



Starters & Shareables

Soft Pretzel Sticks (~780 cal) \$11

Five soft pretzel sticks served with beer cheese sauce and, Dijon grain mustard sauce

Tater Kegs (~720 cal) \$11

Colossal crispy tater tots stuffed with bacon and cheddar, drizzled with sour cream, and topped with chives

Chicken Wings (~950 cal) \$14

Dry-seasoned wings, or pick a sauce: Caribbean buff-a-que, mango habanero with blue cheese dressing, celery, carrots

Fried Mozzarella Sticks (~850 cal) \$12

Served with house-made marinara

Truffle Fry Basket (~980 cal) \$12

Crispy pub fries, drizzled with truffle oil, salt, pepper & garnished with fresh shredded Parmigiano-Reggiano cheese, rosemary mix and served with creamy garlic aioli.

Ultimate Pub Nachos (~1350 cal) \$13

Fresh-made tortilla chips topped with blended cheese mix and sauce, jalapenos, black beans and topped with shredded lettuce, Pico de Gallo, sour cream, and guacamole

Add ground beef | +4.00 Add grilled chicken | +4.00

Sweet & Spicy Cauliflower (~880 cal) \$12

Tempura fried crispy cauliflower, sesame seeds & scallions

Chicken Quesadilla (~950 cal) \$13

Melted cheese, Spicy Tinga shredded chicken, sour cream, guacamole, and Pico de Gallo

Grilled Veggie Quesadilla (~820 cal) \$13

Melted cheese, grilled zucchini, bell pepper, portobello mushroom, eggplant and asparagus served with sour cream, guacamole & Pico de Gallo

Spinach and Artichoke Dip (~1150 cal) \$13

Warm, creamy blend of Spinach, artichokes, and melted cheeses. Served with warmed pita points

Fuller's Appetizer Platter (2100 cal) \$17

A shareable feast of pub favorites: crispy fried mozzarella sticks, buff-a-que chicken wings, jumbo tater kegs stuffed with bacon and cheddar, warm soft pretzel sticks with dipping sauces, and golden-fried onion rings.

Soups & Salads

New England Clam Chowder (450 cal) \$7

Classic French Onion (~420 cal) \$6

Soup du Jour (~350 cal) \$5

Cobb Salad (~890 cal) \$13

Romaine lettuce, Arugula, hard-boiled egg, avocado, bacon, corn, tomatoes, blue cheese crumbles with Blue Cheese Dressing

Mediterranean Kale Salad (~620 cal) \$13

Kale, Red Quinoa, roasted red peppers, cucumber, sliced almonds, grape tomatoes, feta, red onion, olives, tossed in Greek dressing.

House Garden Salad (~380 cal) \$11

Mixed greens, fresh tomatoes, red onion, cucumbers, carrots and balsamic vinaigrette

Classic Caesar Salad (~550 cal) \$11

Romaine lettuce, Caesar dressing, shaved Parmigiano-Reggiano cheese, croutons, and fresh pepper and charred lemon wedge.

add Grilled Chicken | +4.00

add Steak Tips | +6.00 or Shrimp | +4.00

Burgers

Fuller's Cheeseburger \$14

Freshly made steak burgers, pickles, onion, Dijonnaise & sharp American cheddar cheese on a brioche bun (~1150 cal)

Fuller's Double Cheeseburger \$17

Double the burger with two freshly made burgers, pickles, onion, Dijonnaise & sharp American cheddar cheese on a brioche bun (~1550 cal)

Sweet Potato Black Bean Burger \$14

Black Bean, Sweet Potato, shiitake mushroom, Swiss Cheese, Lettuce, Tomato, Red onion, fresh Guacamole (~1020 cal)

Add Thick Cut Peppered Bacon | +3.00

Add Fried Egg | +2.50

All burgers are served with a side of fries.

Sides

French Fries | +5.50 Coleslaw | +3.50

Onion Rings | +5.50

Side House or Caesar Salad | +5.00



Fuller's Favorites

Sweet Heat Crispy Chicken (~1050 cal) \$14

Crispy fried chicken breast, topped with hot honey, melted pepper jack cheese, peppered bacon, lettuce, tomato and pickles

The Schwefel (~860 cal) \$14

Corned beef, Swiss cheese, sauerkraut, thousand island dressing, rye bread

Chicken Caesar Wrap (~760 cal) \$13

Grilled chicken, romaine lettuce, Romano cheese, Caesar dressing,

Buffalo Chicken Wrap (~930 cal) \$13

Grilled chicken tossed in our Caribbean buffalo sauce, celery, shaved carrots, lettuce, blue cheese dressing.

California Turkey BLT (~960 cal) \$14

Turkey, avocado, BLT, mayo, toasted on sourdough bread.

Crispy Fish Sandwich (~970 cal) \$14

Guinness beer battered catch of the day, lettuce, tomato, onion, and tartar sauce on a Brioche roll.

Chicken Caprese (~880 cal) \$14

Chicken with melted fresh mozzarella, arugula, marinated tomatoes, pesto aioli, with fries on toasted ciabatta

Roasted Vegetable Pita (~720 cal) \$13

Roasted zucchini, asparagus, mushrooms, bell pepper, eggplant, and cherry tomatoes served in a warmed pita with hummus, spinach and feta cheese

Gourmet Grilled Cheese (~950 cal) \$11

Artisan sourdough, grilled to perfection and layered with, muenster, gouda cheese with arugula and roasted red pepper.,

Classic BLT (~720 cal) \$12

Toasted sourdough bread with crispy lettuce, ripe tomatoes, thick-cut peppered bacon, and mayo.

Before placing your order, please inform your server if a person in your party has a food allergy. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrees

Fish & Chips (1320 cal) \$17

Beer battered local catch of the day with fries, coleslaw and tartar sauce

Crispy Chicken Finger Plate (~950 cal) \$13

Crispy fried chicken tenders served with French fries.

Shrimp Taco Plate (~1100 cal) \$14

Marinated spicy shrimp served on a corn tortilla with shredded lettuce, Pico de Gallo, and sliced avocado dressed with chipotle creme.

Crispy Baja Fish Taco (~1250 cal) \$14

Crispy local beer-battered fish with tangy lime slaw, Jalapeno lime crema, fresh cilantro, and corn tortilla.

Chicken & Broccoli Pasta Alfredo \$15

Grilled chicken, sautéed broccoli, and pasta served in a creamy Alfredo sauce, with grilled garlic bread. (~1420 cal)

Roasted Vegetable Pasta with/ Red \$14

Pepper Cream Sauce (~1180 cal)

Roasted vegetables in a creamy red pepper sauce topped with Parmesan, basil, and balsamic glaze served with garlic bread.

Fuller's Story

Edwin D. Fuller is the President of Laguna Strategic Advisors LLC and a leading figure in the hospitality industry.

A 1968 Boston University graduate, Fuller also attended Wake Forest University and completed the Harvard Graduate School of Business Advanced Management Program. His commitment to education and corporate social responsibility is evident in his roles as Vice Chairman of BU's Board of Overseers and Chairman of the Hospitality Advisory Board, as well as his involvement in advisory boards at UC Irvine and California State University. A decorated U.S. Army Captain, Fuller earned the Bronze Star and Army Commendation Medal for his service in Vietnam and Germany. Joining Marriott in 1972, he advanced through key roles, including chief sales and marketing officer, before becoming senior vice president and managing director of international lodging operations in 1991, and later president and managing director in 1997. He is renowned for his role as the former President and Managing Director of International Lodging at Marriott International. Over nearly 22 years, Fuller led Marriott's expansion from 16 to over 550 hotels in more than 70 countries, with 175 additional hotels under development. Fuller has received numerous accolades, including the University of Nevada, Las Vegas 2013 Hospitality Industry Leader of the Year Award and several lifetime achievement awards from prestigious hospitality organizations. His contributions to the industry and education have made a lasting impact.