dino’s signature potatoes..... 12.99
- New England Lobster Roll (2)**– Fresh Maine lobster salad on a toasted buttered bun, served with vegetable chips and healthy Claremont salad.....17.99
- Barn’s Margherita Pizza w/ Prosciutto** – Our famous thin crust pizza with roasted garlic, vine-ripened tomatoes, fresh mozzarella, homemade basil pesto, and prosciutto.....14.99
- LuLu’s Chicken** – Breaded chicken cutlet over angel hair pasta with cilantro-lime pesto sauce, topped with arugula and homemade pico de gallo..... 15.99
- Chicken and Shrimp Orecchiette** – Jumbo shrimp and chicken sautéed with spinach, garlic, tomatoes, olive oil, and a sprinkle of red pepper flakes, all over orecchiette pasta. Comes with a Barn salad.....16.99
- Softshell Crabs** - Jumbo fresh soft shell crabs either sautéed or beer battered, served with rice, vegetables, fresh lemon, and Cajun tartar sauce..... 19.99
- The Barn’s Steak & Rib Combo** – Grilled sirloin steak paired with a half rack of our famous South 40 ribs; served with fries, home-made slaw, and griddled cornbread 32.99