



STARTERS

NEW ENGLAND CLAM CHOWDER	Bowl 8.95
SESAME ASIAN TUNA	15.95
saku tuna, avocado, sushi rice, wontons, sesame, ponzu, scallions	
LOADED NACHOS	18.95
spicy chicken, pico de gallo, black beans, guacamole, sour cream, jack & cheddar	
CHICKEN TENDERS	15.95
fry bird sauce	
CRAB CAKE SKILLET	19.95
crab, peppers, onions, herbed crumbs, lemon beurre blanc	
SPICY PEI MUSSELS	16.95
chili flakes, white wine, garlic, san marzano sauce, garlic bread	
CRISPY CALAMARI	17.95
breaded rings & tentacles, fresh lemon, parmesan cheese & herbs	
WARM CORNBREAD SKILLET	9.95
honey whipped butter	

SALADS

STEAK HOUSE WEDGE	25.95
served medium-rare, baby iceberg, chopped bacon, grape tomatoes, bleu cheese crumble, bleu cheese dressing	
HONEY ASIAN SALAD	20.95
bronzed ginger chicken, crispy wontons, sesame noodles, tomatoes, spring mix, honey mustard	
BLACKENED CHICKEN COBB	20.95
crispy shell, iceberg & romaine, sliced avocado, tomatoes, chopped bacon, hard boiled egg, onions	
AHI TUNA SALAD*	19.95
ahi tuna seared rare, avocado, wonton strips, spring mix, wasabi crema, scallions, citrus vinaigrette	
CLASSIC CAESAR	10.95
chopped romaine, parmigiano reggiano, house croutons, creamy caesar dressing Add: Blackened Chicken +8 Shrimp +12 Salmon +14 Steak Tips +14 Tofu +6	

BURGERS & MORE

Choice of One Side: French Fries Onion Strings Side Caesar or Garden Salad	
SMASHBURGER*	18.95
6oz beef patty, NY cheddar, crispy bacon, caramelized onions, potato roll, burger sauce Add a Patty +5	
HONEY CHICKEN WRAP	18.95
crispy chicken, bacon, lettuce, tomato, onion, pickles, honey mustard, griddled flour wrap	
OLD FASHIONED CHEESEBURGER*	20.95
8oz Certified Angus Beef®, vermont cheddar, lettuce, tomato, pickle, onion, brioche bun	
JOHN CARVER CLUB	18.95
house roasted turkey, lettuce, tomato, bacon, avocado, mayonnaise, wheat-berry bread	
FRIED HADDOCK SANDWICH	20.95
crispy haddock, arugula, NY cheddar, tartar sauce, crunchy coleslaw & pickles, brioche bun	
CHICKEN CAESAR WRAP	18.95
crispy chicken, chopped romaine, parmigiano reggiano, creamy caesar dressing, warm tortilla	

STEAK & SEAFOOD

Our Temps: Rare — Medium Rare — Medium — Well Done	
TAVERN STEAK TIPS*	31.95
sweet tavern marinade, french fries & crunchy coleslaw	
TERIYAKI SIRLOIN CAP*	32.95
8oz teriyaki marinated prime sirloin cap, crispy potato hash, sautéed broccoli	
FRIED SEAFOOD PLATTER	34.95
scallops, shrimp, haddock, french fries, crunchy coleslaw, tartar sauce, lemon	
THAI-CHILI SALMON*	26.95
8oz center cut filet, thai-chili glaze, roasted sweet potatoes, grilled asparagus	
CRISPY HADDOCK	24.95
8oz pan-seared, lemon beurre blanc sauce, parmesan risotto, grilled asparagus	
PAN-SEARED SCALLOPS*	31.95
served with lemon beurre blanc sauce over spinach, tomato & parmesan risotto	

HOUSE FAVORITES

CHICKEN PICCATA	22.95	SESAME CHICKEN BOWL	20.95
sautéed chicken medallions, white wine-lemon picatta sauce, capers, fresh lemon		crispy sesame chicken, sweet chili glaze, sesame seaweed salad, white rice, grilled avocado, ponzu	
IPA FISH & CHIPS	23.95	STUFFED ACORN SQUASH	16.95
beer battered haddock, french fries, crunchy coleslaw, tartar sauce		quinoa, baby spinach, cranberries, vermont goat cheese, scallions, chili maple sauce Add: Blackened Chicken +8 Shrimp +12 Salmon +14 Steak Tips +14 Tofu +6	

DESSERTS

CANNOLI TRIO	10.95	CRÈME BRÛLÉE Gluten Free!	10.95
vanilla, chocolate chip & chopped pistachio		fresh blueberries & whipped cream	
CHOCOLATE CAKE Gluten Free!	10.95	CHOCOLATE CHIP COOKIE SKILLET	10.95
warm mellow cream fudge sauce		vanilla ice cream & warm melow cream fudge sauce	



Please inform your server if anyone in your party has food allergies. An 18% gratuity will be added to parties of six or more.

*These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





HANDCRAFTED COCKTAILS

RASPBERRY CRUSH

Tito’s Handmade Vodka, Chambord Liqueur, lemon-lime juice & fresh mint

CHOPIN DIRTY MARTINI

Chilled Chopin Potato Vodka, filthy olive juice, blue cheese olives

BULLY BOY OLD FASHIONED Barrel Aged On-Premise

Locally distilled Whiskey made in Boston
Angostura bitters, muddled orange & cherry

MAI TAI RESERVA

Don Q Reserva 7 Year Rum, Don Q 151 Rum, Bols Orange Curaçao, orgeat, lime juice & fresh mint

MAYFLOWER MANHATTAN Barrel Aged On-Premise

Elijah Craig Small Batch Bourbon, Amaro dell’Etna, Angostura bitters, maraschino cherries

LIMONCELLO MARGARITA

Lunazul Reposado Tequila, Combier Orange, Pallini limoncello, lemon & lime juice
MAKE IT SPICY! Ghost Reposado Tequila + 1

ESPRESSO MARTINI

Mad River Vanilla Rum or Tito’s Handmade Vodka
Atomic cold brew, Bailey’s Irish Cream, Kahlúa

RED SANGRIA

Grainger’s Organic Raspberry & Citrus Vodka, Combier Creme de Framboise, Spanish red wine, splash of Sprite, fresh lemon & lime

BEE’S KNEES

Hendrick’s Gin, Local New World Apiary Raw Honey, fresh lemon juice

LALO PALOMA

LALO Blanco Tequila, Lady Bird Ruby Red Craft Grapefruit Soda, lime juice

12

14

14

12

14

12

12

12

12

12

BEERS

DRAFT

KÖLSCH, Devil’s Purse South Dennis, MA

LAGER, Stella Artois Belgium

STOUT, Guinness Dublin, Ireland

IPA, Harpoon Boston, MA

CIDER, Honey Crisp Harvard, MA

PORTER, Mayflower Plymouth, MA

BOTTLED

BUDWEISER

BUD LIGHT

COORS LIGHT

MILLER LITE

MILLER HIGH LIFE

HEINEKEN

CORONA

CORONA LIGHT

AMSTEL LIGHT

NON-ALCOHOLIC

HEINEKEN ZERO

GUINNESS 0.0

SAM ADAMS ‘JUST THE HAZE’

8

8

8

8

8

8

5

5

5

5

5

5

5

5

5

4

4

4

WINES

WHITE

PROSECCO, Mionetto Veneto, Italy

SAUVIGNON BLANC, Justin Central Coast, CA

SAUVIGNON BLANC, Crowded House Marlborough, New Zealand

PINOT GRIGIO, Kris Delle Venezie, Italy

RIESLING, Relax Germany

CHARDONNAY, Kendall-Jackson, Vintner’s Reserve California

CHARDONNAY, Black Stallion Napa Valley, CA

PINK

DRY ROSÉ, Chateau Routas Provence, France

DRY ROSÉ, Coppola, Diamond Collection California

PROSECCO ROSÉ, Coppola, Diamond Collection California

RED

PINOT NOIR, La Crema Monterey, CA

RIOJA, El Coto Rioja, Spain

SUPER TUSCAN, Antinori, Santa Cristina Tuscany, Italy

RED BLEND, Murphy-Goode California

CABERNET SAUVIGNON, Bootleg Paso Robles. CA

CABERNET SAUVIGNON, Loren Crossing Napa Valley, CA

8

10

8

8

8

11

11

9

9

9

10

10

11

9

12

11

32

40

24

24

24

42

42

35

35

35

40

40

45

35

46

45

Part of the Wellesley Restaurant Group Family:

