



Our Bar Hours are Monday - Friday 11:30 am - 1:00 am, Saturday 4:00 pm - 1:00 am, Sunday: 4:00 pm - 1:00 am

❖ **EXCLUDED FROM HAPPY HOUR AND LATE NIGHT PRICING** ❖

Not available after the kitchen closes

RAW BAR

FRESH CHERRYSTONES*

Each 1.60
Half dozen 8.99

HAPPY HOUR JUMBO SHRIMP COCKTAIL (3)

Served with our famous cocktail sauce
*Available during Happy Hour & Late
Night only*

OYSTER ON THE HALF SHELL SELECTIONS*

Each 2.35 Four 8.99

Massachusetts : Cape Cod : House Oyster
Ask your server for the house oyster of the day.

Massachusetts : Wellfleet
Plump and clean with a distinctively good balance of sweetness and brine.

Canada : P.E.I. : Malpeque
These medium sized oysters have a buttery smooth texture and a taste that is the perfect balance of sweetness and saltiness.

New York & Connecticut : Long Island Sound : Blue Point
Large sized, full satiny meats with crisp, firm texture and a sweet aftertaste that sparkles with salinity.

FRESH LITTLE NECKS

Each 1.60
Half dozen 8.99

❖ JUMBO SHRIMP COCKTAIL ❖

Served with our famous cocktail sauce
Each Four

SALADS AND CHOWDERS

HOUSE SALAD

5.99

CAESAR SALAD

7.99

LOBSTER BISQUE

cup 8.99
extra lobster meat 3.99

CLAM CHOWDER

cup 4.50 bowl 6.00

SUSHI

All sushi orders are served with pickled ginger, seaweed salad, soy sauce & wasabi.

TUNA CRUNCH

Tuna, fried sweet potato, avocado and spicy mayonnaise. 9.99

FIRECRACKER

Lobster, avocado, fried sweet potato and spicy mayonnaise,
served inside-out with black sesame seeds. 11.99

EMERALD MAKI

Salmon, cucumber, carrots and avocado, topped with scallions,
masago and a roasted garlic aioli drizzle. 9.99

CALIFORNIA SHRIMP ROLL

Shrimp, avocado and cucumber. 10.99

SPICY TUNA ROLL

Tuna with spicy mayonnaise, served inside-out
with black sesame seeds. 8.99

TERRA MAKI

Lobster, cucumber and avocado with a garlic wasabi aioli drizzle. 11.99

VEGETARIAN ROLL

Avocado, cucumber and asparagus, served
inside-out with black sesame seeds 7.99

UNAGI NIGIRI

Char broiled eel. Hand-pressed onto a pad of sushi rice. 8.99

SCORPION ROLL

Shrimp and tuna rolled with pineapple, avocado,
fried sweet potatoes and spicy mayonnaise. 9.99

THE SOLE ROLL

Smoked salmon, avocado, cucumber, asparagus and spicy mayonnaise. 8.99

RAINBOW MAKI

Tuna, salmon, avocado, cucumber and cream cheese,
served inside-out with black sesame seeds. 10.99

TIGER EYE **

A tuna, salmon and asparagus maki fried in tempura batter. Topped with
scallions, spicy mayonnaise, eel sauce, and masago. 10.99

SPYDER MAKI **

Crispy Maryland soft-shell crab, masago, cucumber and asparagus.
Served inside-out with black sesame seeds. 9.99

❖ FRESH BLACKENED TUNA SASHIMI ❖

Center cut tuna blackened, slightly chilled and sliced. 10.99

FROM THE KETTLES

SHRIMP, TOMATO, & GARLIC

Shrimp sauteed in olive oil, white wine, fresh garlic and
diced tomatoes. Tossed with linguine pasta. 7.99

LOBSTER, TOMATO, & GARLIC

Lobster sautéed in olive oil, white wine, fresh garlic and
diced tomatoes. Tossed with linguine pasta. 9.99

TACOS

Build your own starting with crispy corn or soft flour tortillas,
cheddar cheese, pico de gallo and sour cream

Shrimp 7.99

Chicken 7.99

Lobster 9.99

CHICKEN & SHRIMP ATLANTA

Chicken tenders and Gulf Shrimp with feta cheese, sun-dried tomatoes,
basil, scallions and tomato garlic glaze. Served with penne pasta. 7.99

SEAFOOD FRA DIAVOLO

Shrimp, calamari, baby clams, mussels, spicy tomato sauce and linguine. 9.99

CRAB SLIDERS **

Crab cake sandwiches with lettuce, tomatoes, spicy mayonnaise and salsa. 8.99

SAUTÉED MUSSELS **

Single serving, sautéed with roasted garlic, grilled lemon,
white wine, rosemary and butter. 6.99

LOBSTER SALAD SANDWICH

Lobster meat with a touch of lemon juice and mayonnaise, served on a hot dog roll. 9.99
Add a cup of clam chowder for 1.50

PRIMAVERA **

Your choice of shrimp or chicken with julienne vegetables and broccoli
in a creamy Primavera sauce, served over linguine. 7.99

LINGUINE & WHITE CLAM SAUCE **

Sauteed petite ocean clams with white wine and herbs.
Tossed with linguine pasta, olive oil and garlic clam broth. 9.99

BUFFALO SAUTÉ **

Your choice of shrimp or chicken sautéed in our spicy buffalo
sauce. Served with celery, carrots and bleu cheese.

Shrimp 6.99 Chicken 6.99

❖ LOBSTER AND RAVIOLI ❖

Sautéed lobster meat with shallots, plum tomatoes and sherry wine.
Tossed with cheese filled ravioli in a Parmesan cream. 9.99

Are served raw or cooked to order. Consuming raw or undercooked seafood may increase
your risk of foodborne illness, especially if you have certain medical conditions.

☞ Before Placing Your Order, Please Inform Your Server if a Person in Your Party has a Food Allergy ☜

SOY WRAP AVAILABLE FOR AN EXTRA CHARGE OF .75



Welcome to The Sole Proprietor's premium pour bar. In keeping with our policy of the highest quality food and service, we are pleased to offer a premium pour bar. When you are ordering a drink at The Sole Proprietor your drink is made for the following brand names, unless you specify other wise.

Bourbon - Jim Bean / Gin - Gordon's / Scotch - Dewars / Vodka - Skyy / Whiskey - Seagram's 7

SOLE COCKTAILS

Specialty concoctions are our Forté. We initiated the cosmo craze in Worcester and brought you Fruitinis and Flirtinis, Margaritas and Mojitos. We've created a cocktail for all palates. Here are some of the most popular.

FIVE FOR \$5

We proudly serve Russian Standard premium vodka in all of our 'five for \$5' drinks.

MARTINI

Russian Standard vodka. \$5

COSMOPOLITAN

Russian Standard vodka, orange liqueur and your choice of either cranberry or pomegranate juice. Both are served up with a twist. \$5

WATERMELONTINI

Russian Standard vodka, watermelon liqueur, cranberry juice, served up. \$5

APPLETINI

Russian Standard vodka, Apple Pucker and a splash of sour mix, served up with a cherry. \$5

LEMON DROP

Russian Standard vodka, limoncello and a splash of sour mix, served up with a sugared rim and a twist. \$5

SEASONAL FAVORITES

CHERRY JUBILEE

Stoli Wild Cherry vodka, grenadine, Rose's lime and Sprite, garnished with limes and cherries. \$8

CUCUMBER MIST

Rain Organic Cucumber-Lime vodka, fresh squeezed lime juice, splash of sour mix and soda, cucumber garnish. \$8

ICED CARAMEL CAFFÉ MACCHIATO

Double espresso vodka, Tuaca, caramel sauce and milk, on the rocks with a caramel drizzle. \$8

TWILIGHT COSMO

Orange vodka, Cointreau, orange and blood orange juice, garnished with an orange slice. \$9

FRENCH 75

Beefeater gin, lemon juice, sugar, Champagne float. \$9

SOLE LEGENDS

FLIRTINI

Raspberry vodka, orange liqueur, peach liqueur, pineapple, Champagne \$9

PERFECT MARGARITA

Lunazul Blanco, Grand Marnier, Cointreau, splash oj, fresh lime \$12

DAVE'S MAI TAI

Dave's spin on a classic. Bacardi, Myer's Dark, almond liqueur, pineapple juice, splash of orange juice and crème de noyau. \$9

RASPBERRY LIME RICKY

Lemon vodka, Chambord, fresh lime and raspberries. \$8

ESPRESSO MARTINI How do you take yours?

Black - Double Espresso vodka and Tuaca. \$9

With Cream - Double Espresso vodka and Godiva White. \$9

MOJITOS

Strawberry - Bacardi, strawberry liqueur, mint leaves, lime juice, strawberry purée and soda. \$9

Mango - Mango rum, mango fruja, mint leaves, lime juice, soda, sugar rim. \$9

Skinny, under 100 calories! - Ty Ku, Diet 7UP, mint leaves, lime juice, cucumber garnish. \$8

EQUINOX

Pineapple vodka, Southern Comfort and Amaretto with pineapple juice, shaken and served up. \$9

THE SOLE BOWL

A drink for two served in a fishbowl. Coconut rum, white rum, blue curacao and mixed fresh fruit juices. \$11

WHITE SANGRIA BOWL

A refreshing blend of white wine and fresh fruit, made to order every time! \$13

THE SANGRIA BOWL

A refreshing blend of Spanish wine and fresh fruit, made to order every time! \$13

11.30.11

WINES BY THE GLASS

The Sole Proprietor has developed our "by the glass" list by selecting wines that have achieved a 90 rating or above and yet remain reasonably priced, thus creating great value for our customer

CHARDONNAY

Ratings

Meridian, Santa Barbara, 2009	8
Kendall-Jackson, California, 2009.....	WA 90..... 9
Ferrari-Carano "Tre Terre", Sonoma, 2009	WE 91..... 10
Stuhmuller "Estate", Alexander Valley, 2009.....	WS 90..... 10
Talbot "Sleepy Hollow", Santa Lucia Highlands, 2009.....	WS 91..... 11

SAUVIGNON BLANC

Oyster Bay, New Zealand, 2011.....	8
Brancott Estate, Marlborough, 2010.....	W+S 90..... 9
Chalk Hill, Russian River Valley, 2008.....	WS 91..... 10
Cloudy Bay, New Zealand, 2011	WE 91..... 11

PINOT GRIGIO

Principato, Pinot Grigio, Italy, 2010.....	8
Santa Margherita, Italy, 2010.....	11

OTHER WHITES

Beringer, White Zinfandel, Napa, 2009.....	7
* Pacific Rim, Riesling, Columbia Valley, 2010	WE 92..... 8
Ferrari-Carano "Bella Luce", White Blend, Sonoma, 2010.....	10

CABERNET SAUVIGNON

Meridian, California, 2008	8
Dynamite, Red Hills, 2008.....	9
BV, Napa, 2008	WE 92..... 10
#98 Viu Manent "La Capilla" Single Vineyard, Chile, 2007	10

PINOT NOIR

Pennywise, California, 2009.....	WE 90..... 8
J. Lohr "Falcon's Perch", Monterey, 2010.....	WE 90..... 10

MERLOT & MALBEC

Meridian, Merlot, California, 2008	8
Santa Ema "Reserve", Merlot, Chile, 2008	WA 90..... 8
Viu Manent "Secreto" Malbec, Chile, 2009.....	WS 91..... 8
High Note, Malbec, Argentina, 2009.....	WE 90..... 9
Chateau Ste. Michelle "Indian Wells" Merlot, WA, 2009.....	WE 90..... 10

OTHER REDS

#63 d'Arenberg "Stump Jump", Shiraz Blend, Australia, 2008..	WS 90..... 8
Castello d'Albola, Chianti Classico, Italy, 2008	WE 90..... 9
Lapostolle Cuvée Alexander Carmenère, Chile, 2009	10
Seghesio, Red Zinfandel, Sonoma, 2009	10

CHAMPAGNE

Cristalino, Brut Cava, Spain, NV.....	8
Riondo Prosecco, Spago Nero, NV.....	WE 90..... 9
Veuve Cliquot Ponsardin, Brut (Yellow Label), France, NV	11
Moët & Chandon Imperial Rosé, France, NV.....	17

Wine Ratings

WN - Wine News

W+S - Wine + Spirits

WS - Wine Spectator

WA - Wine Advocate

WE - Wine Enthusiast

ST - Stephen Tanzer

WINE SPECTATOR TOP 100 IN BOLD

Wine vintages are subject to change

* Certified Organic *