#### starters

FRENCH ONION SOUP AU GRATIN 5.95

SHRIMP TEMPURA sweet chili mayo 11.95

LOBSTER & SHRIMP SPRING ROLLS that dipping sauce 10.95

SPINACH & ARTICHOKE DIP warm tortilla chips 10.95

POTATO SKINS bacon, cheddar, chives, sour cream 8.95

KOBE BEEF SLIDERS tomato, cheddar & tavern steak sauce 10.95

**TAVERN MAC & CHEESE** cavatappi pasta, four cheese blend 9.95 smoked bacon (add'l \$2) • truffle oil (add'l \$2) • lobster (add'l \$10)

GRILLED FLATBREAD fresh mozzarella, beefsteak tomato, basil olive oil drizzle 7.95

JUMBO LUMP CRABCAKE roasted corn salsa, house tartar sauce 15.95

CHIPOTLE CHICKEN WINGS bleu cheese dipping sauce 9.95

MINI CRABCAKE SANDWICH mini brioche, house tartar sauce 3.50 each

**HUMMUS PLATE** chic pea hummus with citrus, lentil hummus, marinated olives, grilled naan bread 8.95

### small salads

**BLT WEDGE** iceberg lettuce, smoked bacon, 24 hour tomatoes, grilled red onion, crumbled bleu cheese dressing 6.95

**TAVERN SALAD** baby greens, plum tomatoes, red onions, balsamic vinaigrette 5.95

**CEASAR SALAD** hearts of romaine, brioche croutons 5.95

#### raw bar

SHRIMP COCKTAIL cocktail sauce, roasted red pepper mayo 15

**COLLOSAL LUMP CRAB COCKTAIL** 18

**CLAMS ON THE HALF** top necks • little necks

**ICED OYSTERS** east & west coast

\*Consuming raw seafood or shellfish can increase your risk of food borne illness

#### entrees

**GLAZED SALMON** red onion marmalade, fingerling potatoes 19.95

LINE CAUGHT BLACKENED SWORDFISH sweet potato crabmeat hash, voodoo sauce 27.95

FISH & CHIPS guinness ale battered cod, housemade tartar sauce, shoestring fries 18.95

HERB ROASTED HALF FARM CHICKEN roasted vegetables 18.95

BBQ PORK RIBS house seasoned & smoked, housemade bbq sauce, shoestring fries, coleslaw 19.95

**DOUBLE CUT PORK CHOP** warm apple compote, grilled asparagus, smoked bacon & potato pancake 27.95 (please allow a 30 minute preparation time)

STEAK FRITES grilled hanger steak, chimichurri drizzle, truffle fries 23.95

**CENTER CUT FILET MIGNON** lobster mashed potatoes, wilted spinach, port wine reduction 35.95

SHEPERD'S PIE ground beef, mixed veggies, cheese, twice baked mashed potatoes 15.95

BRAISED SHORT RIB RAVIOLI wild mushroom demi glaze 15.95

**PENNE PRIMAVERA** grilled vegetables, diced plum tomatoes, sauteed spinach, parmigiano, roasted garlic-olive oil 15.95 with chicken 17.95 • with shrimp 18.95

# daily specials

MONDAYS & TUESDAYS: all night sunset menu

\$24 two course price fixed dinner

**WEDNESDAYS:** 

burger & sandwich night \$9 burger or basil chicken sandwich

THURSDAYS:

fish tacos catch of the day, sliced avocado, shredded lettuce, avocado-jalapeno sour cream, pico de gallo

FRIDAYS:

southern style fried chicken smoked bacon-cheddar waffles,

maple-balsamic reduction

**SATURDAYS:** lobster night

stuffed or steamed one pound lobster, corn on the cob, baked potato

> **SUNDAYS:** roasted prime rib night natural au jus, chef veggies, mashed potatoes

## entrée salads

**GREEK** romaine, grilled onion, cucumbers, kalamata olives, greek feta, lemon & garlic 11.95

**COBB** iceberg, smoked bacon, roasted red peppers, tomatoes, hard boiled eggs, aged cheddar, spicy ranch dressing 11.95

**BABY SPINACH** crumbled goat cheese, dried cranberries, sliced almonds, pomegranate mollasses vinaigrette 12.95

{grilled or blackened chicken \$5 • grilled shrimp \$6 • grilled steak \$7 }

**CRABCAKE CAESAR** jumbo lump crab cake, chopped romaine, corn salsa, brioche croutons 16.95

substitute grilled chicken 15.95 • substitute grilled shrimp 16.95

**GRILLED SALMON NICOISE** fingerling potatoes, baby greens, 24-hr tomatoes, green beans, hard cooked egg, kalamata olives, balsamic vinaigrette 15.95

## sandwiches & burgers

served with shoestring fries

FRENCH DIP AU JUS thinly sliced roasted prime rib, melted swiss gruyere, toasted ciabatta 16.95

**GRILLED BASIL CHICKEN** fresh mozzarella, tomato, baby arugula, basil mayo, herb focaccia 13.95

TURKEY TURKEY BURGER turkey bacon, american cheese, potato roll, side mixed greens salad 14.95

**TAVERN BURGER** 10oz hand form fresh ground angus, toasted brioche bun, lettuce, onions, tomato, half sour pickle 12.95

aged cheddar • american • bleu cheese • swiss gruyere • fresh mozzarella TOPPINGS: (\$1 each)

smoked or turkey bacon • sautéed mushrooms • caramelized onions • fried egg

sides

shoestring fries 6 • sweet potato fries 7 • mashed potatoes 6 • lobster mashed potatoes 9 • baked potato 5 • loaded baked potato 7 buttermilk fried onion rings 7 • creamed spinach 9 • sauteed spinach 8 • veggie of the day 5 • small mac & cheese 6