

CAPPUCCINO & COFFEE

All coffee drinks are made with La Colombe Coffee.

Jameson or Bushmills Irish Coffee 7.50
Butternut (Frangelico, Butterscotch & Brandy) 7.50
Orange Glaze (Kahlua & Grand Marnier) 7.50
Sweet Tooth (Amaretto & Raspberry) 7.50
Twist (Tuaca & Dark Creme de Cacao) 7.50

PORT / SHERRY

Cockburn's 10 yr. (Tawny Port) 9.50
Fonseca 20 yr. (Tawny Port) 10.50
Graham's 6 Grapes (Vintage Port) 7.50
Harvey's Bristol Cream (Sherry) 7.50
Montevina Terra d'Oro (Zinfandel Port) 7.50
Sandeman Porto Founders Reserve 6.00
Sandeman 20 yr. 11.00

SINGLE MALT SCOTCH

Balvenie 12 yr. (Speyside) 10.00
Dalwhinnie 15 yr. (Speyside) 11.00
Glenfiddich 12 yr. (Speyside) 11.00
Glenfiddich 15 yr. (Speyside) 15.00
Glenkinchie 12 yr. (Lowlands) 14.00
Glenlivet 12 yr. (Speyside) 11.00
Glenlivet 18 yr. (Speyside) 17.00
Highland Park 25 yr. (Orkney Islands) 39.00
Laphroaig 10 yr. (Islay) 10.00
Macallan 12 yr. (Speyside) 12.00
Macallan 18 yr. (Speyside) 21.00
Oban 14 yr. (Highlands) 13.00
Talisker 10 yr. (Isle of Skye) 11.00
Talisker 18 yr. (Isle of Skye) 17.00

BLENDS

Chivas Regal 12 11.00
Dewar's 12 11.00
Johnnie Walker Black 12.50
Johnnie Walker Red 11.00

SINGLE BARREL & SMALL BATCH BOURBONS

1792 Ridgemont Reserve 11.00
Booker's 13.00
Knob Creek 12.00
Old-Grand Dad 9.00
Wild Turkey 101 10.00
Woodford Reserve 11.50

COGNAC

Courvoisier Exclusif 13.00
Courvoisier VS 10.00
Courvoisier VSOP 11.00
Courvoisier XO 18.00
Hennessy VS 9.50
Hennessy VSOP 11.50
Hennessy Paradis 45.00
Martell Cordon Bleu 25.00
Martell VS 9.50
Martell VSOP 11.00
Remy Martin VS 11.00
Remy Martin VSOP 13.00



happy hour
appetizer
wine
martini
beer
scotch
whiskey
bourbon
cognac
coffee
port

CHEQUERS
SEAFOOD GRILL

happy hour

Sunday - Friday | 4:00pm - 7:00pm
Available at the bar & patio.

SPECIAL DRINK FEATURES

5.95 Martinis & Handcrafted Cocktails
5.00 House Wines
3.50 Oyster Shooter*

SUNDAY - FRIDAY

1lb. Lobster at Cost (subject to availability)

SUNDAY

1/2 off bottles of wine priced 100.00 or less

APPETIZERS

Chef's oysters* on the half shell .75 each

4.00 APPETIZERS

Smoked Salmon Flatbread
Roasted Duck Flatbread
Small Shrimp Sushi Roll

5.00 APPETIZERS

Steamed Curry Mussels
Lobster Tamale
Small Tuna Sushi Roll*
Bruschetta
Small Maine Mussels
Calamari
Cheese Burger
New England Lobster Roll

6.00 APPETIZERS

Tuna Tartare*
Shrimp Scampi
Grilled Chipotle Shrimp
Vietnamese Style Crab Spring Rolls

HANDCRAFTED COCKTAILS

STRAWBERRY BASIL MOJITO

10 Cane Rum, muddled strawberries
and sweet basil, pure cane syrup,
fresh-squeezed lime juice 10.00

PIÑA COLADA

Sauza Hornitos, Malibu Rum,
coconut cream & pineapple,
fresh-squeezed lime 8.50

CHEQUERS MARGARITA

Sauza Hornitos Tequila, Agave nectar,
Courvoisier VS, triple sec,
margarita foam 9.50

CARAMEL WHITE RUSSIAN

Pearl Caramel Vodka, Patron X.O.
Café Coffee Liqueur, cream 9.00

CARIBBEAN HARD LEMONADE

Cruzan guava & mango rums,
Malibu Rum, pineapple, fresh-squeezed
lemonade, Firefly Sweet Tea Vodka float 9.00

BERRY CAIPIROSKA

Absolut Apeach Vodka, muddled blackberries,
raspberries and blueberries, house sour mix,
pure cane syrup, squeeze of lime 9.00

FRENCH 75

Caravella Limoncello, Cointreau, Hendricks
Gin, Domaine Ste. Michelle Brut 9.50

LEMON BASIL MANHATTAN

Maker's Mark Bourbon, fresh-squeezed
lemon, pure cane syrup, basil, lemon zest 9.50

BELLINI

Domaine Ste. Michelle Brut,
Peach Schnapps, peach puree 9.00

SANGRIA - RED OR WHITE

Red - fresh berries, orange juice
Red Diamond Cabernet Sauvignon 9.00

White - fresh citrus fruits, seltzer
Ecco Domani Pinot Grigio 9.00

WINE FLIGHTS

PLATINUM BLONDES - 12.00

Conundrum White Wine Blend (California)
Honig Sauvignon Blanc (Napa Valley)
Mer Soleil "Silver" Chardonnay (Monterey)

COSMOPOLITAN WHITES - 10.00

Laurenz Gruner Veltliner (Austria)
Trefethen Dry Riesling (Napa Valley)
King Estate Pinot Gris (Willamette Valley, OR)

TINY BUBBLES - 14.00

Domaine Ste. Michelle Brut (Columbia Valley, WA)
Cantine "Maschio" Prosecco (Italy)
Moet & Chandon Imperial (France)

RIGHTEOUS REDS - 11.00

Wild Horse Pinot Noir (Central Coast, CA)
Gascon Malbec (Argentina)
Cline "Cool Climate" Syrah (Sonoma County)

FIERY REDHEADS - 13.00

Spellbound Petite Sirah (California)
Veramonte "Primus" Meritage Blend (Chile)
J. Lohr "Hilltop" Cabernet Sauvignon (Paso Robles, CA)

WHITE WINE 6OZ. | 9OZ.

SPARKLING WINES

Domaine Ste. Michelle Brut (Columbia Valley, WA) 8.50
Cantine "Maschio" Prosecco (Italy) 9.50
Moet & Chandon Imperial (France) 16.00

CRISP, REFRESHING WHITES

Montevina White Zinfandel (California) 7.00 | 10.00
Laurenz Gruner Veltliner (Austria) 9.50 | 13.00
Conundrum White Wine Blend (California) 12.50 | 17.00

CHARDONNAY

Indaba (South Africa) 7.50 | 10.50
Hess Select (Monterey) 8.50 | 11.50
J. Lohr "Riverstone" (Arroyo Seco, CA) 9.50 | 13.00
Mer Soleil "Silver" (Monterey) 12.50 | 17.00

PINOT GRIS / GRIGIO

Ecco Domani (Italy) 7.50 | 10.50
King Estate (Willamette Valley, OR) 10.00 | 14.50

RIESLING

Chateau Ste. Michelle (Columbia Valley, WA) 8.00 | 11.00
S.A. Prum Essence (Germany) 8.50 | 11.50
Trefethen Dry Riesling (Napa Valley) 11.50 | 16.50

SAUVIGNON BLANC

Seaglass (Santa Barbara) 8.50 | 11.50
Kim Crawford (New Zealand) 10.50 | 15.00
Honig (Napa Valley) 11.50 | 16.50

PROJECT RECORK

Chequers is a Project ReCork drop off point. We are one of the few places in the city where you can drop off your wine cork to be recycled. Ask your server or bartender for more information.

DESSERT WINES

Dolce Late Harvest (Napa Valley) 375 ml. 95.00
Inniskillin Ice Wine (Niagara Peninsula) 375 ml. 95.00
J. Lohr Late Harvest Riesling (California) 9.00
King Estate Vin Glace Pinot Gris Ice Wine (Willamette Valley, OR) 9.00
Robert Mondavi Moscato D'Oro (Napa Valley) 9.00

RED WINE 6OZ. | 9OZ.

BOLD, SEDUCTIVE REDS

Rosenblum Vintners Cuvee XXXIII Zinfandel (California) 8.50 | 11.50
Gascon Malbec (Argentina) 8.50 | 11.50
Cline "Cool Climate" Syrah (Sonoma County) 9.00 | 12.50
Spellbound Petite Sirah (California) 10.50 | 15.00

PINOT NOIR

Castle Rock (Monterey) 8.50 | 11.50
Wild Horse (Central Coast, CA) 11.00 | 15.50
Belle Glos "Mejomi" (Sonoma County) 11.50 | 16.50
Benton Lane (Willamette Valley, OR) 12.50 | 17.00

CABERNET SAUVIGNON

Red Diamond (Washington) 8.50 | 11.50
Joel Gott "815 Blend" (California) 11.00 | 15.50
Frei Brothers Reserve (Alexander Valley, CA) 12.50 | 17.00
J. Lohr "Hilltop" (Paso Robles, CA) 13.50 | 19.00

MERLOT

Red Rock (California) 8.50 | 11.50
Rodney Strong (Sonoma County) 10.00 | 14.50
Chateau Ste. Michelle "Indian Wells" (Washington) 11.00 | 15.50

MERITAGE & RED BLENDS

Veramonte "Primus" (Chile) 9.00 | 12.50
Hahn Estate Meritage (Central Coast, CA) 10.00 | 14.50

SIGNATURE MARTINIS

X-RATED

Skyy Vodka, X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice 9.50

ASIAN PEAR

Pear sake, Square One Vodka, jasmine, fresh-squeezed lemon, edible hibiscus flower 9.50

LEMON DROP

Ketel One Citroen Vodka, fresh-squeezed lemon, pure cane syrup with rock candy 'icing' 9.00

CUCUMBER DILL

Hendricks Gin, fresh juiced cucumber, fresh dill 10.00

PINK POPS

X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges, Brazilian passion fruit), Domaine Ste. Michelle Brut 10.00

ROSEBERRY

Skyy 90 Vodka, fresh rosemary, raspberries, mint, white cranberry juice 9.50

BLACKBERRY LEMONADE

Grey Goose Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, Prosecco float 11.00

ESPRESSO

Three Olives Vanilla Vodka, Kahlua, espresso, heavy whipping cream, shaved chocolate 10.00

FLAVORED

Mango, Pineapple, Raspberry, Apple, Pomegranate or Chocolate 9.50

BOTTLED BEER

CRAFT, IMPORTS & MICRO 5.75

Amstel Light, Beck's Dark, Corona, Estrella Damm Daura (gluten free), Heineken, Sierra Nevada, Sweetwater 420

LARGE FORMAT ARTISAN BEERS (750 ML. BOTTLE)

Unibroue Maudite (Belgium) 16.00

Chimay Red (Belgium) 18.00

DRAFT BEER

CRAFT, IMPORTS & MICRO 5.75

Bass Ale, Guinness, Harp, Newcastle, Samuel Adams Boston Lager, Stella Artois, Widmer-Hefenweizen

APPETIZERS

TEMPURA SHRIMP SUSHI ROLL

Small 8.00 | Large 11.50

TUNA SUSHI ROLL*

Small 8.00 | Large 12.00

SMOKED SALMON FLATBREAD

White sauce, onion, caper, watercress 8.00

ROASTED DUCK FLATBREAD

Italian cheeses, fig barbecue sauce, onion, apple 8.50

MINI NEW ENGLAND LOBSTER ROLLS

Sweet bun, lobster salad, watercress 10.00

LOBSTER TAMALE

Corn, Poblano pepper, avocado crema 9.50

STEAMED CURRY MUSSELS

Coconut curry broth, cilantro 9.00

GOAT CHEESE BRUSCHETTA

Tomato basil cruda, focaccia crisps 9.50

CHIPOTLE GRILLED SHRIMP

Corn & black bean relish, lime sour cream 11.00

SAUTÉED SHRIMP SCAMPI

With garlic butter 10.00

CALAMARI

Crisp fried with jalapeños and carrots 11.50

TUNA TARTARE*

Wasabi vinaigrette, sesame crackers 12.00

JUMBO LUMP CRAB CAKES

Creole remoulade and mango tartar 15.00

STEAMED MAINE MUSSELS

White wine sauce
Small 8.50 | Large 13.00

STEAMED LITTLENECK CLAMS

Garlic, butter, white wine sauce 13.00

VIETNAMESE STYLE CRAB SPRING ROLLS

Daikon, avocado, mint, basil, shiro miso 11.00

SHRIMP COCKTAIL

Served with cocktail & remoulade sauces 15.00

SHARED SAMPLER

jumbo lump crab cakes, calamari, shrimp scampi trio of sauces 34.00

COLD SEAFOOD PLATTER*

shrimp cocktail, fresh shucked oysters, tuna tartare 49.00 (serves 3-5)

FRESH SHUCKED OYSTERS*

Please ask your server for a variety of our fresh oysters.

† We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any other foods, please let your server know.

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.