LOCKWORKS TAVERN

CHILLED SEAFOOD

EAST COAST OYSTERS* (DF, GF) 4 EA
with mignonette & cocktail sauce

JUMBO SHRIMP COCKTAIL* (DF, GF) 21
classic cocktail sauce

Sushi Rolls

SALMON* 17
avocado, cucumber, scallion, fried leeks, chili crisp, spicy yuzu aioli

CRISPY SHRIMP 16
carrot, red pepper, cucumber, green onion, sesame, tobiko, togarashi aioli, unagi

SPICY TUNA* 19
avocado, cucumber, scallion, sesame, tobiko, spicy yuzu aioli, unagi

SURF & TURF* 24
spicy tuna, thinly-sliced filet, avocado, green onion, sesame, cucumber, tobiko, togarashi aioli, unagi

SNACKS & SHAREABLES

RICOTTA (V) 16
mishmish, honey, olive oil, sourdough toast

SPINACH & ARTICHOKE DIP (V) 19
spiced corn chips, parmesan, chives

CHEESY GARLIC BREAD (V) 14
boursin fondue, chives

PRETZEL BITES 15
jalapeño queso, crispy bacon, chives

PORK POTSTICKERS 15
hot honey, peanuts, garlic chili crisp, scallions

CHICKEN WINGS (DF) 19
choice of garlic parmesan or buffalo and bleu or ranch, with crudités

Bao Buns

BANG BANG SHRIMP 18
sweet chili aioli, green onions, sesame seeds

SHORT RIB 20
sweet soy glaze, carrot slaw, pickled fresno peppers, cilantro

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 16
smokey bacon, fresh herbs

FRENCH ONION SOUP 15
garlic 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 16
romaine hearts, cheesy garlic crouton, chili oil, lemon caesar
- add white anchovies (+3)

"WEDGE" IT OUT 16
iceberg, bacon, bleu cheese, cherry tomatoes, crispy onion, chive, bleu dressing

CRAB LOUIE COBB SALAD 28
lump crab meat, crispy bacon, egg, tomatoes, avocado, asparagus, crispy onion, zesty thousand island

Add a Protein to Any Salad

Grilled Chicken Breast 10
24-Hour Marinated Steak 15*
Pan-Seared Salmon 18*

EXTRAS

CHARRED BROCCLINI (V, GF) 14
garlic oil, fig glaze

FRENCH FRIES (V, VG, DF) 10
upgrade to truffle fries (+5)

FRIED BRUSSELS SPROUTS (DF) 14
bacon, maple pepper vinaigrette

GARLICKY WHIPPED POTATOES (V, GF) 12

BAKED POTATO (V) 11
butter, sour cream - upgrade to "loaded" (+5)
- add golden kaluga caviar (+25)

PIMENTO MAC & CHEESE (V) 12
add bacon (+5); add short rib (+10)

PLATES & HANDHELDS

LT BURGER* 25
dry-aged smashburger, cheddar, ltop, fancy sauce, fries
- make it a double patty (+8), gluten free bun (+2)

CHICKEN TINGA TACOS 28
slow-braised chicken, avocado mousse, cotija, cilantro rice, crisp lettuce, radish

SUSHI-RITO* 26
burrito with ahi tuna, salmon, carrot, peanuts, cucumber, red pepper, pickled ginger, sweet chili, mixed greens

SOUTHERN FRIED CHICKEN 29
half-chicken, chef's secret flour, thick-cut toast, mac & cheese, crunchy slaw, pickles
- your choice of extra crispy or hot honey

HOT PRIME RIB SANDWICH* 32
gruyere, caramelized onions, horseradish cream, baby arugula, ciabatta hoagie, fries
- gluten free bun (+2)

NASHVILLE HOT CHICKEN SANDWICH 24
crispy buttermilk chicken, crunchy slaw, pickles, tavern sauce, pretzel bun

GRILLED PORK CHOP (GF) 35
fall whipped potatoes, haricots verts, bacon jam, chives

BLACKENED SALMON* (GF) 35
fall vegetable potato hash, maple apple glaze, chives

ROASTED HALF-CHICKEN (GF) 34
boursin whipped potato, garlic broccolini, wild mushroom marsala, chives

DF (Dairy Free)
GF (Gluten Free)
V (Vegetarian)
VG (Vegan)

*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.*

BEERS & SELTZERS

8 each

BUD LIGHT

CORONA

STELLA ARTOIS

YUENGLING GOLDEN PILSNER

ALLAGASH WHITE

BROOKLYN LAGER

GUINNESS

GARAGE BEER LIME LIGHT LAGER

SAMUEL ADAMS SEASONAL

SHIPYARD PUMPKINHEAD ALE

NEW ENGLAND BREWING
FUZZY BABY DUCKS IPA

ATHLETIC BREWING CO. NON-ALCOHOLIC

10 each

LYMAN ORCHARDS CIDER

PAULANER GERMAN PILSNER

COUNTERWEIGHT IPA

HIGH NOON
ask about our assorted flavors

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, prickly pear

SIGNATURE COCKTAILS

16 each

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

SLOEDOWN NEGRONI
sloe gin, campari, sweet vermouth, degroff amaro

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

THE HIDEAWAY
bumbu, white rum, orange liqueur, lime, orgeat, kiwi

PUMPKIN SPICE ESPRESSO MARTINI
vodka, espresso, pumpkin spice syrup

APEROL MULE
vodka, aperol, lime, ginger beer

ROYAL REVIVER
gin, orange liqueur, lillet blanc, lemon, absinthe

HARVEST SPRITZ
prosecco, house-made orangecello, lemon, soda

SEASONAL OLD FASHIONED - 18
bourbon, peach, vanilla, lemon, orange, sugar, angostura bitters

FEATURED COCKTAILS

16 each

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

TREE TRUNKS
apple-infused bourbon, vanilla brown sugar maple syrup, lemon

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

THE MADHATTER
bourbon, chambord, simple, elderflower, basil, lemon

SPECIALTY MARGARITA
*tequila, triple sec, agave, lime juice *spicy optional*
~ seasonal flavors: mango, blackberry, pear, blood orange, passionfruit, strawberry

WINES BY THE GLASS

Sparkling & Champagne

PROSECCO, *CAPOSALDO* 15
Italy

BRUT ROSÉ CAVA, *SEGURA VIUDAS* 14
Spain

CHAMPAGNE, *MOËT ET CHANDON "IMPÉRIAL"* 24
France

White

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

SAUVIGNON BLANC, *YEALANDS* 12
Marlborough, New Zealand

RIESLING, *DR. KONSTANTIN FRANK* 14
Finger Lakes, NY

CHARDONNAY, *SAN SIMEON* 15
Monterey, California

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

Rosé

ROSÉ, *CHATEAU DE BERNE "ROMANCE"* 12
Provence, France

Red

MALBEC, *PIATELLI "RESERVE"* 12
Salta, Argentina

MERLOT, *SKYFALL* 12
Columbia Valley, Washington

PINOT NOIR, *KEN WRIGHT* 16
Willamette Valley, Oregon

TEMPRANILLO, *BARON DE LAY* 14
Rioja, Spain

TEMPRANILLO JOVEN, *AGNVS* 14
Rioja, Spain

CABERNET SAUVIGNON, *AUSTIN* 16
Paso Robles, California

MONTEPULCIANO, *ZACCAGNINI* 15
Abruzzo, Italy

SUPER TUSCAN, *LA MAIALINA "GERTRUDE"* 17
Tuscany, Italy

*** 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.*