



Starters

Mediterranean Octopus GF
Roasted and Marinated | Roasted Fingerling Potatoes | White Wine Butter | Croutons \$21

Steakhouse Bacon
Slow Roasted | House Sliced Applewood Smoked Bacon | Maple Bourbon Glaze | Served over Granny Smith Apple Frisée Salad with Cotija Cheese \$15

Mushroom Bangers
Mushrooms | Stuffed with Sweet Italian Sausage and Seasoned Bread Crumbs | Baked in a Pernod Cream Sauce \$16

Waterman's Crab Cake
Lump Crab Meat | Corn Purée | Corn Bread | Onions | Peppers | Topped with Granny Smith Apple Frisée Salad with Cotija Cheese and Mustard Seed | Served over Chili Lime Aioli \$21

***As Entrée:** Two (2) Baked Crab Cakes | Saffron Rice | Roasted Baby Carrots \$36

Fried Calamari GF/ur
Traditional Style with Hot Cherry Peppers | Choice of Homemade Marinara or Tossed in Sweet Thai Sesame Chili Sauce \$16

Mussels GF/ur
Prince Edward Island Mussels | White Wine Tomato Broth | Caramelized Fennel Confit | Fresh Herbs | Garlic Toasted Baguette \$16

Loaded Potato Skins
Potato Halves | Prime Rib | Caramelized Onions | Mushrooms | Roasted Peppers | Three Cheese Blend | Prosciutto | Sour Cream | Lemon Garlic Aioli | Green Onion Garnish \$12

Soups

Manhattan Clam Chowder GF
Local Chopped Clams | Tomatoes | Peppers | Bacon | Onions | Potatoes \$7

Hearty French Onion Soup GF/ur
Red Onions | White Onions | Chives | Gruyère | Provolone | Parmesan \$8

Raw Bar

Shrimp Cocktail GF
(4) Shrimp | Cocktail Sauce \$16

Middle Neck Clams GF
(8) on the ½ Shell \$14

Seasonal Oysters GF
(6) on the ½ Shell \$18

Salads

The Wedge GF
Baby Iceberg | Chopped Bacon | Tomatoes | Red Onions | Blue Cheese Dressing | Crumbled Gorgonzola \$13

Classic Caesar GF/ur
Romaine | Shaved Parmesan | Homemade Croutons | Creamy Caesar Dressing \$13

Grilled Romaine GF/ur
Grilled Romaine | Crumbled Croutons | Micro Greens | Garlic Stewed Tomatoes | Pickled Red Onions | Edible Flowers | Smoked Goat Cheese | Goddess Dressing \$13

Chopped Salad GF/ur
Iceberg Lettuce | Salami | Provolone | Mixed Olives | Hot Cherry Peppers | Tomatoes | Red Onions | Extra Virgin Olive Oil | Red Wine Vinegar | Homemade Croutons \$14

ADD TO ANY SALAD GF

Grilled Chicken +\$5 / Grilled Shrimp +\$11 / Salmon (Blackened or Grilled) +\$11

Signature Dishes

Glazed Salmon GF
Oven Roasted | Maple Bourbon Soy Glaze | Pomegranate | Crispy Oyster Mushroom | Delicata Squash \$28 - Contains nuts

Merlot Braised Short Rib GF
Boneless | Slow Braised in Natural Jus | Mashed Potatoes | Roasted Baby Carrots | Frizzled Onions \$37

Frenched Chicken Breast GF
Seared, Bone-In Airline Chicken Breast | Served over an Arugula Salad with Port-Poached Figs, Merlot-Poached Pear, Candied Walnuts and Smoked Goat Cheese \$26 - Contains nuts

New Zealand Rack of Lamb GF
Grass Fed | Herb Crusted | Pan Seared | Demi-Glace Drizzle | Mashed Potatoes | Roasted Baby Carrots \$38

Bistro Pork Chop GF
Cajun-Seared, Bone-In Chop | Andouille Sausage | Middle Neck Clams | Tomato and Saffron-Cilantro Jus | Mashed Potatoes | Wilted Kale \$38

North Atlantic Cod GF
Roasted | Fingerling Potatoes | Served over Broccoli Rabe, White Bean and Garlic Broth \$29

Sacchetti
Ricotta and Parmesan Stuffed Pasta Purses | Tomato Blush Vodka Sauce | Crispy Prosciutto Topping \$24

Paella
Saffron Rice | Chorizo | Smoked Chicken | Gulf Coast Shrimp | Mussels | Clams | Scallops | Tomato | Fresh Herbs | Crostini with Garlic Aioli \$32

Steaks

All steaks served with a demi-glace drizzle.

Filet Mignon GF
8oz Center Cut | Grilled | Garlic Butter | Mashed Potatoes | Roasted Baby Carrots | Broccoli \$48

NY Strip GF
14oz Dry Aged 30 Days, "Steak Lovers Steak"
Cast-Iron Seared to Perfection and Sliced | Mashed Potatoes | Roasted Baby Carrots | Broccoli \$52

Bone In Ribeye GF
18oz C.A.B. Cowboy Steak, Dry Aged 28 Days
Seasoned | Grilled | Mashed Potatoes | Roasted Baby Carrots | Broccoli \$54

Tavern Burgers

All Burgers Include Lettuce | Tomato | Grilled Red Onion

angus burger / cheeseburger **GF/ur**
10oz Angus Burger | Choice of Cheese | French Fries \$15/\$16

french dip burger **GF/ur**
10oz Angus Burger | Shaved Prime Rib | Caramelized Onions | Swiss and Provolone Cheese | Crispy Fried Onion Ring | Ciabatta | Au Jus | French Fries \$17

steakhouse burger **GF/ur**
10oz Angus Burger | Mushrooms | Cheddar Cheese | Thick Sliced Bacon | Crispy Fried Onion Ring | French Fries \$17

baja burger **GF/ur**
10oz Angus Burger | House-Made Smoked Pineapple Guacamole | House-Made Pickles | French Fries | Garnished with a Bacon-Wrapped, Stuffed Pepper Jack Cheese Jalapeño \$17

CHEESES: American | Cheddar | Provolone | Mozzarella | Blue Cheese

Tavern Specials

short rib cheddar mac and cheese
Baked | Cavatappi Pasta Tossed with House-Made Cheddar Cheese Sauce | Topped with Bread Crumbs and Crumbled Bacon \$19

tavern blt **GF/ur**
Thick Sliced Applewood Smoked Bacon | Lettuce | Tomato | Mayonnaise | Toasted Sourdough | Potato Chips \$15

eggplant rollatini
Egg Battered | Stuffed with Ricotta Cheese | Baked with Marinara and Mozzarella | Served over Cavatappi Pasta \$16

chili **GF**
Fresh Ground Beef | Seasoned and Slow Cooked | Red Beans | Onion | Pepper | Tomato | Topped with Cheddar Cheese \$10

chicken portobello wrap
Grilled Chicken | Grilled Portobello | Roasted Pepper | Swiss Cheese | Pesto Mayo | Flour Tortilla | Lettuce | Tomato | French Fries \$19

nachos **GF/ur**
House-Made Tortilla Chips | Diced Tomatoes | Pickled Jalapeños | Cheese Sauce | Shredded Cheese | Sour Cream | House-Made Smoked Pineapple Guacamole

ADD TO NACHOS: Chili: \$15 • Shredded Chipotle Chicken: \$16 • Short Rib: \$17

From the Pizza Oven

*Gluten Free Cauliflower Crust Available Only for 12" Pies: Add \$4

margherita pie **GF/ur**
Hand Tossed | Homemade Pizza Dough | Diced Tomatoes | Fresh Mozzarella | Basil
12" Pie \$10 / 16" Pie \$14

tavern pie **GF/ur**
Hand Tossed | Homemade Pizza Dough | Savory Tomato Sauce | Mozzarella | Provolone | Parmesan
12" Pie \$8 / 16" Pie \$12

the mobster **GF/ur**
Hand Tossed | Homemade Pizza Dough | Savory Tomato Sauce | Pepperoni | Italian Sausage | Caramelized Onions | Mushrooms | Mozzarella | Provolone | Parmesan
12" Pie \$14 / 16" Pie \$16

caprese flatbread
Hand Tossed | Homemade Pizza Dough | Mozzarella | Diced Tomatoes | Artichoke Hearts | Red Onion | Garlic | Olive Oil | Roasted Red Pepper \$14

Toppings

+\$1 each

Onions | Bell Peppers | Hot Cherry Peppers | Broccoli Rabe | Mushrooms

+\$2 each

Pepperoni | Grilled Chicken | Shaved Ribeye | Ground Sausage | Salami

Sides

twice baked potato **GF**
Blue Cheese | Crispy Bacon \$7

crispy brussel sprouts **GF**
Apple | Bacon | Pickled Red Onions | Sweet Black Vinegar Chili Sauce | Cilantro \$8 - contains fish sauce

broccolini **GF**
Garlic and Oil | Touch of Lemon \$6

delicata squash **GF**
Roasted Squash | Kale | Pomegranate | Toasted Nut Blend \$6 - contains nuts

baby carrots **GF**
Roasted | Touch of Butter \$6

A majority of our menu items are either naturally Gluten Free or can be made Gluten Free upon request. Please be sure to advise your server of all food allergies. We are also able to accommodate Vegan and Vegetarian dietary needs.
GF = Gluten Free • GF/ur = Gluten Free Upon Request

