

## Starters

**Buffalo Chicken Tenders** boneless chicken tenders tossed in spicy buffalo sauce complete with blue cheese dressing **\$12**

**Ahi Tuna Appetizer** sesame encrusted, served with seaweed salad, crispy won-tons, sweet soy, wasabi **\$15**

**Three V Bar Fries** potato wedges, pico de gallo, cheese sauce, bacon, sour cream and chives **\$13**

**Garlic Hummus** veggies, crispy chickpeas, feta cheese, pepperoncini warm grilled pita **\$13**

**Grilled Avocado Toast** ciabatta toast, house guacamole, fresh tomatoes, onions, feta cheese, cilantro **\$12**

**Truffle Fries** served with garlic aioli **\$10**

**Jumbo Wings** seasoned chicken wings; your choice of plain, buffalo, hot honey garlic or teriyaki **\$12**

**Hot Honey Fried Calamari** banana peppers, cherry tomatoes, Thai dipping sauce **\$13**

**Crisp Tempura Veggies** tzatziki sauce, hot honey drizzle, peppers, onions, green beans, carrots, broccoli **\$12**

**Fried Pickles** Tabasco aioli **\$9**

**Steak & Cheese Egg-Rolls** Angus steak, peppers, onions, jack cheddar cheese, sracha aioli **\$13**

## Soup

**New England Clam Chowder \$6 Tomato Soup \$6**

## Greens

**Prosciutto & Melon** bib lettuce, thin sliced prosciutto, fresh melon, toasted almonds, feta cheese, raspberry vinaigrette **\$13**

**Mediterranean Power Bowl** spinach, kale, avocado, Kalamata olives, cucumbers, red onions, pepperoncini, crispy chickpeas, feta cheese, lemon vinaigrette **\$14**

**Cobb Salad** chopped Romaine, tomato, egg, avocado, grilled chicken, bacon, bleu cheese crumbles, House Cobb vinaigrette **\$16**

**House Salad** mixed greens, cucumbers, tomatoes, red onions, carrots, croutons, choice of dressing **\$8**

**Caesar Salad** chopped Romaine, croutons, shredded Romano, Caesar dressing **\$9**

**Caprese Salad** fresh mozzarella, tomatoes, basil, EVOO, balsamic drizzle, garlic crostini **\$11**

## ~ Add Protein ~

**Chicken \$5 | Shrimp \$9 | Salmon \$10 | Steak Tips \$10**

**Turkey Tips \$10 | Seared Scallops \$10**

## Seafood Risotto

shrimp and scallops tossed in a creamy parmesan risotto, complete with spinach, tomato, balsamic drizzle **\$24**

*substitute chicken \$18*

## Cast Iron Pork Chop

bone-in pork chop, baked potato, sautéed spinach, balsamic red wine reduction **\$22**

## Teriyaki Steak Tips

mashed potato & grilled asparagus **\$24**

## Turkey Tips

broccolini, mashed potato, V1 steak sauce **\$22**

## Pan Roasted Salmon

rice pilaf, grilled asparagus, melon salsa **\$22**

## New England Cod

topped with butter crumbs, served with broccolini & rice pilaf **\$20**

## Entrées

### Fish 'N' Chips

cod, coleslaw, curly fries, house tartar sauce **\$17**

### Lobster Ravioli

supreme north atlantic lobster blended with smooth, delicate ricotta cheese & a touch of lemon, wrapped in thin egg pasta, served in a sherry cream sauce **\$22**

### Soba Noodle Bowl

snow peas, carrots, peppers, onions, soy sauce, peanuts, sesame oil **\$14**  
Add chicken \$4, Add Shrimp \$8

### Carbonara

linguini, garlic, Canadian ham, peas, Parmesan cheese, egg yolk, cracked black pepper **\$18**

**Chicken Française** mashed potato, vegetable medley, lemon pan sauce **\$17**

## Sandwiches

All sandwiches come with your choice of Three V Fries, Sweet Potato Fries or Side Salad Substitute Chowder or Tomato Soup add \$1

### Three V Burger

8 oz. patty, cheddar cheese, bacon, onions, lettuce, roasted garlic aioli, brioche **\$14**  
add avocado \$2 add fried egg \$1

### Turkey BLT

oven roasted turkey, lettuce, tomato, bacon and mayo **\$12**

### Grilled Chicken Caprese Sandwich

grilled chicken, pesto, tomato Provolone cheese, basil, EVOO, balsamic glaze **\$12**

### Pulled Pork Sandwich

slow cooked BBQ pulled pork, coleslaw, brioche bun **\$13**

### Harborwalk Fish Sandwich

lettuce, tartar, pickles, American cheese, onions, brioche, coleslaw **\$13**

### Plant Based Burger

5 oz. Beyond patty, guacamole, cucumber, onions, lettuce, pickles, toasted brioche **\$14**

### Grilled Chicken Bacon Brie

chicken, bacon, brie, avocado, mayonnaise on a toasted pita **\$15**

**Steak and Cheese Ciabatta** marinated steak tips, topped with caramelized onions, garlic aioli & cheddar cheese **\$15**

## ~ Sides ~

**Three V Fries \$5 | Fingerling Potatoes \$5 | Sweet Potato Fries \$5 | Baked Potato \$6 | Loaded Baked Potato \$8**

**Grilled Asparagus \$6 | Seasonal Vegetables \$6 | Broccolini \$6**

## Neapolitan Style Pizza

**Traditional Cheese** San Marzano tomato sauce, mozzarella cheese **\$10**

**Pepperoni** traditional pepperoni San Marzano tomato sauce, mozzarella cheese **\$11**

**Margherita** San Marzano tomato sauce, fresh mozzarella, basil **\$12**

**The Giordano** chopped vegetables, mozzarella cheese, spinach, EVOO **\$11**

**Prosciutto & Fig** goat cheese, fig jam, mozzarella, prosciutto, arugula, EVOO **\$9**

**Sausage & Banana Pepper** San Marzano tomato sauce, mozzarella, sausage, banana peppers **\$13**

**Buffalo Chicken** buffalo chicken, San Marzano tomato sauce, mozzarella cheese, bleu cheese drizzle **\$13**

**Chicken Alfredo** grilled chicken, mozzarella cheese, Alfredo sauce, roasted broccoli **\$13**

**The Tuscan** tomato, pesto sauce, mozzarella cheese, finished with a balsamic glaze **\$12**

**BBQ Chicken** BBQ chicken, tomato sauce, red onions, mozzarella cheese **\$13**

**Gluten free crust available upon request | Pizza is garnished with EVOO before serving**

BEFORE PLACING AN ORDER, PLEASE LET YOUR SERVER KNOW IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

"Food is cooked to order. The Department of Public Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Thorough cooking of such foods reduces the risk of illness"

Viscariello  
Hospitality Group

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