



Trade Winds

starters

Soup of the Day
Prepared daily.
Cup 3 | Bowl 5

New England Clam Chowder

Thick & creamy with potatoes and baby clams.
Cup 5 | Crock 7

Baked Onion Soup
Topped with a sourdough crouton, Swiss cheese & Parmesan cheese.
Crock 7

No. 7 Chili

Winner of Topsfield Fair's Chili Cook Off. Topped with Cheddar cheese and served with tortilla chips and a pickled jalapeño.
Cup 5 | Crock 7

Crab Cakes

Appetizer Maine style, broiled and served with a caramelized lemon and roasted chipotle rouille.

Point Judith Calamari

Calamari tossed in garlic butter the traditional "Rhode Island way" with sliced cherry peppers and red sauce.

Pub Nachos

Tortilla chips smothered with No. 7 Chili, Cheddar cheese, diced onions & tomatoes, black olives & jalapeños.

Buffalo Wings

Crispy chicken wings tossed in Cayenne Pepper sauce (extra spicy available.)

House Made Fried Mozzarella

Fresh Mozzarella coated with bread crumbs and deep fried. Served with hot marinara.

salads

Chopped Salad

Mixed greens, shredded cheddar & jack cheese, diced tomatoes, onions & cucumbers.

Small 4 | Large 6

Traditional Caesar

Grilled Chicken 11
Marinated steak tips or honey seared salmon.* 14

Tomato Mozzarella

Fresh mozzarella, sliced tomatoes, chive oil & balsamic reduction. Served with grilled bread.

North Shore Cobb

Diced marinated chicken, tomatoes, bacon, blue cheese, hard boiled egg, cucumbers, fried onion strings. Tossed with herb vinaigrette.

Greek Steak Salad*

Marinated Prime Flap Steak Tips, feta, kalamata olives, cucumbers, tomatoes, onions & pepperoncini.

Georges Bank Haddock

Fresh Haddock, Granny Smith Apples, Swiss cheese, candied pecans & dried cranberries. Tossed with cider vinaigrette.

burger bar

During the 1950's, hamburgers were king. Every small town had their own burger joint and every burger joint had the **BEST** burger. We have spent countless hours trying to recreate the timeless burger...behold "**The Classic!**"

The Classic

11

½ pound of fresh ground Angus beef grilled to perfection and served with smoked bacon, cheddar cheese, lettuce, tomato & onion. Served with seasoned wedge fries.

Create your own "Classic"

\$1 each

Toppings: sautéed onions, sautéed mushrooms, fried onion strings, sauerkraut, coleslaw, jalapeño peppers, sliced cherry peppers, No. 7 Chili

Cheeses: American, Provolone, Swiss, Pepper Jack, Feta, Bleu Crumbles

Chicken Burger / Vegetarian Burger available upon request

entrees

Grilled Rib Eye*

27

Natural sixteen ounce rib eye steak grilled to order & topped with blue cheese butter. Served with grilled asparagus and red bliss mashed potatoes.

New England Baked Haddock

22

Fresh haddock topped with a sherry crumb topping. Served with rice pilaf and sautéed broccolini.

Braised Short Rib

28

Pin-wheeled fourteen ounce short rib cooked slowly with Guinness and Demi-Glace. Served over red bliss mashed potatoes and sautéed broccolini.

Tuscan Chicken Pappardelle

21

Fresh tomatoes, artichokes, kalamata olives and garlic simmered in white wine and butter then tossed with fresh pappardelle and topped with grilled chicken.

Fish & Chips

16

Haddock coated with a Sam Adams beer batter and deep fried. Served with seasoned wedge fries and cole slaw.

Herb Roasted Statler Chicken

19

Bone-in eight ounce chicken breast marinated with garlic and spices and topped with pan jus. Served with red bliss mashed potatoes and asparagus.

Honey Seared Salmon*

26

Farm raised salmon pan seared and topped with organic honey. Served over rice pilaf with a fire roasted red pepper sauce and broccolini.

Steak Tips*

21

Marinated Prime Flap Steak grilled and sliced to order and then topped with garlic butter. Served with seasoned wedge fries and cole slaw.

Seafood Fra Diavolo

23

Market fresh salmon, cod and crab sautéed with garlic, basil, crushed red peppers and tomatoes tossed with linguini and topped with shaved parmesan.

sandwiches

Sandwiches are served with your choice of seasoned wedge fries, onion rings or cole slaw

Prime Rib "Dip" 13

Shaved Prime Rib melted with Provolone, sautéed onions and mushrooms. Served with au jus for dipping.

Smoked Turkey Club 13

Piled high with bacon, lettuce and tomato. Served on toasted wheat bread with a little mayo.

Grilled Reuben 14

Corned beef, sauerkraut, Russian dressing and Swiss cheese. Served on marble rye.

Roasted Veggie Wrap 10

Chef's selection of roasted veggies wrapped in a whole wheat tortilla. Served with a small chopped salad.

18% Gratuity will be added to parties of 6 or more. 10% Gratuity will be added to "To Go" orders

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



Trade Winds

sparkling

	glass	bottle
Wycliff , Champagne, CA	6	24
La Marca , Prosecco, Italy		36
Pommery , Champagne, France		65

white wine

	glass	bottle
Canyon Road , White Zinfandel, California Strawberry, cherry, watermelon	7	28
Canyon Road , Pinot Grigio, California Ripe apple, pear, minerals	7	28
Maso Canali , Pinot Grigio, Italy Apricot, lemon, pineapple	9	36
Polka Dot , Riesling, Germany Green apple, lime, citrus	8	32
Martin Codax , Albarino, Spain Apples, peach, apricot	8	32
Whitehaven , Sauvignon Blanc, New Zealand Grassy, ripe citrus, clean finish	9	36
Canyon Road , Chardonnay, California Peach, apricot, green apple	7	28
William Hill , Chardonnay, Central Coast Ripe tree fruit, spice, tropical notes	8	32
Frei Brothers , Chardonnay, Russian River Valley Bright pear, peach, citrus	9	36

red wine

	glass	bottle
Bridlewood , Pinot Noir, California Currant, plum, blueberry	8	32
MacMurray Ranch , Pinot Noir, Sonoma Cherry, ripe blueberries, dark currant	10	40
Canyon Road , Merlot, California Cherries, jammy blackberries, vanilla	7	28
Red Rock , Merlot, California Plum, blueberries, cherry	8	32
McWilliams , Shiraz, Australia Spicy, black berry, mocha oak	8	32
Gascon , Malbec, Argentina Blackberry, blueberry, plum	8	32
Canyon Road , Cabernet Sauvignon, California Raspberry, smooth, flavorful	7	28
William Hill , Cabernet Sauvignon, Central Coast Currant, raspberry, cassis	8	32
Louis Martini , Cabernet Sauvignon, Sonoma County Red cherry, blackberry, sweet	9	36
Rancho Zabaco , Zinfandel, Sonoma Heritage Vines Plum, black cherry, spice	9	36
Apothic , Red Blend, California Rhubarb, mocha, vanilla	8	32

signature cocktails

12

Cucumber Margarita

Patron Silver Tequila, Cointreau, fresh cucumber and a squeeze of lime

Blue Mexico

Corzo Tequila, Blue Curacao and Pineapple Juice

Mai Tradewinds

Bacardi Silver, Grenadine, Pineapple and Orange Juices topped with a Myer's Dark Rum Floater

Dirty Massachusetts Martini

Traditional dirty vodka martini made with Grey Goose, garnished with blue cheese stuffed olives

Green Monster

Absolut Citron, Midori Melon, Orange Juice

Doli Martini

Pineapple infused Vodka

California Hot Tub

Absolut, Strawberry Puree, topped with Champagne, strawberry garnish

Northshore Sangria

A refreshing blend of Bacardi Limon Rum, Stoli Razberi Vodka, Red Wine and fresh fruit

Orange Crush

Stoli Ohranj Vodka, fresh orange, lime and mint topped with club soda

Bionic Tonic

Svedka Clementine Vodka, Chambord Liqueur, Cranberry and Tonic

Cointreaupolitan

Cointreau, Splash of Cranberry and a squeeze of lemon

Berry Mojito

Traditional mojito made with Bacardi Limon, Chambord Liqueur and fresh seasonal berries

Improper Bostonian

Malibu Coconut Rum, Captain Morgan's Spiced Rum, Bacardi Silver and Myer's Dark Rum with Cranberry, Pineapple and Orange Juices

beer selection

domestic 5.50

**Budweiser | Bud Light | Sam Adams
Coors Light | Miller lite | Michelob Ultra
O'Douls (NA)**

imported 6

**Heineken | Corona Extra | Amstel Light
Guinness | Stella Artois**

draught 5.50

**Blue Moon | UFO | Harpoon IPA
Sam Adams | Sam Seasonal**