

# Local Break

4550 State Hwy 02642-2769 · +15082556100 · Updated: Jan 14, 2026

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## APPETIZERS 13

### Bowl of Chowder

**\$11.00**

Clams, chives, oyster crackers

### Chicken Soup

**\$11.00**

Chicken breast, potato, carrot, dumpling

### Local Break Caesar

#### AVAILABLE OPTIONS

Chopped romaine, parmesan, croutons, bacon, grape tomato, house-made dressing

\$15.00

Add Chicken: \$9.00

Add Shrimp: \$11.00

Add Salmon: \$13.00

Add Teriyaki Steak Tips:

\$14.00

### Citrus Goat Cheese Salad

#### AVAILABLE OPTIONS

Mixed greens, blueberries, red onion, honey roasted walnuts, goat cheese, grape tomato, lemon vinaigrette

\$15.00

Add Chicken: \$9.00

Add Shrimp: \$11.00

Add Salmon: \$13.00

Add Teriyaki Steak Tips:

\$14.00

### Buddha Bowl

#### AVAILABLE OPTIONS

Quinoa, roasted cauliflower, toasted sweet potatoes, chimichurri sauce, balsamic reduction, candied walnuts, & avocado

\$17.00

Add Chicken: \$9.00

Add Shrimp: \$11.00

Add Salmon: \$13.00

Add Teriyaki Steak Tips:

\$14.00

### Wings

**\$15.00**

Choose Your Sauce: Classic Buffalo, Garlic Buffalo or Blue Cheese Buffalo. Choose Your Temp: Mild, Medium or Hot

### Arancini

**\$13.00**

Parmesan reggiano & mozzarella stuffed risotto balls, deep fried, marinara

### Flatbread

**\$16.00**

House-made bbq sauce, marinated grilled chicken, sliced onion, mozzarella, basil

<b>Fish Tacos</b>	<b>\$17.00</b>
Crispy fried cod, corn salsa, cotija cheese, lettuce, chili mayo, baby green salad	
<b>Mexican Corn</b>	<b>\$10.00</b>
Roasted corn on the cob, Mexican spice blend, cotija cheese, cilantro, chipotle crema	
<b>Eggplant Parmesan</b>	<b>\$14.00</b>
Breaded & fried eggplant, house-made marinara, mozzarella, parmesan, mixed green salad	
<b>Viv's Famous Fried Cauliflower</b>	<b>\$14.00</b>
House dry rubbed cauliflower, deep fried, buffalo sauce, ranch	
<b>Mac N Cheese</b>	<b>\$12.00</b>
3 Cheese sauce, bacon crumbles	

## ENTREES 7

<b>Salmon</b>	<b>\$28.00</b>
Pan seared, vegetable rice, asparagus, sweet chili sauce	
<b>Southern Fried Chicken</b>	<b>\$27.00</b>
Crispy fried chicken, buffalo mac n cheese, roasted corn, baby green salad, house-made gravy	
<b>Baby Back Ribs</b>	<b>\$28.00</b>
Half rack, garlic mashed potato, evening vegetable, house-made bbq sauce	
<b>Local Boil</b>	<b>\$29.00</b>
Mussels, littleneck clams, shrimp, corn, potato, andouille sausage, white wine, garlic, chives	
<b>Steak Tips</b>	<b>\$30.00</b>
Teriyaki marinated steak tips, garlic mashed potato, evening vegetable, pineapple pan sauce	
<b>Cajun Shrimp Scampi</b>	<b>\$27.00</b>
Pan seared shrimp, garlic, butter, white wine, grape tomato, mushroom, parmesan cheese, fettuccini, parsley	
<b>Curry</b>	<b>AVAILABLE OPTIONS</b>
Coconut curry, chickpea, carrot, potato, bell pepper, onion, broccoli, avocado, jasmine rice	\$18.00
	Add Chicken: \$9.00
	Add Shrimp: \$11.00
	Add Salmon: \$13.00
	Add Teriyaki Steak Tips: \$14.00

## BURGERS & SANDWICHES 6

<b>Hot Chicken Sandwich</b>
Crispy fried chicken thigh, sweet pickles, house made coleslaw, brown sugar-hot sauce, kaiser bun
<b>House Burger</b>
Ground certified angus beef patty, cheddar & pepperjack cheese, house relish, lettuce, tomato, bacon-mayo, brioche bun

## Cheeseburger

Ground certified angus beef patty, lettuce, tomato, onion, pickles

## Steak N Cheese

Shaved ribeye steak, three cheese sauce, with or without onions, brioche bun

## Po' Boy

Beer battered fried shrimp, baby greens, tomato, chili garlic mayo, baguettini

## Veggie "Burger"

Homemade patty, pickled carrots, fried onions, house relish, baby greens, French dressing, brioche bun

## A LA CARTE 4

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### Cole Slaw

\$5.00

### Side Vegetables

\$6.00

### Basket of French Fries

\$6.00

### Basket of Sweet Potato Fries

\$8.00

W/ Cajun Maple Sauce

## DESSERTS 1

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### Desserts

Made in house by chef david horton

## KIDS 4

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### Mac N Cheese

### Grilled Cheese

### Kid's Tenders

### Kid's Cheeseburger

## LOCAL DRAFTS 11

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### Rotating Beer Special

\$8.50

### Schilling "Alexander" Czech Pils

\$8.50

### UFO White Ale

\$8.50

### Hog Island Seasonal

\$8.50

### Naked Ox Pale Ale

\$8.50

### Hog Island Outermost IPA

\$8.50

<b>Hog Island "Nauset Haze" NEIPA</b>	<b>\$9.00</b>
<b>Pipeworks "Unicorn Vs. Ninja" DEIPA</b>	<b>\$9.50</b>
<b>Hog Island "Ack" Red Ale</b>	<b>\$8.50</b>
<b>Mayflower Brewery Porter</b>	<b>\$8.50</b>
<b>Downeast Cider</b>	<b>\$8.50</b>

## ALWAYS ON SPECIAL <sup>1</sup>

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<b>Miller Highlife or Narragansett Lager</b>	<b>\$4.00</b>
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## BOTTLES <sup>9</sup>

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<b>Bud</b>	<b>\$6.00</b>
<b>Bud Light</b>	<b>\$6.00</b>
<b>Coors Light</b>	<b>\$6.00</b>
<b>Corona</b>	<b>\$6.50</b>
<b>Michelob Ultra</b>	<b>\$6.00</b>
<b>Miller Light</b>	<b>\$6.00</b>
<b>Heineken</b>	<b>\$6.50</b>
<b>Amstel Light</b>	<b>\$6.50</b>
<b>Guinness Cans</b>	<b>\$7.00</b>

## SPECIALTY DRINKS <sup>8</sup>

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<b>Strawberry Peach Lemonade</b>	<b>\$11.00</b>
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Deep Eddy Peach Vodka, strawberry puree, lemonade, fresh lemon

<b>Thom's Cucumber Collins</b>	<b>\$11.00</b>
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Stolen from Thom at the Uncommon Ground in Chicago, house infused cucumber gin, ginger ale, splash of sour, & fresh cucumbers

<b>Local Break Margarita</b>	<b>\$13.00</b>
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Cazadores Tequila, Triple Sec, fresh lime juice, splash of oj and sour, Grande Marnier float

<b>Gin &amp; Juice</b>	<b>\$12.00</b>
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Bombay Sapphire, St. Germain, pineapple juice, soda water, fresh lime

<b>Punch</b>	<b>\$11.00</b>
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Bacardi Spiced Rum, Bacardi Pineapple, lime juice, pineapple juice, grenadine

<b>Woodford Reserve Maple Old Fashion</b>	<b>\$13.00</b>
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Muddled cherry, orange, maple simple syrup, Angostura Bitters, Woodford Reserve Bourbon, splash of water, ice

**Red Blooded Mule****\$11.00**

Deep Eddy cranberry vodka, ginger beer, fresh lime

**Grapefruit Fizz****\$11.00**

Deep Eddy Grapefruit Vodka, Fee Brothers Lemon Bitters, club soda, lemon twist

**WHITE WINES** 8**Martini & Rossi Prosecco****\$10.00****Rose****AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$36.00

**Pinot Grigio, Anterra****AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$32.00

**Sauvignon Blanc 13 Celsius****AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$36.00

**Sauvignon Blanc, Bread and Butter****AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$40.00

**Riesling, Pacific Rim****AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$32.00

**Chardonnay, Fronterra****AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$32.00

**Chardonnay, Browne Heritage****AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$44.00

**RED WINES** 6**Pinot Noir, Hangtime****AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$44.00

**Merlot, De Loach Heritage Reserve****AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$36.00

**Malbec, Amalaya****AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$40.00

**Cabernet Sauvignon, Fronterra**

**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$32.00

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**Cabernet Sauvignon, Pendulum**

**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$52.00

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**Red Blend, The Crusher**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$44.00

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