



STARTERS

Mediterranean Octopus GF

Roasted and Marinated | Mixed Olives | Lemon | Capers \$18

Steakhouse Bacon

Thick Sliced Applewood Smoked Bacon | Maple Bourbon Glaze | Citrus Fennel Slaw \$14

Mushroom Bangers

Mushrooms | Stuffed with Sweet Italian Sausage and Seasoned Bread Crumbs | Pernod Cream Sauce \$15

Waterman's Crab Cake

Baked | Lump Crab Meat | Onions | Peppers | Corn Purée | Corn Bread | Grain Mustard Sauce | Mango Salsa \$19

Fried Calamari GF/ur

Traditional Style | Choice of Homemade Marinara or Tossed in Sweet Thai Sesame Chili Sauce with Hot Cherry Peppers \$15

Fried ravioli

Homemade Marinara Sauce \$12

Wings GF

Choice of Buffalo, BBQ or Sweet Thai Sesame Chili Sauce \$15

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 \$7

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



SALADS

The Wedge GF

Baby Iceberg | Chopped Bacon | Tomatoes | Red Onions | Blue Cheese Dressing | Crumbled Corgonzola \$13

Classic Caesar GF/ur

Romaine | Shaved Parmesan | Homemade Croutons | Creamy Caesar Dressing \$13

Spinach Salad GF

Organic Baby Spinach | Bacon | Red Onions | Fresh Mushrooms | Chopped Hardboiled Egg | Warm Bacon Vinaigrette \$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

GRILLED SALMON GF

Organic | Grilled and Served over Warm String Bean and Potato Salad \$28

MERLOT BRAISED SHORT RIB GF

Boneless | Slow Braised in Natural Jus | Mashed Potatoes | Red Wine Reduction | Seasonal Vegetable \$37

WATERMAN'S CRAB CAKES

Two (2) Baked Crab Cakes | Lump Crab Meat | Onions | Peppers | Corn Purée | Corn Bread | Grain Mustard Sauce | Mango Salsa | Blistered Asparagus \$29

LEMON-THYME CHICKEN GF/ur

Boneless Bell & Evans Chicken Breast | Lemon-Thyme Butter Sauce | Mashed Potatoes | Broccolini \$26

NEW ZEALAND RACK OF LAMB GF

Grass Fed | Herb Crusted | Pan Seared | Demi-Glace | Mashed Potatoes | Blistered Asparagus \$36

GRILLED PORK CHOP GF

Grilled Bone-In Chop | Peach Bourbon Glaze | Mashed Potatoes | Blistered Asparagus \$32

NORTH ATLANTIC COD GF

Roasted | Broccoli Rabe | Idaho Potatoes | White Beans | Garlic Broth \$27

SACCHETTI

Ricotta and Parmesan Stuffed Pasta Purses | Tomato Blush Vodka Sauce | Crispy Prosciutto \$21

GNOCCHI PESTO CREAM

Homemade Gnocchi | Basil Pesto Cream Sauce \$21 (*contains pine nuts)
(ADD Grilled Chicken +\$5 / ADD Grilled Shrimp +\$11)

STEAKS

All steaks garnished with a demi-glace drizzle

Filet Mignon GF

8oz Center Cut | Grilled | Cabernet Compound Butter Topping | Mashed Potatoes | Roasted Brussel Sprouts \$40

NY Strip GF

14oz Dry Aged 28 Days, "Steak Lovers Steak"
Grilled to Perfection | Mashed Potatoes | Broccolini \$48

Bone in Ribeye GF

18oz C.A.B. Cowboy Steak, Dry Aged 28 Days
Seasoned | Grilled | Mashed Potatoes | Seasonal Vegetable \$46

TAVERN BURGERS

Signature 8oz Dry Aged Burger GF/ur
Choice of Cheese | Ciabatta Bread | French Fries \$16
**Must be prepared Medium or Higher*

10oz Angus Burger / Cheeseburger GF/ur
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

California Burger GF/ur
10oz Angus Burger | Crispy Fried Avocado | Lettuce | Tomato
| Red Onion | Crispy Fried Onion Ring | French Fries | Chipotle
Mayo \$17

*CHEESES: American, Cheddar, Provolone,
Swiss, Mozzarella or Blue Cheese*

FROM THE PIZZA OVEN

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

MARGHERITA PIE GF/ur
Diced Tomato | Fresh Mozzarella | Basil
12" Pie \$10 / 16" Pie \$14

BAKED CAVATAPPI PIE GF/ur
Baked Cavatappi Pasta | Blush Tomato Sauce | Crispy Prosciutto
12" Pie \$11 / 16" Pie \$15

TAVERN PIE
Hand Tossed | Homemade Pizza Dough | Savory Tomato Sauce
| Mozzarella | Provolone | Parmesan
12" Pie \$8 / 16" Pie \$12

TOPPINGS

+\$1 each

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

+\$2 each

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

RAW BAR

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

Middle Neck Clams GF
(6) On the ½ Shell \$14

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

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TAVERN SPECIALS

Short Rib Cheddar Mac and Cheese
Cavatappi Pasta | Cheddar Cheese | Bread Crumbs |
Crumbled Bacon \$19

Organic Tuscan Chicken GF/ur
Grilled Bell & Evans Chicken Cutlet | Broccoli Rabe |
Melted Mozzarella | Roasted Pepper Coulis | Pesto
Mayonnaise | Ciabatta | Potato Chips \$17

Tavern BLT GF/ur
Thick Sliced Applewood Smoked Bacon | Lettuce |
Tomato | Mayonnaise | Toasted Sourdough | Potato
Chips \$15

Fried Chicken Wrap GF/ur
Crispy Fried Chicken Breast | Lettuce | Tomato | Chipotle
Mayo | Potato Chips \$14

Eggplant Rollatini
Egg Battered | Stuffed with Ricotta Cheese | Baked with
Marinara and Mozzarella | Cavatappi Pasta \$16

Thai Chili Pork Shanks GF
Braised and Glazed | Sweet Potato Waffle Fries \$17

Short Rib Grilled Cheese
Slow Braised Short Rib | Provolone and American
Cheese | Sourdough | French Fries \$15

SIDES

BAKED POTATO GF
Sour Cream | Chives \$5

BLISTERED ASPARAGUS GF
Topped with Parmesan Cheese and Garlic Butter \$11

BRUSSELS SPROUTS GF
Bacon | Onions | American Honey Bourbon Glaze |
Served in a Skillet \$8

BROCCOLINI GF
Garlic and Oil | Touch of Lemon \$6

WATERMAN'S CRISPY STEAK FRIES GF
Waterman's Special Seasoning | Herbed Chipotle Aioli \$6

SWEET POTATO WAFFLE FRIES GF
Sprinkled with Sea Salt and Cinnamon Sugar \$8

KIDS MENU

Mozzarella Sticks
Served with French Fries \$8

Grilled Cheese
White Toast | American Cheese | French Fries \$8

Chicken Fingers
Served with French Fries \$8

Cavatappi Marinara
Cavatappi Pasta | Marinara \$8