

Appetizers

Yellow Fin Tuna

Sesame coated Yellow Fin Tuna seared rare on crisp wontons, topped with cucumber wasabi sauce, chopped tomatoes, scallions and cucumbers 12

Shrimp Mozambique

Shrimp sautéed in a spicy Mozambique sauce, served with grilled garlic bread 12

Caribbean Jerk Chicken Wings

Bone-in chicken wings, tossed in Caribbean jerk seasoning, served with ranch dressing 9

Portuguese Mussels

Sautéed with tomatoes, sliced green peppers, onions, linguica and scallions in a tomato clam broth 12

Calamari

Calamari rings, fried, seasoned and topped with banana pepper rings, served with marinara sauce 10

Asian Cashew Chicken Tenders

Panko-crust chicken tenders tossed in a sweet and spicy sauce, topped with chopped cashews and scallions 9

Lobster Quesadilla

Fresh lobster meat with corn, scallions, peppers, tomatoes, Monterey Jack and cheddar cheese, baked in a tortilla and served with a chipotle aioli 13

Oysters Rockefeller

Oysters with bacon, spinach and creamy parmesan sauce, finished with seasoned bread crumbs 12

Loaded Nachos

House tortilla chips topped with cheddar cheese, tomatoes, onions, banana pepper rings, green peppers and olives, served with sour cream and salsa 10 add chili 1

Potato Skins

Baked potato skins topped with bacon and cheese, served with sour cream 7

Stuffed Quahog

spicy or mild 4

Toasted Cheese Ravioli

A blend of mozzarella and ricotta cheese, coated with bread crumbs, lightly fried, served with marinara 7

Chicken Quesadilla

Baked tortilla filled with chicken, tomato, bacon, peppers, Monterey Jack and cheddar cheese, served with sour cream and salsa 9

Chipotle Chicken Tenders

Panko-crust chicken tenders, tossed in our chef's spicy chipotle sauce, served with carrots, celery and ranch dressing 9

Thai Steak Lettuce Wrap

Crisp lettuce wraps piled with marinated grilled steak, shredded carrots, quick pickled cucumbers and onions, drizzled with a creamy almond butter and Thai soy --sauce 13
Blackened Yellow Fin Tuna 13

Soups

Chef's Soup of the Day

please check the specials or ask your server
cup 3 bowl 4

Fay's Clam Chowder

our signature creamy clam chowder
cup 3.50 bowl 4.50

French Onion Soup

a rich broth chock full of caramelized onions, topped with our house made croutons and baked with swiss cheese 4.50

Salad

Asian Cashew Chicken Salad

Panko-crust chicken tenders, tossed in a sweet and spicy sauce, topped with chopped cashews and scallions, served over a crisp house salad Large 10 Small 8.50

Yellow Fin Tuna Citrus Salad

Sesame coated Yellow Fin Tuna seared rare with ginger soy sauce, accompanied by a bed of fresh artisan greens with a citrus vinaigrette, tortilla crisps, cucumbers, carrots, red onion and pickled ginger 14

Fay's Antipasto

Mixed field greens with cherry tomatoes, cucumbers, green olives, pepperoncini and red onions topped with cheddar cheese Large 9 Small 7.50
add Italian meats 3

Cape Cod Salad

Candied walnuts, dried cranberries, bacon and crumbled bleu cheese, served over mixed field greens with raspberry vinaigrette Large 9 Small 7.50

Strawberry and Feta Salad

Fresh sliced strawberries, toasted candied almonds, red onions and feta cheese, served over mixed field greens with raspberry vinaigrette Large 9 Small 7.50

Caprese Candied Walnut Salad

Cherry tomatoes, fresh mozzarella, fresh basil and candied walnuts with a balsamic glaze, served on a bed of mixed field greens Large 9 Small 7.50

Steak Tips Caesar

Charbroiled steak tips, marinated in a bourbon infused sauce, served over Caesar salad 17

Salmon Caesar Salad

4 oz fresh grilled salmon filet, served over a Caesar salad 14

Caesar Salad

Romaine lettuce tossed in a creamy Caesar dressing, topped with house croutons and fresh grated parmesan cheese Large 7 Small 5.50

Buffalo Chicken Salad

Boneless chicken tenders tossed in buffalo sauce, served over a crisp house salad with bleu cheese dressing Large 10 Small 8.50

House Salad

Cherry tomatoes, cucumbers, red onions and carrots, served over a bed of mixed field greens 4
add cheese 1

add chicken 3 add shrimp 6

Pasta

all pasta dishes finished with parmesan cheese add gluten-free pasta 2

Pasta Primavera

Trotolle pasta with seasonal vegetables, tossed in a light pesto scampi sauce 12

Pasta Con Carne

Fay's sweet Italian sausage, meatballs and linguica, served over spaghetti with a Sicilian red sauce 13

Pasta Margarita

Fresh mozzarella, basil, cherry tomatoes, garlic and scallions sautéed in a scampi sauce, served over angle hair pasta 12
add shrimp 6 add chicken 3

Fay's Triple Cheese Baked Ziti

Penne pasta baked with a blend of ricotta, white cheddar and parmesan cheese, tossed with marinara sauce 9

Consumer Advisory: Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server if anyone in your party has any allergies.

Seasonal Ravioli

Ask your server about our chef's special seasonal ravioli

Baked Lasagna

Layers of pasta, meat, ricotta and cheddar cheese, topped with marinara sauce 11

Spaghetti & Meatball

Fay's house made colossal meatball, served over spaghetti and topped with marinara sauce 8

Eggplant Parmesan

Hand sliced and breaded eggplant, baked with white cheddar cheese, served over spaghetti and topped with marinara sauce 12

Chicken & Pork

Pork Alentejana

Marinated pork and mussels sautéed in a Portuguese spice sauce with sweet red peppers and fried potatoes 16

Grilled Chicken Caprese

Grilled marinated chicken breasts topped with fresh mozzarella, cherry tomatoes and basil, drizzled with a balsamic glaze, served with rice and vegetable of the day 15

Chicken Piccata

Chicken breasts sautéed with capers in a white wine, lemon and garlic sauce, served over angel hair pasta 15

Chicken Parmesan

Breaded whole chicken breasts baked with a blend of parmesan and cheddar cheese, topped with marinara sauce and served over spaghetti 15

Chicken Broccoli and Penne

Chicken and broccoli sautéed with penne and your choice of a creamy alfredo sauce or an olive oil and garlic sauce 14

Chicken Marsala

Chicken breasts sautéed with portobello and button mushrooms in a rich marsala wine sauce, served over penne 15

Beef & Veal

Braised Short Ribs

Slow roasted boneless short ribs in a bordelaise sauce, served with asparagus and creamy risotto 19

Grilled Rib Eye

14 oz Choice cut grilled rib eye, served with garlic mashed potato and asparagus 21

Prime Rib Au Jus (served Thursday - Saturday)

Slow roasted prime rib with a natural au jus, served with baked potato and vegetable of the day 23

Charbroiled Marinated Steak Tips

Charbroiled steak tips, marinated in a bourbon infused sauce, served with baked potato and vegetable of the day 17

Marsala Steak Tips

Charbroiled steak tips, topped with a blend of portobello and button mushrooms in a rich marsala wine sauce, served with baked potato and vegetable of the day 18

Chopped Sirloin

Black Angus ground sirloin topped with sautéed onions, peppers, mushrooms and a rich marsala wine sauce, served with garlic mashed potatoes 12

Veal Parmesan

Lightly breaded veal baked with a blend of parmesan and cheddar cheese, topped with marinara sauce and served over spaghetti 16

CREATE YOUR OWN SURF AND TURF

• Baked Stuffed Shrimp 8 • 4oz. Salmon 7 • Lobster 8

Rare - Cool Middle-Red Center Medium Rare - Pink with a Hint of Red Medium - Band of Light Pink Warm Center
Medium Well - Sometimes a Slight Tinge of Pink Well Done - No Pink

Seafood

Shrimp Mozambique

Shrimp sautéed in a spicy Mozambique sauce, served over rice 16

Lobster and Shrimp Jambalaya

Cajun shrimp and lobster, sautéed with linguica onions, peppers, celery and garlic, served over risotto 25

Berry BBQ Glazed Salmon

Grilled salmon filet, glazed with a berry bbq sauce, served with rice and asparagus 18

Blackened Wasabi Salmon

Fresh filet of salmon, pan seared with Cajun seasonings, served with sweet potato fries and asparagus 18

Scrod Italiano

Baked haddock topped with house bread crumbs, served with rice and vegetable of the day 15

Haddock Aqua Pazza

Fresh haddock sautéed with basil, garlic, capers, red onions and cherry tomatoes in a white wine and lobster broth, served with rice pilaf 16

Lobster Scampi

Fresh lobster meat, sautéed with white wine, garlic, basil, and sun dried tomatoes, served over angel hair pasta 19

Scrod Florentine

Baked scrod with a creamy spinach cheese sauce, topped with cracker crumbs and parmesan cheese, served with rice and vegetable of the day 17

Lobster Mac 'n' Cheese

Lobster and tortolite pasta, tossed in a house made three cheese sauce, baked with a panko crumb topping 19

Greek Scampi

Shrimp sautéed with cherry tomatoes, kalamata olives, capers, chopped garlic, and baby spinach, finished with feta cheese and served over angel hair pasta 17

Fish with Chips

Golden fried haddock in an English style batter or dry batter, served with Fay's seasoned chips or fries, coleslaw and tartar sauce Large 14 Small 11

Baked Stuffed Shrimp

Oven baked shrimp, topped with our chef's special crabmeat stuffing, served with baked potato and vegetable of the day 18

Panko Crusted Fish and Chips

Fresh haddock fried in a panko batter, served with Fay's seasoned chips or fries, coleslaw and chipotle sauce Large 15 Small 12

Consumer Advisory: Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server if anyone in your party has any allergies.

Pizza

gluten free crust add 2 thick crust or very thin paesano crust add 1

Portuguese Feast

House made cacaila, white cheddar cheese, linguica and banana peppers 11

Chicken Bacon Ranch

Grilled chicken, ranch dressing, bacon and cheddar cheese 10

Margarita

Fresh mozzarella, sliced tomatoes, fresh basil, cheddar cheese and italian seasonings 9

Tropical Chicken Barbeque

Chicken, pineapple and bacon with our zesty barbeque sauce 11

Basil Bianco

Fresh basil, sliced tomatoes, fresh garlic and cheddar cheese 9

The Works

Mushroom, peppers, onions, salami, linguica, white cheddar cheese and tomato pizza sauce 10

Bianco

Sliced tomatoes, onions, cheddar cheese and Italian seasonings 9

Barbecue Chicken

Chicken, cheddar cheese with our zesty barbecue sauce 9

Buffalo Chicken

Chicken and cheddar cheese with our hot buffalo sauce 9

El Greco

Spinach, feta cheese, onions and italian seasonings with tomato pizza sauce 9

Blonde Greco

Feta cheese, spinach, onions cheddar cheese and Italian seasonings 9

Vegetarian

Broccoli, mushroom, onions, peppers and sliced tomatoes 10

Linguica

Locally made ground linguica with white cheddar cheese and tomato pizza sauce 8

Simply Fay's

White cheddar cheese and tomato pizza sauce - simply perfect 7
each additional topping 1

Traditional Toppings

black olive, linguica, meatball, fresh mushroom, onion, pepper, pepperoni, pineapple, roasted garlic sausage, spinach, tomato

Specialty Sandwiches

all specialty sandwiches are served with French fries or Fay's seasoned chips.

Substitute small house or Caesar salad 2

Cowboy Burger

8 oz Black Angus ground sirloin topped with berry bbq sauce, white cheddar cheese, bacon, onion rings and a chipotle mayo sauce on a fresh toasted pretzel bun 11

Pretzel Bacon Cheese Burger

8 oz Black Angus ground sirloin topped with bacon and American cheese, served on a toasted pretzel roll 10

The "Wright" Burger

A classic, just like George Wright, 8 oz Black Angus burger with lettuce and tomato 8 add cheese, bacon, mushrooms, onions or peppers 1 each

Venetian

Grilled chicken, cheddar cheese, tomatoes, cucumbers, red onions with peppercorn parmesan dressing, baked on our house made roll 9

Meatball Sub

Fay's meatballs topped with white cheddar cheese and marinara sauce, baked on a sub roll 9

Tuscano

Pepperoni, salami, ham, roasted red peppers, cheddar cheese and tomatoes with an olive oil and vinegar dressing, baked on our house made roll 9

Chicken Parmesan Sub

Breaded whole chicken breast topped with white cheddar cheese and marinara sauce, baked on a sub roll 9

Eggplant Parmesan Sub

Hand sliced and breaded eggplant, topped with white cheddar cheese and marinara sauce, baked on a sub roll 8

Lobster Roll and Chowder

Fresh lobster meat on a toasted hot dog roll served with coleslaw and a cup of chowder 16

Healthy Menu

Special Items Created by Erica Morency, Holistic Health & Nutrition Consultant, Certified Personal Trainer

Gluten Free Chicken Primavera

Gluten free fusilli pasta tossed with grilled chicken breast and seasonal vegetables in a light pesto scampi sauce 15
Nutrition facts: Calories: 590 Carbs: 59g Protein: 51g Fat 16g Fiber 4g

Chicken Quinoa Stir Fry

Grilled chicken, fresh baby spinach, steamed broccoli, tomatoes, basil and garlic with a touch of olive oil, served over quinoa 15
Nutrition facts: Perfect supply of protein, amino acids, antioxidants and whole grains. Calories: 440 Fat: 14g Carbs: 29g Fiber 7g Protein: 28g

Veggie Burger

Carrots, green beans, sweet peas, corn and onions topped with guacamole, served on a bed of greens 9
Nutrition facts: Guacamole is one of the healthiest fats to eat. Calories: 200 with guacamole 260 Fat: 7g with guacamole 8g Carbs: 31g Fiber 4g Protein: 4g

Grilled Chicken Pesto Wrap

Grilled chicken on a whole wheat wrap with romaine lettuce and tomato, served with a side salad 9
Nutrition facts: Calories: 370 Fat: 9g Carbs: 30g Fiber 5g

Erica's Healthy Salad

Packed with antioxidants. Fresh baby spinach, tomatoes, red pepper, cucumbers and onions, topped with cashews, quinoa and fresh parsley 9
Nutrition facts: Quinoa is a grain but also has protein and amino acids that are essential for the body. Calories: 155 with dressing 195 Fat: 0g with dressing 3g Carbs: 20g Fiber 5g Protein: 6g

Grilled or Blackened Salmon

4 oz grilled or blackened salmon, served with quinoa and asparagus 13
Nutrition facts: Packed with healthy fats and amino acids. Calories: 340 Fat: 13g Protein: 26g

Gluten Free Green Monster Pizza

Gluten free pizza crust topped with pesto, spinach, green peppers, mushrooms and roasted garlic 10
Nutrition facts: Healthy fats from the pesto and lots of nutrients from the veggies. Garlic is an antiviral and antimicrobial that can ward off bacteria and viruses. Calories: Two slices 180 Fat: 15g Carbs: 29g Protein: 5g

Children's Menu

Children under 12

Fish & Chips 10

Grilled Cheese Sandwich 5

Spaghetti 5

Kid's Burger 6

Chicken Tenders with Fries 6

Hot Dog with Fries 5

Spaghetti with Meatball 6

Piccolini Pizza 5

Add Topping .50 each

Lunch Specialties (served 11:30 am - 4 pm Mon-Sat)

whole wheat wraps available in any wrap, all sandwiches and wraps served with fries or Fay's seasoned chips

BBQ Chicken and Bacon Wrap

BBQ chicken tenders, bacon, Monterey Jack and cheddar cheese with ranch dressing 9

Chicken Caprese Wrap

Cherry tomatoes, fresh mozzarella, fresh basil and grilled chicken with balsamic glaze 8

Country Candied Walnut Wrap

Seasoned chicken, diced apples, dried cranberries, candied walnuts and mayo 9

Chicken Caesar Wrap

Romaine lettuce, grilled chicken, house croutons and fresh grated parmesan cheese in a creamy Caesar dressing 8

Scrod Italiano

Baked haddock topped with house bread crumb, served with rice and vegetable of the day 12

Panko Crusted Fish and Chips

Fresh haddock fried in a panko batter, served with Fay's seasoned chips, coleslaw and chipotle sauce 12

Stuffed Turkey Panini

Sliced roasted turkey, stuffing and cranberry mayo sauce 9

Kris's "Kacoila" Sandwich

Slow roasted pork in Kris's special house made sauce 8

Lobster Roll and Chowder

Fresh lobster meat on a toasted hot dog roll served with Fay's Signature chips, cole slaw and a cup of chowder 16

Quahog and Chowder

Spicy or mild stuffed quahog, served with a cup of Fay's famous clam chowder 7

Fish with Chips

Golden fried haddock in an English style batter or dry batter, served with Fay's seasoned chips or fries, cole slaw and tartar sauce 11

Berry BBQ Glazed Salmon

Grilled 4 oz. salmon filet, glazed with a berry bbq sauce, served with rice and vegetable of the day 13

Beverages

Bottomless Soft Drinks 2.50 Child Size 1.50

diet pepsí, pepsí, sierra mist, root beer, orange, ginger ale, sweetened or unsweetened iced tea and pink lemonade

Shirley Temple 2.50

Chocolate or Plain Milk 2.50 Child Size 1.75

Tea 1.50

Coffee 1.50

San Pellegrino 3

Juice Drinks 2.50

Poland Springs 1.50

Hot Chocolate 1.50

Iced Coffee (seasonal) 2.50

Desserts

Big Apple Pie

Mounds of fresh, tart, crisp apples, sauced with cinnamon apple cider and loaded with crunchy granola crumbs, served warm, with a scoop of vanilla bean ice cream 8

Gluten Free Chocolate Torte

Rich Chocolate flourless torte cake, garnished with chocolate sauce and whipped cream 7

Lemoncello Cake

Three layers of moist white cake filled with tart lemon cream, frosted with a smooth lemon butter cream, garnished with white chocolate curls and handmade lemon chocolate wedges 8

Cookies and Cream

Six cream-filled chocolate Oreo® cookies, deep fried, served with vanilla or chocolate ice cream, topped with chocolate sauce and whipped cream 7

Hot Fudge Sundae

Vanilla or chocolate ice cream, topped with warm hot fudge, whipped cream and a cherry 4.75

Key Lime Pie

Traditional key lime pie on a graham cracker crust, garnished with raspberry and kiwi lime sauce 7

Chocolate Pots de Crème

A rich chocolate mousse served with fresh raspberries and raspberry sauce 8

Consumer Advisory: Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server if anyone in your party has any allergies.