SIREN
KITCHEN & BAR

**FOOD MENU & BAR MENU
AVAILABLE FOR DINE IN & PICKUP**

★★★

**To Order Food For Pick Up
Place Your Order By Phone**

Pick Up At The Outdoor Pick Up Window

★★★

860-662-4224
www.sirenkitchenandbar.com

Beverages

FOUNTAIN & TAP

FOUNTAIN DRINKS 3.5
coke/diet coke/sprite/ginger ale
lemonade/ barq's

RISE NITRO COLD BREW COFFEE 6.5

CANS & BOTTLES

SAN PELLEGRINO 4.

SMART WATER 4.

HUBERT'S LEMONADE 4.

HONEST ORGANIC TEA 4.
honey green tea
just black unsweetened

FAIRLIFE YUP! MILK 4.
white or chocolate

Starters

CLAM CHOWDER 8.
creamy new england style

CRISPY SHRIMP* 14.
rice paper wrapped shrimp, orange
marmalade dipping sauce

SHRIMP BEER BOIL* *(chilled peel & eat)*
beer-boiled shell-on shrimp sprinkled
with old bay, dijon horseradish aioli

    Quarter pound (for one) 9.

    Half pound (for two-four) 17.

ELOTE CORN FRITTERS 8.
chili spiced charred corn & cheese
fritters, crunchy masa coating, honey
lime dipping sauce

CRISPY BRUSSEL SPROUTS 11.
flash fried brussel sprouts tossed in
honey lime sauce

CHICKEN WINGS* 14.
smoked chicken wings crispy fried,
tossed in honey gochujang sauce,
blue cheese dressing

STICKY RIBS* 16.
half rack st. louis pork ribs flash fried,
korean style bbq glaze, green onion

Salads

SIREN BLUE 10.
blue cheese crumbles, sweet walnuts, red
onion, field greens, balsamic vinaigrette

CAESAR 11.
romaine hearts, shaved parmesan,
creamy caesar dressing, croutons

AHI TUNA* 19.
pepper-crusted ahi tuna served rare
(chilled), mango salsa, pickled red
onion, fried wontons, field greens,
honey lime dressing, spicy chili aioli

MEAN GREEN 14.
baby kale and arugula, blueberries,
farro, red onion, pepitas, shaved
parmesan, basil and mint chiffonade,
green goddess dressing

**add hormone- and antibiotic-free
grilled chicken*** *(served chilled)* 6.

add pepper-crusted ahi tuna*
(cooked rare served chilled) 9.

DRESSINGS: balsamic vinaigrette, caesar,
green goddess, honey lime, blue cheese

Sandwiches

**all sandwiches served with house chips
upgrade to yuzu slaw, fries or field greens 2.**

CALIFORNIA TURKEY* 15.
smoked turkey breast, cheddar, guacamole, lettuce, pickled red onion,
on wheatberry

SMOKED BRISKET* 18.
beer-marinated hickory-smoked beef brisket, cheddar, pickled
red onion, dijon horseradish aioli, on griddled sourdough

CAROLINA PULLED PORK* 15.
tender smoked pork, golden carolina style bbq sauce, yuzu slaw, brioche bun

VEGGIE SCHIACCIATA 16.
grilled eggplant, zucchini, red and yellow bell peppers, whipped ricotta, fresh
basil, parmesan pesto aioli, balsamic glaze, on lemon herbed schiacciata

**CRAB CAKE* ** ** 22.
quarter pound jumbo lump crab cake, pickled red onion, lettuce,
remoulade sauce, brioche bun

**HOT LOBSTER ROLL* ** ** 24.
quarter pound of warm buttered lobster meat, griddled brioche roll

**LOBSTER GRILLED CHEESE* ** ** 21.
lobster meat and cheddar pressed between griddled sourdough

CLAM ROLL* 17.
clam strips, flour-dusted and fried, dill pickle tartar, griddled brioche roll

Plates

ISLAND FISH TACOS* 19.
blackened mahi-mahi, mango salsa, pickled red onion, guacamole, spicy
chili aioli, on yellow corn tortillas, skin on fries

GRILLED SALMON* 27.
hickory and molasses dry rubbed salmon, apple pineapple pico de gallo,
maple roasted sweet potatoes

FISH & CHIPS* 21.
beer battered cod, skin on fries, yuzu slaw, dill pickle tartar

STEAK SKEWERS* 28.
bourbon marinated steak tips, baby potatoes, grilled grean beans

Sides

HOUSE CHIPS 3.5
YUZU SLAW 5.
FIELD GREENS 5.
FRIES 5.
GRILLED GREEN BEANS 7.
BABY POTATOES 7.

Kids Menu

choice of house chips or applesauce pouch

GRILLED CHEESE 8.
cheddar on sourdough

CHICKEN TENDERS* 10.
hormone- antibiotic-free breaded tenders

HOT DOG* 7.
uncured all-natural beef hot dog