

SNACKS & SHAREABLES

RICOTTA ^(V)	16
mishmish, honey, olive oil, sourdough toast	
STREET CORN RIBS ^(V)	14
cotija cheese, lime, chili	
SPINACH & ARTICHOKE DIP ^(V)	19
spiced corn chips, parmesan, parsley	
CHEESY GARLIC BREAD ^(V)	14
boursin fondue, parsley	
FLAME-BROILED SHISHITO PEPPERS ^(GF, V)	15
zesty yuzu aioli, aleppo chile, rice pearls, herbs	
PRETZEL BITES	15
smokey queso, bacon bits, chive	
PORK POTSTICKERS	13
hot honey, peanuts, garlic chili crisp, scallions	
CHICKEN WINGS ^(DF)	19
choice of chili lime, 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	18
sweet chili aioli, green onions, sesame seeds	
KUNG PAO CHICKEN	17
crispy chicken, romaine, peanuts, cilantro	
SHORT RIB	20
sweet soy glaze, carrot slaw, pickled fresno	
peppers, micro cilantro	

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.

^{**}An 18% gratuity will be added to parties of 8 or more.
This amount is at the discretion of management & may be adjusted on request.
Thank you for your understanding.

LOCKWORKS TAVERN

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 ^{**}	16
three cheese, sour cream, scallions, salt & vinegar tortilla strips	
**Voted Best Chili of the 2025 Chili Challenge	
THE CAESAR ^(GF)	15
romaine hearts, parmesan crumb, chili oil, egg, lemon caesar	
- add white anchovies (+3)	
“WEDGE” IT OUT	16
iceberg, bacon, bleu cheese, tomato confit, crispy onion, chive,	
everything bagel seed mix, bleu dressing	
HARVEST GRAIN SALAD ^(V)	21
baby arugula, bloomed raisins, candied walnuts, pickled apples, puffed	
grains, butternut squash, apple cider vinaigrette, three cheese spread	
ADD A PROTEIN TO ANY SALAD	
chicken	10
steak*	15
salmon*	18

EXTRAS

CHARRED BROCCOLINI ^(V)	14
balsamic reduction	
ROASTED BRUSSELS SPROUTS ^(V)	15
chestnuts, pomegranate, crispy onion, yogurt	
GARLICKY WHIPPED POTATOES ^(V, GF)	12
BAKED POTATO ^(V)	11
butter, sour cream - upgrade to “loaded” (+5)	
PIMENTO MAC & CHEESE ^(V)	12
add bacon (+5)	

PLATES & HANDHELDS

LT BURGER * 24
dry-aged smashburger, cheddar, ltop, fancy sauce, fries
make it a double patty (+8), gluten free bun (+2)

CARNE ASADA TACOS * 32
marinated beef, charred salsa verde, cotija, cilantro rice, black beans, radish

CRABBY PATTY BLT 29
shishito tartar sauce, pickled green tomato, bacon, 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

ROASTED HALF-CHICKEN ^(GF) 32
butternut mash, broccolini, brown butter chicken jus

BEEF STROGANOFF 33
braised short rib, fusilli, boursin cheese, charred pearl onion, carrots, pickled celery

GRILLED PORK CHOP ^(GF) 35
boursin whipped potatoes, hanguk-spiced carrots, pineapple maple gastrique

BLACKENED SALMON ^(GF) 34
winter squash succotash, charred onion, lemon-thyme gastrique

EXECUTIVE CHEF
ALEX CABRERA

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

BEERS & SELTZERS

— 8 EACH —

YUENGLING GOLDEN PILSNER

SEA HAG IPA

BUD LIGHT

STELLA ARTOIS

CORONA

GUINNESS

WARSTEINER GERMAN PILSNER

ALLAGASH WHITE

SHIPYARD PUMPKINHEAD ALE

EAST ROCK LAGER

SAMUEL ADAMS SEASONAL

DOWNEAST CIDER

ATHLETIC NON-ALCOHOLIC

— 10 EACH —

COUNTERWEIGHT IPA 16oz

BACK EAST ICE CREAM MAN HAZY IPA 16oz

CHIMAY PREMIERE

DAILY READY-TO-DRINK COCKTAILS

ask your server for the current selection

ZERO-PROOF COCKTAILS

— 8 EACH —

HOT APPLE CIDER

local apple cider, cinnamon, orange - option to spike it!

TURMERIC PINEAPPLE PUNCH

turmeric, orange, pineapple, ginger, lemon, honey

POMEGRANATE MOJITO

pom juice, lime, mint, soda water

LEMONADE STAND

available flavors: blackberry, ginger, passionfruit, cranberry

SIGNATURE COCKTAILS

— 16 EACH —

LOCK & KEY MANHATTAN
rye, dry curaçao, amaro, house mix bitters

ROSEMARY FIG SOUR
fig vodka, lime, simple, rosemary, egg white

PUMPKIN SPICE ESPRESSO
vodka, espresso, pumpkin spice syrup

CRISTALLINO
gin, italicus, dry vermouth, orange twist

HENNY 95
cognac, orange, simple, prosecco

SEASONAL OLD FASHIONED - 18
bourbon, rosemary, cinnamon, clove, orange, lemon, vanilla, brown sugar, maple, black walnut bitters

JOHNNY SILVERHAND - 25
tequila, aperol, maraschino luxardo, habanero bitters, chocolate bitters, tajin, corona

FEATURED COCKTAILS

— 16 EACH —

PEAR MARTINI
vodka, spiced pear, lemon, pear purée, sugar

HOT TODDY
whiskey, lemon, clove, brown sugar

GOLD RUSH
bourbon, lemon, honey syrup

CODA DI LEONE
bourbon, amaro, allspice, lime

AMARO ARANCIA FIZZ
aperol, sweet vermouth, orange, prosecco, soda water

MAI TAI
rum, orange curaçao, lime juice, orgeat, dark rum

SHAKEDOWN STREET
tequila, aperol, cucumber, lemon, agave

SPECIALTY MARGARITA
*tequila, triple sec, agave, lime juice *spicy optional
seasonal flavors: blackberry, pomegranate, cranberry, passionfruit*

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

PROSECCO, CAPOSALDO 15
Italy

CHAMPAGNE, MOËT ET CHANDON IMPERIAL 24
France

WHITE

PINOT GRIGIO, SANTA MARINA 12
Friuli-Venezia Giulia, Italy

SAUVIGNON BLANC, YEALANDS 12
Marlborough, New Zealand

CHARDONNAY, SAN SIMEON 15
Monterey, California

**ARNEIS, FAMIGLIA RIVETTI 16
*Piedmont, Italy - **Organic Wine*

ROSE

ROSÉ, CÔTÉ MAS 12
Provence, France

RED

MALBEC, PIATELLI RESERVE 12
Salta, Argentina

MERLOT, SKYFALL 12
Columbia Valley, Washington

PINOT NOIR, KEN WRIGHT 16
Willamette Valley, Oregon

CABERNET SAUVIGNON, AUSTIN 16
Paso Robles, California

MONTEPULCIANO, ZACCAGNINI 15
Abruzzo, Italy

SUPER TUSCAN, LA MAIALINA GERTRUDE 17
Tuscany, Italy

HAPPY HOUR

*every Monday - Friday from 3pm - 6pm
with \$9 bites & bevs*

