



STARTERS

CRAB TOAST LUMP 00
crab, boursin cheese with sourdough toast

CRISPY BRUSSEL SPROUTS 00
chili oil, lemon

AHI TUNA CRUDO 00
yuzu dressing, sea salt

CITRUS POACHED SHRIMP 00
cocktail sauce

HANDHELDS

served with fries

KEATING'S CHEESEBURGER 19
chuck/sirloin/short rib blend, bibb lettuce, jersey tomato,
cooper sharp american cheese, toasted brioche

LOBSTER & LANGOSTINO 00
poached lobster, tarragon caper aioli, buttered top roll

BREADED COD SANDWICH 00
Keating's slaw, remoulade

GRILLED CHICKEN SANDWICH 00
bacon, lettuce, tomato, dijon aioli on toasted focaccia



SALADS

add: chicken, 00 shrimp, 00 sirloin, 00 tuna, 00

LOBSTER BISQUE 00
sherry, tarragon

MIXED BABY GREENS 00
toasted hazelnuts, tomato wedge, aged goat cheese,
radish, citrus vinaigrette

BUTTER LETTUCE WEDGE 00
pickled onion, candied bacon, toy box heirloom
tomato,
bleu cheese vinaigrette

SHRIMP SALAD 00
baby gem lettuce, tarragon dressing

Mains

STEAK & FRIES 36
flat iron steak, house made steak sauce, old bay fries

ROASTED AMISH HALF CHICKEN 00
cauliflower tabbouleh, confit tomato,
preserved lemon thyme jus

CARAMELIZED BABY BEETS 00
whipped lemon ricotta, pesto, sprouted grains

BRONZINO 00
lemon oil, charred citrus, house made hot sauce

Local Partners

Nothing that we do is possible without the help of some
of our beloved local partners. Dynamic alliances with our
suppliers bring our menus to life, and the community that
supports us is vital to our sustainability.



Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
food born illness. A 20% service charge will be added
to parties of 6 or more.