

SNACKS & SHAREABLES

- RICOTTA ^(V) 16
mishmish, honey, olive oil, sourdough toast
- PORK POTSTICKERS 12
hot honey, peanuts, garlic chili crisp, scallions
- CHICKPEA FRIES ^(V) 16
harissa mayo, parsley
- STREET CORN RIBS ^(V) 14
cotija cheese, lime, chili
- CHEDDAR PRETZEL BITES 14
white queso, chorizo, chive
- BLISTERED SWEET PEPPERS 15
Prime17 aioli, parsley
- SPINACH & ARTICHOKE DIP ^(V) 19
spiced corn chips, parmesan, parsley
- CHICKEN WINGS ^(DF) 19
choice of carolina style, korean bbq or buffalo
- served with crudités and choice of bleu or ranch
- MEATBALL SLIDERS 16
everything bagel, three cheese, pomodoro, parsley
- — BAO BUNS — —
- BANG BANG SHRIMP 17
sweet chili aioli, green onions, sesame seeds
- SHORT RIB 20
sweet soy glaze, carrot slaw, pickled fresno peppers, micro cilantro

EXECUTIVE CHEF
ALEX CABRERA

V (VEGETARIAN) | VG (VEGAN)
DF (DAIRY FREE) | GF (GLUTEN FREE)

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. *Items marked with an asterisk 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 especially if you have certain medical conditions.



RAW BAR

- EAST COAST OYSTERS* ^(DF, GF) 4 EA
with mignonette & cocktail sauce
- LITTLENECK CLAMS* ^(DF, GF) 3 EA
with mignonette & cocktail sauce
- JUMBO SHRIMP COCKTAIL* ^(DF, GF) 21
classic cocktail sauce

SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER 16
smokey bacon, fresh herbs, allium oil
- FRENCH ONION SOUP 15
sourdough croutons, three cheese
- TAVERN DRY-AGED CHILI** 18
three cheese, sour cream, scallions, salt & vinegar tortilla strips
***Voted Best Chili of the 2025 Chili Challenge*
- HEIRLOOM TOMATO PANZANELLA ^(V) 16
watermelon, crispy halloumi, red onion, baby arugula, balsamic
- THE CAESAR ^(GF) 15
romaine hearts, parmesan crumb, chili oil, egg, lemon caesar
- add white anchovies (+5)
- “WEDGE” IT OUT 16
iceberg, bacon, bleu cheese, tomato confit, crispy onion, chive, everything bagel seed mix, bleu dressing
- AZTEC SALAD 20
romaine, charred corn salsa, black bean, cotija, crispy tortilla, avocado vinaigrette
- ADD A PROTEIN TO ANY SALAD
- chicken 9
- steak* 12
- salmon* 18

JOIN US FOR FOOTBALL SEASON

open every Saturday & Sunday at 11:30am
sound on for Sunday & Monday night games



PLATES & HANDHELDS

- LT BURGER* 24
dry-aged smashburger, cheddar, ltop, fancy sauce, fries - make it a double patty (+8), gluten free bun (+2)
- PORK CARNITAS TACOS 24
charred salsa verde, cotija, cilantro rice, black beans, radish
- JUMBO LUMP CRABBY PATTY 29
shishito remoulade, pickled green tomato, romaine, fries
- SOUTHERN FRIED CHICKEN 29
half-chicken, chef's secret flour, thick-cut toast, mac & cheese, coleslaw, pickles - your choice of extra crispy or tennessee hot
- HOT PRIME RIB SANDWICH* 32
gruyere, crispy onions, horseradish cream, baby arugula, ciabatta hoagie, fries - gluten free bun (+2)
- CHICKEN RODEO SANDWICH 22
fried leeks, fontina cheese, pickled fresno, smokey bbq, poppy seed slaw, sesame seed bun, fries
- FISH ‘N’ CHIPS 28
cod nuggets, crispy potato, jalapeno tartar sauce, parsley

SIDES

- FRENCH FRIES ^(V, VG) 10
- BAKED POTATO ^(V) 11
butter, sour cream - upgrade to “loaded” to add pimento cheese, bacon & scallions (+5)
- GARLICKY WHIPPED POTATOES ^(V, GF) 12
chives
- PIMENTO MAC & CHEESE ^(V) 12
add bacon (+5)
- CREAMED CORN ^(V) 12
cotija
- ROASTED ASPARAGUS ^(V, VG, GF, DF) 12
balsamic reduction
- SUPER GREEN CREAMED SPINACH ^(V) 12

BEERS & SELTZERS

— 8 EACH —

YUENGLING GOLDEN PILSNER
SEA HAG IPA
BUD LIGHT
STELLA ARTOIS
CORONA
GUINNESS
WARSTEINER GERMAN PILSNER
ALLAGASH WHITE
TWO ROADS LIL' HEAVEN IPA
EAST ROCK LAGER
SAMUEL ADAMS SEASONAL
DOWNEAST CIDER
ATHLETIC NON-ALCOHOLIC

— 10 EACH —

COUNTERWEIGHT IPA 16oz
BACK EAST ICE CREAM MAN HAZEY IPA 16oz
WHALERS BLUEBERRY LEMON SELTZER
LENNY'S LEMONADE
CHIMAY PREMIERE

ZERO-PROOF COCKTAILS

— 8 EACH —

STRAWBERRY PINEAPPLE PUNCH
pineapple, strawberry, basil, lemon, lime, sugar
CUCUMBER MINT MOJITO
cucumber, mint, soda, sugar, lime
SPARKLING PALOMA
sparkling pink grapefruit, lime juice, sugar, basil
LEMONADE STAND
available flavors: strawberry, mango, peach, ginger, watermelon

SIGNATURE COCKTAILS

— 16 EACH —

LOCK & KEY MANHATTAN
rye, dry curaçao, amaro, house mix bitters
STRAWBERRY FIELDS
vodka, strawberry, lemon, sugar, egg white
WATERMELON MULE
vodka, watermelon, lime, sugar, ginger beer
EMPIRE STATE
gin, elderflower liqueur, ginger, lemon, sugar, basil
SEASIDE SPRITZ
vodka, lavender, rosemary, lemon, simple, prosecco, soda
SMOKEY RIFF
mezcal, campari, elderflower, lime, sparkling pink grapefruit
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SEASONAL OLD FASHIONED - 18
*bourbon, peach, vanilla, basil, lemon, orange,
honey ginger syrup, angostura*

FEATURED COCKTAILS

— 16 EACH —

SPECIALTY MARGARITA
*tequila, triple sec, agave, lime juice *spicy optional
seasonal flavors: mango, strawberry, peach, watermelon, prickly pear*
SHAKEDOWN STREET
tequila, aperol, cucumber, lemon, agave
LYCHEE MARTINI
vodka, dry vermouth, lychee, lime, sugar, strawberry
HARD SELL
gin, elderflower liqueur, lemon, malort
GOLD RUSH
bourbon, lemon, honey syrup
MAI TAI
rum, orange curaçao, lime juice, orgeat, dark rum
PAPER PLANE
bourbon, aperol, nonino quentessentia, lemon
SPAGHETT
miller high life, aperol, lemon juice

FROZEN COCKTAIL

HOUSE SPECIAL
ask your server about the frozen special of the day!



WINES BY THE GLASS

SPARKLING & CHAMPAGNE

PROSECCO, CAPOSALDO <i>Italy</i>	15
CHAMPAGNE, MOËT ET CHANDON IMPERIAL <i>France</i>	24

WHITE

PINOT GRIGIO, SANTA MARINA <i>Friuli-Venezia Giulia, Italy</i>	12
SAUVIGNON BLANC, YEALANDS <i>Marlborough, New Zealand</i>	12
CHARDONNAY, SAN SIMEON <i>Monterey, California</i>	15
** ARNEIS, FAMIGLIA RIVETTI <i>Piedmont, Italy - **Organic Wine</i>	16

ROSÉ

ROSÉ, CÔTÉ MAS <i>Provence, France</i>	12
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RED

MALBEC, PIATELLI RESERVE <i>Salta, Argentina</i>	12
MERLOT, SKYFALL <i>Columbia Valley, Washington</i>	12
PINOT NOIR, KEN WRIGHT <i>Willamette Valley, Oregon</i>	16
CABERNET SAUVIGNON, AUSTIN <i>Paso Robles, California</i>	16
MONTEPULCIANO, ZACCAGNINI <i>Abruzzo, Italy</i>	15
SUPER TUSCAN, LA MAIALINA GERTRUDE <i>Tuscany, Italy</i>	17