



On The Rocks is commonly conceived as a spirit being served over ice cubes in order to chill the spirit, and in some cases enhance the natural flavors of the beverage. Our culinary team takes a different approach to on the rocks; in this case cooking food over natural lava rocks to give each bite a unique flavor profile. We hope you enjoy!

CHOPPED SALAD 9

Romaine & iceberg, tomato, bacon, avocado, blue cheese, onion, sesame pods, peppercorn ranch dressing

OTR SEASONED FRIES 7

Wisconsin cheddar powder, togarashi pepper, scallion

SMOKED CHICKEN WINGS 12

Our signature chicken wings are marinated, then smoked, grilled, and fried to crispy perfection. Tossed in your choice of buffalo BBQ, honey BBQ or mustard BBQ

GRILLED AHI TUNA 15

Lightly grilled and served chilled over a bed of spicy seaweed salad, edamame, miso/dashi bubbles

CHEF'S FLATBREAD 9

Always kissed with lava rock, accoutrement changing daily

PULLED PORK SLIDERS 3/10 OR 5/15

Smoked, braised, then grilled BBQ pork shoulder, topped with pickled red onion, cheddar cheese, coleslaw, served on a toasted brioche bun

Served with OTR seasoned fries

THE PURIST 13

8oz. Blue Harbor signature custom blend burger garnished with mild cheddar, lettuce, tomato, onion, pickle, mayonnaise on toasted brioche bun

Served with OTR seasoned fries

EAST COAST LOBSTER ROLL 19

Steamed lobster claws and knuckles, tossed in a celery-spiked dressing, on a butter roll with gem lettuce, finished with lemon

Served with OTR seasoned fries

PBLT 14

Thick sliced pork belly, local Hot House beefsteak tomatoes, gem lettuce, herbed mayonnaise on 7-grain bread

Served with OTR seasoned fries