



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

❖ Not Available after the kitchen closes ❖

RAW BAR

FRESH CHERRYSTONES*

Each Half dozen
1.60 8.99

JUMBO SHRIMP COCKTAIL

Served with our famous cocktail sauce

Each Four
2.25 8.99

FRESH LITTLE NECKS

Each Half dozen
1.60 8.99

OYSTER ON THE HALF SHELL SELECTIONS*

Each Four
2.35 8.99



Wellfleet: Massachusetts: Cape Cod Bay

These oysters are smaller with an intense salinity. They are known for their light body and clean, crisp finish.



House Oyster: Cokenoe: Connecticut: Long Island Sound

Medium sized, full meat and mild in salinity.



Malpeque: Prince Edward Island

These medium sized oysters have a buttery smooth texture and a taste that is the perfect balance of sweetness and saltiness.



Island Creek: Massachusetts: Duxbury Bay

A larger oyster that possesses a medium salinity with an unmistakable sweetness and a hint of seaweed.

CHOWDERS AND SALADS

HOUSE SALAD

5.00

CAESAR SALAD

6.99

LOBSTER BISQUE

cup 8.99
extra lobster meat 3.99

CLAM CHOWDER

cup 4.50 bowl 6.00

SUSHI

FRESH BLACKENED TUNA SASHIMI*

Center cut yellow fin tuna blackened slightly chilled, sliced, garnished with soy sauce and wasabi horseradish. 10.99

DRAGON MAKI *

Fresh salmon and tuna, spinach, avocado, carrots and Asian pear. 8.99

SPICY TUNA ROLL *

Yellowfin Tuna with spiced chili pepper drizzle, rolled with seasoned sushi rice. 8.99

VEGETARIAN ROLL

Avocado, cucumber and asparagus rolled with seasoned sushi rice. 7.99

UNAGI NIGIRI

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

LEGACY MAKI*

Fresh tuna, crab meat, avocado, carrots, and spicy mayonnaise rolled in a soy wrap. 9.99

CALIFORNIA ROLL

Avocado and shaved cucumber rolled with seasoned sushi rice, nori seaweed and wasabi horseradish. Your choice of crab or shrimp. 9.99

SCORPION ROLL*

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

TIGER EYE *❖

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

THE SOLE ROLL *

Smoked Salmon with avocado, cucumber, asparagus and chili drizzle rolled with seasoned sushi rice. 8.99

RAINBOW MAKI *

Tuna, salmon, avocado, cucumber and cream cheese. 10.99

FIRECRACKER

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

TUNA CRUNCH *

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

FROM THE KETTLES

SPINACH AND ARTICHOKE DIP 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

CRAB SLIDERS ❖

Crab cake sandwiches with lettuce, tomatoes, spicy mayonnaise and salsa. 7.99

SHRIMP, TOMATO, & GARLIC

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

TACOS

Cheddar cheese, tomato and cilantro sour cream

Shrimp 7.99

Chicken 7.99

Lobster 9.99

LOBSTER, TOMATO, & GARLIC

Sauteed lobster meat in olive oil, white wine, fresh garlic and diced tomatoes. Tossed with linguine pasta. 9.99

PRIMAVERA ❖

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

BUFFALO SAUTÉ ❖

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

Shrimp 6.99 Chicken 6.99 Scallops 7.99

LOBSTER AND RAVIOLI

Sauteed Lobster Meat with shallots, plum tomatoes and sherry wine. Tossed with cheese filled ravioli in a Parmesan cream. 9.99

HOT SEAFOOD DIP ❖

Shrimp and Snow crab with ricotta, Parmesan and Romano served with sliced bread. 5.99

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

Scallops, shrimp, baby clams, mussels, spicy tomato sauce and linguine. 9.99

STEAMED FRESH MUSSELS

Single serving in garlic and wine. 6.99

SOY WRAP AVAILABLE FOR AN EXTRA CHARGE OF .75

* 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.



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 42 Below vodka, a premium vodka from New Zealand, in all of our 'five for \$5' drinks.

MARTINI

Premium 42 Below vodka. \$5

COSMOPOLITAN

42 Below vodka, Cointreau and cranberry juice, served up with a twist. \$5

POMEGRANATE COSMOPOLITAN

42 Below vodka, Cointreau and pomegranate juice, served up. \$5

APPLETINI

42 Below vodka, Apple Pucker and sour mix, served up with a cherry. \$5

LEMON DROP

42 Below vodka, limoncello, splash of sour mix, served up with a twist. \$5

SEASONAL FAVORITES

APPLE BLOSSOM

Gin, Apple Pucker, St. Germaine liqueur and sour mix. \$8

SUNBURN

Absolute vodka, Bacardi rum and Malibu coconut with pineapple and cranberry juice, splash of grenadine. \$8

TROPICAL CRUISE

Kluge Cru over crushed ice with soda water and an orange wedge. \$8

COPA BANANA

Captain Morgan adds just the right amount of bite to this frozen treat. \$8

SKINNY MARGARITA

Ty Ku, Golden tequila, fresh lime, with or without salt, under 100 calories. \$8

SOLE LEGENDS

FLIRTINI

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

STRAWBERRY MOJITO

Lime rum, strawberry liqueur, fresh mint and puree of strawberry \$9

NUTTY ESPRESSO MARTINI

Espresso vodka, Frangelico, Bailey's, white cocoa, milk, chocolate and crushed walnut rim. \$8

SKINNY MOJITO

Ty Ku, mint leaves, Diet 7UP, lime juice, cucumber garnish. Under 100 calories. \$8

DAVE'S MAI THAI

Dave's spin on a classic. \$9

EQUINOX

Van Gogh pineapple vodka, Southern Comfort and Amaretto with pineapple juice, shaken and served up. \$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

MANGO MOJITO

Mango rum, mango fruja, mint, sugar, lime, soda \$9

PERFECT MARGARITA

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

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

WINES BY THE GLASS

CHAMPAGNE

Ratings

Cristalino, Brut Cava, Spain, NV.....	8
Chandon Rosé, California, NV.....	10
Gosset Grande Reserve, France, NV.....	WS 90..... 18

SAUVIGNON BLANC

Oyster Bay, New Zealand, 2009.....	8
Clifford Bay, New Zealand, 2009.....	WE 90..... 9
Chalk Hill, Russian River Valley, 2007.....	WS 90..... 10
Cloudy Bay, New Zealand, 2008.....	WE 91..... 11

OTHER WHITES

Beringer, White Zinfandel, Napa, 2008.....	7
Principato, Pinot Grigio, Italy, 2008.....	7.50
*Pacific Rim, Riesling, Columbia Valley, 2008.....	WE 92..... 8
Crios, Torrontes, Argentina, 2009.....	ST 90..... 9
St. Michael-Eppan, Pinot Grigio, Alto Adige, 2008, #70.....	WS 90..... 9
The Hermit Crab, White Blend, Australia, 2008.....	WS 90..... 9
Jacob's Creek Reserve, Riesling, South Australia, 2007, #73.....	WS 90..... 10
King Estate, Pinot Gris, Oregon, 2007, #77.....	WS 90..... 10

CHARDONNAY

Meridian, Santa Barbara, 2008.....	7.50
Toasted Head, California, 2007.....	8
Kendall-Jackson, California, 2008.....	WA 90..... 9
Ferrari-Carano "Tre Terre", Sonoma, 2007.....	WE 91..... 10
Talbott "Sleepy Hollow Vineyard", Monterey, 2007.....	WS 92..... 11

MERLOT

Meridian, California, 2007.....	7.50
Santa Ema "Reserve", Chile, 2007.....	WS 90..... 8
Kenwood "Jack London", Sonoma Valley, 2006.....	WS 91..... 10

CABERNET SAUVIGNON AND MERITAGE

Meridian, Cabernet, California, 2007.....	7.50
Root:1, Cabernet, Chile, 2008.....	ST 90..... 8
Jade, Cabernet, Napa, 2007.....	WE 91..... 9
BV, Cabernet, Napa, 2007.....	WE 92..... 10
Newton, Claret, Napa Couty, 2007.....	WE 93..... 10

PINOT NOIR

Redtree, California, 2008.....	WS 88..... 8
Morgan "Rosella's Vineyard", Santa Lucia Highlands, 2007.....	WS 90..... 10
Morgan "Tondre Grapefield", Santa Lucia Highlands, 2006.....	WS 91..... 11

OTHER REDS

d'Arenberg "Stump Jump", Shiraz, Australia, 2008, #82..	WS 90..... 8
Nieto Reserva, Malbec, Argentina, 2008.....	8
Artezin, Red Zinfandel, Mendocino County, 2007.....	WS 90..... 9
High Note, Malbec, Argentina, 2008.....	WE 90..... 9
Querceto, Chianti Classico, Tuscany, 2007.....	WS 90..... 9

Wine Ratings

WN - Wine News
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 *