

## Appetizers

**Calamari Tavern Style ..... \$8**

*Tender crispy squid tossed with roasted red peppers, scallions and roasted tomatoes in our own special garlic sauce, sprinkled with fresh grated Parmesan cheese*

**Mozzarella Sticks.....\$6**

*Fried crispy golden brown outside, hot and gooey inside, served with our house Marinara*

**Tavern Crab Cakes (2) ..... \$8**

*Our own special recipe loaded with real Maryland blue crab meat, pan sautéed golden brown and served on a bed of greens with a roasted red pepper aioli*

**Gourmet Seafood Stuffies(2).....\$6**

*Dave's own recipe loaded with a mixture of shrimp, scallops, crab, clams and bread crumbs, baked to perfection*

**Clams Casino .....\$9**

*Our own special mixture with green peppers, seasonings, cracker crumbs and butter, topped with bacon and melted cheddar cheese*

**Buffalo Tenders .....\$7**

*Boneless chicken tenders marinated in hot sauce, fried and tossed in our mouth-watering buffalo sauce, served with celery sticks and blue cheese dressing*

**Wing Dings .....\$7**

*Crispy chicken wings fried golden brown*

**Tavern Skins(6) .....\$7**

*Fried potato skins 3 cheese & bacon and 3 pizza (sauce, cheese, pepperoni, sausage) or you can have all prepared the same way*

**Parisian Mussels .....<sup>New</sup> \$9**

*Customers said this had to go on the menu so here it is. Fresh Mussels cooked in white wine, garlic butter, fresh spinach, caramelized onions, bacon and blue cheese.*

## Appetizers

**Bruschetta .....\$6**

*Fresh grilled bread smothered with marinated tomatoes, garlic, basil and onions, then topped with mozzarella cheese and oven baked*

**Baked Homemade**

**French Onion Soup .....\$5**

*With croutons and 3 cheeses.*

**Jumbo Shrimp Cocktail.....\$2 Each**

**Mushrooms Augusta (2) .....\$9**

*2 large mushrooms filled with a sherried Maine lobster meat filling and cracker crumbs, baked to a golden hue.*

## Salads

**Sid's Caesar Salad .....\$6**

*Romaine, homemade croutons, fresh shredded Parmesan cheese and Caesar salad dressing.*

**W/Chicken...\$9 W/Steak...\$12**

**Grilled Buffalo Chicken Salad ..... \$8**

*Grilled chicken tossed in a buffalo sauce served over our Tavern style salad and topped with crumbled blue cheese*

**Tavern Salad .....\$7**

*A bed of mixed greens topped with sliced tomatoes, fresh mozzarella cheese, red onions and homemade croutons, drizzled with balsamic glaze*

**The Wedge.....\$6**

*Large wedge of iceberg lettuce topped with slices of bacon, blue cheese crumbles and surrounded by wedges of tomato, garnished with grilled herb bread slices.*

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## House Specialties

### Chicken Vincenza .....\$16

*Egg battered chicken breast pan sautéed, topped with breaded eggplant and mozzarella cheese, baked and served with a white wine Marsala mushroom sauce*

### Rhode Island Veal Parmesan .....\$18

*Breaded milk fed veal scallopini pan fried and topped with a chunky sweet Italian sausage sauce and mozzarella cheese, served with cheese and potato gnocchis*

### Surf & Turf .....\$21

*2 of our lobster stuffed shrimp served with a generous cut of our slow roasted prime rib*

### Tips Forestiere .....\$17

*Pan seared steak tips with mushrooms and onions in a garlic brown sauce and served over wild mushroom raviolis*

### Parmesan Encrusted Chicken .....\$16

*Chicken breast coated in fresh shredded Parmesan, lightly sautéed, baked and served over rigatonis in a pink vodka sauce.  
"Always requested"*

### Sirloin Caprice .....<sup>New</sup> \$19

*A hand cut 3/4 LB. black angus sirloin broiled to your liking and topped with sliced tomatoes and fresh mozzarella and drizzled with a balsamic glaze*

### Rylee's Seafood Bomb .....\$20

*Shrimp, scallops, crab with asparagus and diced tomato in a seafood cream served over Maryland Blue crab raviolis and topped with Rylee's favorite Lobster*

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*Parties of 6 or more  
will include an  
18% gratuity*

## Seafood

### Shrimp Scampi .....\$16

*7 large shrimp sautéed with tomatoes, garlic, herbs and scallions in olive oil and butter, served on a bed of angel hair pasta*

### Tavern Stuffed Shrimp .....\$19

*4 large shrimp loaded with a sherried Maine lobster stuffing and topped with Ritz cracker crumbs*

### Broiled Swordfish Steak .....\$15

*Served with lemon butter or Cajun seasonings*

### Scallop Casserole .....\$14

*Bay scallops cooked with butter, wine and cracker crumbs*

### Haddock Homnard .....\$18

*Atlantic Haddock topped with Maine lobster and toasted cracker crumbs*

### Haddock "Your Way" .....\$15

*Baked (with toasted cracker crumbs) broiled, lemon pepper, cajun or fried*

### Lazy Man's Lobster Saute

*The easy way to enjoy the ocean's top treasure sautéed in butter and wine*

### Market Price

#### •••••Consumer Advisory•••••

All meals are prepared to order; consumers are recommended to order seafood and other foods from animals thoroughly cooked. Partially cooked foods can increase your risk of illness.

## Beef

- Roast Prime Rib Of Beef Au Jus**  
**King's Table Cut 20 oz .....\$22**  
**Tavern Cut 12 oz.....\$18**  
*The King of roasts, slowly roasted to fuse the flavors and retain the natural juices*
- New York Sirloin .....\$17**  
*Hand cut flavorful 3/4 lb sirloin, broiled to your liking. For \$2 more try it Tavern Style (with onions, mushrooms, peppers and roasted red peppers in a garlic butter soy sauce)*
- Teriyaki Steak Tips .....\$15**  
*Pan seared steak tips with peppers, onions and mushrooms finished in our own teriyaki sauce*
- Tavern Tenderloin .....\$16**  
*Beef shoulder tenderloin marinated, broiled, sliced on the bias and laced with a roasted garlic blue cheese butter*

## Veal Specialties

- Veal Parmesan .....\$17**  
*Breaded veal scallopini pan sautéed & topped with marinara sauce and mozzarella cheese, served over choice of pasta*
- Veal Marsala .....\$17**  
*Pan seared veal scallopini with fresh garlic and mushrooms in a Marsala wine sauce*
- Veal Oscar .....\$18**  
*Pan sautéed veal scallopini topped with asparagus spears, Maine lobster and Hollandaise sauce*
- Veal Couture .....<sup>New</sup>\$17**  
*Breaded veal scallopini topped with fresh spinach, eggplant cutlet and mozzarella cheese, baked and finished with a fresh basil San Marzano tomato sauce*  
This one is for Colleen and the Coutures

## Chicken Specialties

- Chicken Parmesan .....\$15**  
*Lightly breaded chicken cutlet pan sautéed and topped with marinara sauce and mozzarella cheese, served over choice of pasta*  
*Can be prepared RI style for \$1 more*
- Chicken Marsala .....\$15**  
*Chicken breast pan sautéed with fresh mushrooms & garlic in a Marsala wine sauce*
- Grilled Chicken Saltimbocca .....\$15**  
*Grilled chicken breast topped with fresh mozzarella and prosciutto & laced with a Marsala white wine sauce with mushrooms and roasted peppers*
- Pecan Chicken .....\$16**  
*Chicken breast encrusted in pecans, baked and served with butternut squash raviolis in a butternut cream sauce*
- Chicken Bruschetta .....\$14**  
*Grilled breast of chicken topped with our own bruschetta mix (tomatoes, onions, basil, garlic) and fresh mozzarella cheese*
- Chicken Fantasia .....<sup>New</sup>\$17**  
*Breaded chicken breast, pan sautéed and topped with fresh baby spinach and gulf shrimp and finished with pink vadka sauce and shaved parmesan.*

## Deep Fried Favorites

- (We fry in 100% cholesterol free vegetable oil)*
- Fish & Chips .....\$9**
- Fried Clams ....Priced With The Tide**
- Fried Scallops .....\$14**
- Fried Seafood Plate .....\$19**  
*Shrimp, scallops, clams, and haddock*
- Fried favorites are served with French fries and homemade cole slaw*

## Pastas

**Seafood Alfredo** .....<sup>New</sup>.....\$17  
*Shrimp, scallops, crab and lobster tossed in our house Alfredo sauce over linguini*

**Cheese Ravioli**.....\$10  
*Traditional cheese raviolis topped with marinara sauce - meatballs for \$2 more*

**Eggplant Parmesan** .....\$13  
*Baked with mozzarella cheese and marinara sauce, served over choice of pasta*

**Tortellini Alfredo**.....\$13  
*Tortellinis tossed in our house alfredo sauce with scallions grilled chicken for \$3 more*

**Penne Pink Vodka** .....\$13  
*Our own pink vodka cream sauce tossed with penne and tomatoes*

**Vegetable Primavera** .....\$14  
*Broccoli, onions, asparagus, mushrooms, roasted red peppers and spinach in a garlic cream sauce and tossed with rigatonis*

**Seafood Aglio E Olio** .....\$18  
*Shrimp, scallops, blue crab and Maine lobster, sauteed in olive oil and garlic with broccoli, mushrooms, roasted red peppers and spinach, tossed with linguini.*

### Sunday's Colonial Cuisine

Roast Turkey

Baked Stuffed Chicken

Baked Stuffed Scrod

Country Fried Chicken

Fried Fish & Scallops

*Dinners are served with soup, salad, potato, vegetable & dessert.*

Meals are \$12 each

## Comfort Corner

**Gourmet Macaroni & Cheese** .....\$11  
*5-cheese sauce tossed with mini penne, bacon, ham, scallions and topped with toasted cracker crumbs and baked to perfection*

**Steak Loaf** .....\$10  
*Our version of meatloaf except we use ground angus beef and chuck to form a much tastier version, laced with a brown caramelized onion gravy*

**Shepherd's Pie**.....\$9  
*Ground beef, corn, brown onion gravy and mashed potatoes*

<sup>New</sup>  
**Old Fashioned Yankee Pot Roast** . \$11  
*Served over Mashed Potatoes with Brown Gravy*

**Pasta & Meatballs** ..... \$8  
*Your choice of pasta served with our jumbo homemade meatballs and warm garlic bread, or choose our sweet ground sausage sauce*

## Children's Menu

**Hot Dog W/ Fries**.....\$5

**Hamburger or Cheeseburger** .....\$5

**Fish & Chips** .....\$6

**Chicken Fingers W/Fries** .....\$6

**Pasta W/Sauce or Butter** .....\$5

**Grilled Cheese W/Fries**.....\$5

**Cheese Raviolis** .....\$6

*Children's meals served with soup and bread, soft drink or milk, ice cream sandwich or chocolate pudding parfait*