



**BREAKFAST
SERVED DAILY**

Eggs Any Style...12

two farm fresh eggs toast and breakfast potatoes
egg whites...+3

Breakfast Sandwich...10

two eggs your way on a brioche roll
with cheese or bacon

Smoked Salmon Scramble...19

eggs, cream cheese, smoked salmon, and toast

Chefs Omelet...20

Choose two: tomato, mushrooms, peppers, onion, Swiss, Gruyere, cheddar, cream cheese, bacon, ham or sausage, with choice of toast or english muffin and breakfast potatoes.
add egg whites...+3

Eggs Benedict...21

Canadian bacon or smoked salmon
poached eggs, hollandaise, English muffin,
served with breakfast potatoes

Brioche French Toast...17

topped with whipped cream, topped with fresh berries, served
with pure Vermont maple syrup

Pete's Pancakes...16

topped with whipped cream, topped with fresh berries or chocolate
chips, served with pure Vermont maple syrup

Wonderful Waffle...17

topped with whipped cream, topped with fresh berries,
served with pure Vermont maple syrup.

Smoked Salmon Platter...20

bagel, onions, tomatoes, capers with cream cheese

Bagel and Cream Cheese...7

Avocado Toast...13

add poached egg...+3

Parfait...12 ✓

yogurt, fresh berries and granola

Fruit Plate...14 ✓

with fresh seasonal fruit

Assorted Cold Cereals...6

Irish Oatmeal...9 ✓

topped with fresh berries

SIDES

Toast...4

whole wheat, white, rye or English muffin

Home-baked Muffin...5

Basket of Home-baked Muffins...15

Breakfast Potatoes...5

Applewood Smoked Bacon...8

Sausage Links...8

BEVERAGES

Freshly ground Colombian coffee...4

almond, whole, 1%, 2% milk or half & half

Fine assorted teas hot or iced...4

Espresso: Single...5 Double...6

Cappuccino or Latte...7

Freshly Squeezed Orange Juice...9

Freshly Squeezed Lemonade...9

Juice: cranberry, apple, and lemonade...4

Milk: chocolate or plain...4

Fruit Smoothie of the Day...10



Ask About Today's Chef Specials

\$25 Bottomless Bloody Marys or Mimosas
Saturdays and Sundays

Eggs Any Style...12

two farm fresh eggs, toast and breakfast potatoes
apple smoked bacon or sausage links...3
egg whites...3

Chef's Omelet*...20

Choose two: tomato, mushrooms, peppers, onion,
Gruyere, Swiss, cheddar, cream cheese, bacon, ham
or sausage, with choice of toast or english muffin
and breakfast potatoes
egg whites +3

Brioche French Toast...17 ✓

topped with whipped cream and fresh berries,
served with pure Vermont maple syrup.

Pete's Pancakes...16 ✓

topped with whipped cream and fresh berries or
chocolate chips, served with pure Vermont maple syrup

Wonderful Waffle...17 ✓

topped with whipped cream and fresh berries,
served with pure Vermont maple syrup.

Smoked Salmon Scramble*...19

eggs, cream cheese, smoked salmon, and toast

Eggs Benedict*...21

Canadian bacon or smoked salmon
poached eggs, hollandaise, English muffin,
served with breakfast potatoes

Smoked Salmon Platter*...20

bagel, onions, tomatoes, capers with cream cheese

Grownup Grilled Cheese...13

choice of cheese, choice of bread, served
with house-cut fries

Herb Crusted Garlic Chicken Panini...20

artichoke, gruyere cheese, asparagus, béarnaise sauce.
served with house-cut fries or chips

Sides

House-cut Fries...5

Applewood Smoked Bacon...8

Sausage Links...8

Home-baked Muffin...5

Basket of Home-baked Muffins...15

Fresh Fruit Plate...15

with seasonal fresh fruit

Caesar Salad*...12

crispy romaine lettuce, garlic croutons,
Parmesan, Caesar dressing
add salmon...11 chicken...8 avocado...5

Claude's House Salad...13

Mesclun green, radish, carrot, cucumber, heirloom
cherry tomato, Claude's house dressing
add salmon...11 chicken...8 avocado...5

Crab Cake...19

Spinach, roasted poblano sauce

Crispy Fried Calamari...19

zucchini, jalapeno, aioli and marinara sauce

Lobster Roll...30

Fresh lobster, celery, mayonnaise on a
slightly grilled bun

Claude Tacos *...20

fish, chicken or steak, house-made
guacamole, lime, pico de gallo, and
chopped romaine

The Classic Claude Club...15

sliced turkey breast, bacon, lettuce, tomato,
mayonnaise, on double-decker multigrain toast,
served with house-cut chips

Angus Beef Burger...18

Portobella mushroom. Gouda cheese, fried pickle

Turkey Burger...18

Tomato coulis, swiss cheese, gem lettuce,
cocktail-mayonnaise sauce

Sirloin Steak Sandwich...27

Grilled sirloin steak, brie cheese, shiitaki mushroom,
arugula lettuce, roasted pepper sauce

Beverages

Freshly Ground Colombian Blend Coffee Hot or Iced...4

Fine Assorted Teas Hot or Iced...4

Juice: Freshly Squeezed Orange Juice...9

Juice: Freshly Squeezed Lemonade...9

Juice: Grapefruit, Cranberry, Apple, Tomato...4

Milk: chocolate or plain...4

Homemade Lemonade...4

Espresso: Single...5 Double...6

Cappuccino or Latte...7

STARTERS

LOCAL OYSTERS...18

Cucumber, red onion relish

SHRIMP COCKTAIL...22

Butter poached jumbo shrimp, cocktail sauce

FRIED CALAMARI...19

Zucchini, jalapeno, aioli & marinara sauce

CRAB CAKE...21

Avocado-poblano sauce, fried leeks

TUNA TARTARE...21

Raw tuna, mango, avocado, cucumber, chive-lime dressing

LOBSTER WONTON...20

Fresh lobster, sweet chili sauce, aioli sauce, salsa verde

EGGPLANT BURRATA...17

Eggplant caponata, fresh tomato, burrata cheese, balsamic evoo

SOUPS & SALAD

HEARTY CAESAR...12

Romaine lettuce, garlic croutons, parmesan cheese, Caesar dressing

ATHENA...14

Romaine lettuce, feta cheese, fresh tomato, Kalamata olives, green pepper, lemon-oregano dressing

CLAUDE'S HOUSE...13

Mesclun green, radish, carrot, cucumber, heirloom cherry tomato, Claude's house dressing

THE WEDGE...12

Iceberg lettuce, fresh tomato, red onion, peppers, blue cheese dressing

RED & GOLDEN BEETS WITH SHRIMP...16

Avocado, roasted green pepper, roasted pecans, chive-lemon vinaigrette

CLAUDE'S CLAM CHOWDER...14

Carrots, potatoes, green peas, smoked bacon in a broth

ENTREE

GRILLED PORK CHOP...26

Apple cabbage hash, basil-potato croquette, infused with Vermont maple syrup

CRISPY SKIN ATLANTIC SALMON...21

Saffron risotto, red onion pickle, asparagus, chive oil

OVEN ROASTED COD...21

Green peas, pearl couscous, shiitaki mushroom, creamy-anise sauce

FREE RANGE CHICKEN...20

Pan seared chicken breast, broccolini-mashed potato, caramelized carrot, madeira sauce

VEAL CHOP PARMIGIANA...52

Pan fried breaded veal chop with tomato sauce, smoked mozzarella and fettucine vodka sauce

PRIME AGED BOURBON SIRLOIN STEAK...41

10 oz. pan skilled, stuffed baked potato with mushroom, sautéed garlic in creamy bourbon sauce

ANGUS BEEF BURGER...20

Bacon and cheddar cheese. Served with Fries or House-made Chips

WILD SEAFOOD SPAGHETTI...36

Clams, scallops, shrimps, lobster, light basil-tomato sauce

RISOTTO VERDURE...24

Artichoke, asparagus, carrots, shiitaki mushrooms

JUMBO SHRIMP ...32

In aged cognac, pearl vegetable couscous with fried leeks, creamy shrimp sauce

PAPPARDELLE VEAL RAGU...23

Fresh Pappardelle pasta with veal meat sauce and light cream

LOBSTER ROLL...36

Fresh lobster, celery, mayonnaise on slightly grilled bun. Served with house-cut fries or chips

VEGETABLE SIDES...8

Garlic spinach | mashed potato | creamy broccolini | seasonal vegetable



Lunch

SOUPS AND SALADS

CAESAR...12

Romaine lettuce, garlic croutons, parmesan cheese, Caesar dressing

ATHENA...14

Romaine lettuce, feta cheese, fresh tomato, Kalamata olives, green pepper, lemon-oregano dressing

CLAUDE'S HOUSE...13

Mesclun green, radish, carrot, cucumber, heirloom cherry tomato, Claude's house dressing

SALAD ADD ONS:

Chicken...8 Salmon...11 Shrimp...12 Avocado...5

LOBSTER MANGO...22

Fresh lobster, mango, celery, red onion, gem lettuce

RED & GOLDEN BEETS WITH SHRIMP...16

Avocado, roasted green pepper, roasted pecans, chive-lemon vinaigrette

CLAUDE'S CLAM CHOWDER...14

carrots, potatoes, green peas, smoked bacon broth

SIDES AND SWEETS

House-cut Fries...5 

Homemade Chips...5 

Cole Slaw...5 

Ice Cream...5

BEVERAGES

Freshly Ground Colombian Blend

Coffee Hot or Iced...4

Fine Assorted Teas Hot or Iced...4

Juice: Freshly Squeezed Lemonade...9

Fruit Smoothies...8

Milk: chocolate or plain...4

Espresso: Single...5 Double...6

Cappuccino or Latte...7

SMALL PLATES & SANDWICHES

CRAB CAKE...19

Spinach, roasted poblano sauce

CRISPY FRIED CALAMARI...19

zucchini, jalapeno, aioli and marinara sauce

CHARCUTERIE BOARD...27 (to share)

Assortment of artisan cheese, salami, seasonal fruit

ANGUS BEEF BURGER...18

Portobella mushroom. Gouda cheese, fried pickle. Served with Fries or Housemade Chips

TURKEY BURGER...18

Tomato coulis, swiss cheese, gem lettuce, cocktail-mayonnaise sauce. Served with Fries or Housemade Chips

HERB CRUSTED GARLIC CHICKEN PANINI...20

Pan seared chicken breast, artichoke, gruyere cheese, asparagus-béarnaise sauce. Served with Fries or Housemade Chips

VEGETARIAN PANINI...16

Grilled vegetables, artichoke, gruyere cheese, asparagus-bearnaise sauce. Served with Fries or Housemade Chips

SIRLOIN STEAK SANDWICH...27

Grilled sirloin steak, brie cheese, shiitaki mushroom, arugula lettuce, roasted pepper sauce. Served with Fries or Housemade Chips

LOBSTER ROLL...30

Fresh lobster, celery, mayonnaise on a slightly grilled bun. Served with Fries or Housemade Chips

CLAUDE'S TACOS ...20

fish, chicken or steak, house-made guacamole, lime, pico de gallo, and chopped romaine

SEA TACO...30

Lobster or Shrimp, house-made guacamole, lime, pico de gallo, and chopped romaine

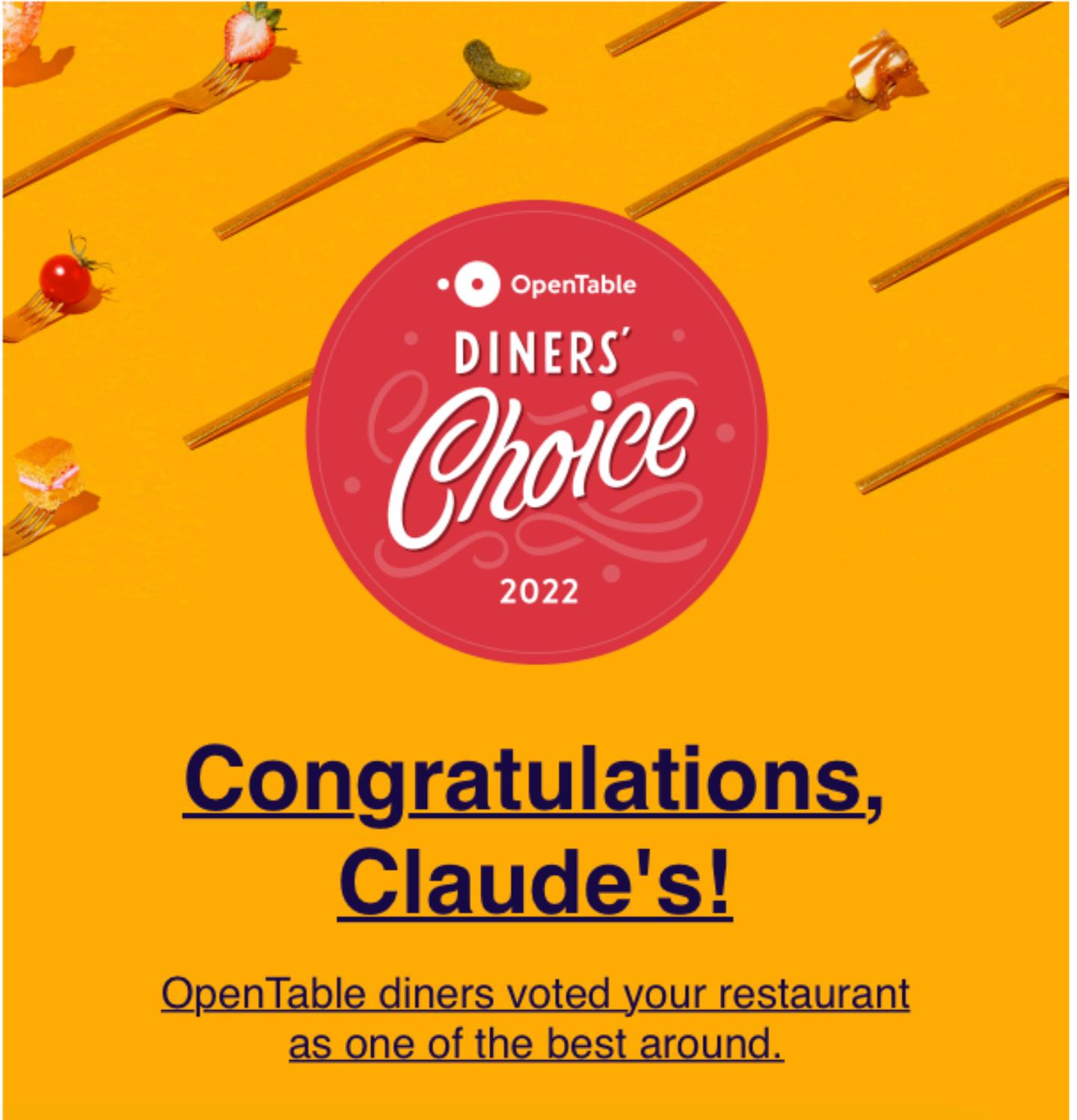
THE CLASSIC CLAUDE CLUB...15

sliced turkey breast, bacon, lettuce, tomato, mayonnaise, on double-decker multigrain toast. Served with Fries or Housemade Chips

*Cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

 Vegetarian option.. Parties of 6 or more are subject to a 20% gratuity. Menu subject to change.

August 9, 2022



• OpenTable

DINERS'

Choice

2022

Congratulations,
Claude's!

OpenTable diners voted your restaurant
as one of the best around.