

Small Plates

* Point Judith Calamari

Fried Crisp with Sweet Cherry Peppers and
Parmesan with Rémooulade and Marinara \$10.95

* Pan Roasted Crab Cakes

New Orleans Style with Red Pepper Jelly,
Celery Heart Salad and Spring Pea Tendril \$9.95

Pork Pot Stickers

House-made with Soy Dipping Sauce
and Spicy Red Chili Sauce \$8.95

Grilled Portobello Carpaccio

Petite Arugula Caesar Salad,
Shaved Parmesan and White Truffle Oil \$9.50

* Artisanal Cheese Tower

Daily Inspiration of Three Selected Cheeses \$10.95

Brick Oven Baked Mozzarella

Pomodoro Sauce, Parma Prosciutto
and Basil Pesto \$9.95

Roasted Garlic Plate

Warm Brie Cheese, Tomato Chutney
and Crostini \$7.95

* Sparks Shrimp Cocktail

Six Jumbo Shrimp with Lemon and
Classic Cocktail Sauce \$11.95

Baked Stuffed Oysters

Five Oysters Topped with Applewood
Smoked Bacon, Sun-Dried Tomatoes,
Spinach and Parmesan \$ 15.95

Fresh Oysters

Freshly Shucked Oysters on the Half Shell
with Classic Mignonette Sauce

6 Each --\$ 14.50 Bakers Dozen --\$ 24.95

Soups & Small Salads

* Sparks' Chowder of the Day

Bowl – \$5.50

Diane's "Special" Soup

Always Changing and Seasonally Inspired
Bowl – \$4.95

* Chopped Salad

Crisp Iceberg Lettuce Tossed with Applewood
Bacon, Cucumber, Red Onion, Tomato and
Cheddar Ranch Dressing \$5.50

* The Wedge

Iceberg Lettuce, Smoked Bacon,
Cherry Tomatoes and Green
Onion-Buttermilk Bleu Cheese Dressing \$6.95

* Sparks' Caesar Salad

Romaine Hearts, Foccacia Croutons,
Shaved Parmesan and Garlicky Dressing \$6.95

"House" Salad

Baby Lettuce, Sunflower Seeds and
Sparks' Sun-Dried Tomato Vinaigrette \$5.95

Consuming raw or undercooked meat or shellfish may
increase your risk of food borne illness.



Large Plates

* Sesame Crusted Tuna	
Searched Ahi Tuna with Bok Choy, Wasabi Mashed Potatoes and Soy-Ginger Vinaigrette	\$26.50
Pan Roasted Jumbo Sea Scallops	
English Pea Risotto, Parma Ham and Spring Pea Purée	\$23.95
* Spice Rubbed Prime Rib	
Garlic Mashed Potatoes, Green Beans, Au Jus and Horseradish Crème Fraîche	\$27.95
Seasonal Vegetable Collection	
Quinoa, Green Beans, Steamed Broccoli, Asparagus, Vegetarian Flatbread and Wilted Greens	\$16.95
Asparagus and Fontina Ravioli	
Petite Carrots, Spring Vegetables, Lemon Butter and Parmesan Cheese	\$19.50
* Braised Lamb Shank	
Slowly Simmered in Red Wine, Tomato and Herbs with Garlic Mashed Potatoes and Root Vegetables	\$28.50
Penne and Shrimp	
Sautéed Jumbo Shrimp, Broccoli, Artichoke Hearts, Baby Spinach and Sun Dried Tomato Cream	\$20.95
Cavatoppi Pasta	
Pulled Chicken, New Hampshire Bacon, Roasted Red Peppers, Smoked Mozzarella and Roasted Garlic Cream	\$17.50

Wood Fired

Rotisserie Chicken 🔥	
Lemon and Rosemary Rubbed with Garlic Mashed Potatoes, Green Beans, Roasted Garlic, Sun Dried Tomatoes and Chicken Pan Gravy	\$17.50
* Cedar Planked Salmon 🔥	
Wood Roasted, Sambal and Soy Glazed with Organic Red Rice, Napa Cabbage and Soy Buerre Blanc	\$20.50
* Wood Grilled Strip Steak 🔥	
14 oz. with Rustic Potatoes, Wilted Greens and Roasted Garlic Demi-Glace	\$24.95
Spice Rubbed Pork Tenderloin 🔥	
Wrapped in Applewood Bacon with Red Rice, Broccoli and Honey Chipotle	\$19.95
Swordfish Provençal 🔥	
Basil Mashed Potatoes, Roasted Mushrooms, Oven Dried Tomatoes and Roasted Garlic Vinaigrette	\$22.95
Wood Grilled Kobe Burger 🔥	
Vermont White Cheddar Cheese, Lettuce, Oven Dried Tomatoes, Butter Pickles, Hand Cut Fries and Crisp Onions	\$16.95
* Grilled Hanger Steak 🔥	
Balsamic Marinated with Creamed Spinach, Potato Gratin, Crisp Onions and Red Wine Demi-Glace	\$23.50
Wood Grilled Filet Mignon 🔥	
New Hampshire Bacon, Roasted Garlic Mashed Potatoes, Spring Vegetables and Bleu Cheese Fondue	\$28.95

Sides

Garlic Mashed Potatoes	\$4.95	Wood Roasted Asparagus	\$6.50
Hand Cut Herb-Parmesan Fries	\$4.95	Classic Creamed Spinach	\$4.95
Spring Pea Risotto	\$4.95	Steamed Broccoli with Garlic and Red Pepper Flake	\$4.95
Goat Cheese Macaroni and Cheese	\$5.95		

* Indicates C.R. Sparks' specialty item.

🔥 Indicates item cooked on our wood-fired rotisserie, wood-fired grill or in our 700° wood-fired brick oven.
Service Charge of 19% may be added to parties of 7 or more.

Chef de Cuisine – Chris Williams Sous Chef – Mike Duval

Brick Oven Pizza

Margherita

Red, White and Green!

Fresh Tomato, Mozzarella and Basil \$13.95

The Big Blue

Pulled Rotisserie Chicken, Roasted Butternut Squash, Sage, Caramelized Red Onions and Gorgonzola Cheese. \$13.50

* Scallop and Bacon Pizza

Mascarpone, Fontina and Green Onion \$14.95

Champignon

White Sauce, Wood Roasted Mushrooms, Oven Dried Tomatoes, Arugula, Pecorino and Fontina Cheese \$14.50

Scampi Pizza

Garlicky Shrimp, Artichoke Pesto, Tomato Concassé, Fresh Basil, Spinach, Romano and Mozzarella Cheese \$14.50

* BBQ Chicken

Grilled Chicken, House-Made BBQ Sauce, Caramelized Onions, Jalapeños, Pepperjack Cheese and Fresh Cilantro \$14.50

All pizzas are hand-formed and cooked in our 700° wood-fired brick oven.

Great Deals . . . Great Times!

Beat The Rush Specials

Monday-Thursday 4:30 – 6:00 pm

Three Course Dinner \$24.95

Featuring Sparks' Classics

“Our Treat” Tuesdays

Purchase 2 Dinner Entrees at Regular Price and get an appetizer, soup or salad of your choice on us!*

*some restrictions apply

Stop “Wining” Wednesday

All Bottles of Wine 25% Off All Day!

“Jazz It Up” Thursday

Live Jazz Featured From 7:00pm – 10:00pm



“2 GOOD TO PASS UP” TUESDAY

50% Off All Reserve Wines

50% Off All Appetizers

RAW BAR WEDNESDAY

Join us at the Bar for Shrimp, Oysters and Clams.

Plus Featured Wine Pairings

“LOBSTER LOVERS” FRIDAY

Live Maine Lobster

1-1/2 Lb. \$25.00

3 Lb. “Plus” \$45.00

Some Restrictions Apply