



STARTERS		SOUP & SALAD		HAND HELDS	
DEVEILED EGGS <i>GF</i>	14	LOBSTER BISQUE	15	AUTHENTIC BEEF STREET TACOS <i>GF</i>	16
chive garnish, sriracha				pulled beef brisket, tomatillo salsa, pico de gallo, cilantro, sliced onion, warm corn tortilla	
CHEESE BOARD <i>(stilton, manchego, brie)</i>	15	NEW ENGLAND CLAM CHOWDER	12	CRABCAKE SANDWICH	24
spanish almonds, grapes, sea salt flatbreads, local honey		FRENCH ONION SOUP	13	lettuce, tomato, spicy remoulade, potato roll, house coleslaw, french fries	
SMOKED TOMATO & BURRATA	16	melted gruyere & provolone, toasted sourdough		LOBSTER GRILLED CHEESE	24
house roasted tomatoes, burrata, evoo, balsamic glaze, basil, garlic croustade		CAESAR SALAD	15	lobster, gruyere cheese, grilled sourdough, tomato soup <i>*no substitutions</i>	
MEATBALLS	12	roasted red peppers, pecorino spice mix, croutons		BLACK ANGUS CHEESEBURGER	20
house marinara, basil		BEET & GOAT CHEESE SALAD <i>GF</i>	16	chargrilled, vermont cheddar, applewood smoked bacon, lettuce, tomato, brioche bun, french fries	
SHRIMP COCKTAIL <i>GF</i>	18	roasted beets, goat cheese, arugula, champagne vinaigrette, pistachios, balsamic reduction		BUTTERMILK FRIED CHICKEN SANDWICH	19
cocktail sauce, lemon		CLASSIC WEDGE <i>GF</i>	15	house coleslaw, honey sriracha sauce, brioche bun, french fries	
BANG BANG SHRIMP	16			KOREAN BBQ PULLED PORK SANDWICH	18
scallion garnish		SALAD ADD-ONS + house rotisserie chicken breast 6 + grilled shrimp 14 + crab cake 15 + chicken salad 8		coleslaw, hawaiian sweet roll, french fries	
“DOCK STREET” BACON WRAPPED SCALLOPS <i>GF</i>	18			CHICKEN SALAD CROISSANT	16
applewood smoked bacon, horseradish cream sauce				house rotisserie chicken salad (red grapes, celery, mayo), lettuce, side salad	
STEAMED LITTLE NECK CLAMS	16			SHORT STACK TURKEY CLUB	18
white wine & butter broth, garlic bread		COPPER DOG SALAD	22	house roast turkey, smoked bacon, lettuce, tomato, toasted sourdough, dill pickle aioli, french fries	
SPINACH ARTICHOKE DIP	16	house rotisserie chicken breast, romaine, iceberg, golden raisins, grape tomatoes, carrots, crispy onions, champagne vinaigrette		SOFT SHELL CRAB SANDWICH	24
served with house tortilla chips				lettuce, tomato, spicy remoulade, brioche bun, house coleslaw, french fries	
STEAMED CHICKEN POTSTICKERS	12				
asian glaze, scallions, soy dipping sauce					
BUFFALO WINGS <i>GF</i>	16				
celery, carrots, blue cheese dressing					
BEACH FRIES <i>GF</i>	12				
old bay cheese sauce					
“BANGS ISLAND” MUSSELS	19				
house marinara sauce, garlic bread					
CLAMS CASINO <i>GF</i>	15				
peppers, onion, bacon					

PIZZA			
PICCOLA 12” GRANDE 16”			
PLAIN	MARGHERITA	BUFFALO CHICKEN	GRILLED CHICKEN BBQ
15/22	red sauce, fresh mozzarella, basil	chicken breast, mozzarella, buffalo sauce, blue cheese	bbq sauce, chicken breast, mozzarella, cheddar, bacon, ranch dressing
	19/26	21/28	21/28
½ RED & ½ WHITE	GIUSEPPE	CLAMS CASINO	BEACHSIDE LOBSTER
15/22	evoo, garlic, mozzarella, artichoke hearts, eggplant, roasted red peppers, prosciutto, basil	onion, green peppers, red peppers, mozzarella, bacon, chopped clams	evoo, roasted garlic cream, mozzarella, lobster, tomatoes, mushrooms, basil
	22/29	20/27	30/37
WHITE	TUSCAN	CHICKEN CAESAR	ITALIAN CLASSIC
evoo, garlic, mozzarella, romano spice mix	evoo, garlic, mozzarella, romano spice mix, ricotta cheese, artichoke hearts, prosciutto, basil	chicken breast, mozzarella, topped with caesar salad	evoo, garlic, mozzarella, prosciutto, basil
17/24	20/27	21/28	19/26
THE WILDWOOD	THE OLD WORLD	SPECIALTY TOPPINGS: PICCOLA 3 GRANDE 5 extra cheese, roasted red peppers, fresh mozzarella, ricotta cheese, prosciutto, artichoke hearts REGULAR TOPPINGS: PICCOLA 2 GRANDE 3 pepperoni, sausage, ham, fresh cremini mushrooms, green bell peppers, onions, bacon, black olives, tomatoes, spinach, anchovies, fresh garlic, broccoli, pineapple, hot peppers, sweet peppers, eggplant, fresh basil CHARBROILED CHICKEN BREAST: PICCOLA 4 GRANDE 6	
evoo, garlic, mozzarella, romano spice mix, chicken breast, broccoli	evoo, garlic, mozzarella, romano spice mix, ricotta cheese, roasted red peppers, basil		
19/26	20/27		
THE JOLLY MON			
fresh mozzarella, red sauce, chicken breast, basil			
21/28			

SUPPER			
STARTING AT 4:30 PM			
HOUSE ROTISSERIE CHICKEN <i>GF</i>	30	“CREEKSTONE FARMS” BONELESS KOREAN SHORT RIBS	42
½ chicken, crushed herbs, apricot glaze, fingerling potatoes, wild mushrooms sauté, pan jus		korean barbecue sauce, jasmine rice, crispy brussels sprouts, house pickled vegetable, scallion garnish	
CHICKEN PARMESAN	32	BARBECUE BABY BACK RIBS <i>GF</i>	40
house marinara sauce, mozzarella, linguini, garlic bread		full rack of house smoked ribs, french fries, coleslaw	
CRABCAKES	40	TERIYAKI “JAIL ISLAND SALMON” BOWL	34
roasted fingerling potatoes, house smoked tomatoes, spicy remoulade		pineapple salsa, jasmine rice, brussel sprouts	
		PASTA BOLOGNESE	32
		pappardelle pasta, garlic bread	
		CLAMS & LINGUINE	32
		red or white, garlic bread	
		SHRIMP & SCALLOP LINGUINE	42
		house marinara sauce, garlic bread, fresh basil	

= Vivian’s (The Copper Dog) Favorite *GF* = Gluten Free

We care about you! Please be aware that our kitchen prepares food and uses ingredients that contain gluten, dairy, & nuts. 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. Please enjoy your time with us at Copper Dog!

For parties of 8 or more, a 20% gratuity will be automatically applied // 3% credit card fee, no charge for debit cards