PARK PUB RESTAURANT & CATERIN	SOUP	
HOMEMADE NEW	ENGLAND CLAM CHOWDER	– CUP 5.95, BOWL 6.95
	APPETIZERS	
BANG BANG SHRIP A BASKET OF POPC	MP CORN SHRIMP TOSSED IN OUR HOUSEMA	ADE BANG BANG SAUCE — 10
FRIED MOZZARELI DEEP FRIED MOZZ	<mark>LA</mark> ARELLA CRESCENTS (4) SERVED ON A BEI	O OF MARINARA SAUCE — 10
	L IRIMP SERVED WITH COCKTAIL SAUCE & MANY AS YOU WANT.	LEMONS. — 2.50 EA.
	AS ON THE HALF SHELL (S) COM THE BOTTOM OF THE SEA	– 2.00 EACH
OYSTERS ON THE	HALF SHELL	– 2.5 0
	SALAD OF THE DAY	
PASTA SALAD		- 3.75
	SPECIALS	
	DKA TCH TO ORDER, CREAMY VODKA SAUCE V O ADD CHICKEN OR SHRIMP	WITH CHEESE FILLED — 16
	LLED TO YOUR LIKING TOPPED WITH CHE HABANERO JAM SERVED ON A GRILLED O	
BUFFALO CHICKEN BUFFALO CHICKEN GRILLED TO PERFE	I, LETTUCE, TOMATO AND BLUE CHEESE F	FOLDED INTO A WRAP AND — 14
APPLE PECAN SAL APPLES, PECANS, C CHICKEN OR SHRII	CRAISINS, AND FETA CHEESE ALL ON FRE	SH GREENS.(ASK TO ADD — 13
CLAM ROLL FRIED CLAMS WITH	H FF AND SLAW, TARTAR OR COCKTAIL SA	UCE — I3
	DESSERTS	6
KEY LIME PIE		4)-6
OUTRAGEOUS CH	OCOLATE CAKE	4 4 4 6
	GRILLING - CHILLING AND REF	ILLING
		0.00