

Appetizers

Calamari Tavern Style **\$7**

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

Mozzarella Sticks **\$6**

Fried, golden crispy brown, and hot and gooey inside, Served with our House marinara

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

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

Gourmet Seafood Stuffies (2) **\$5**

Dave's own recipe loaded with a mixture of shrimp, Scallops, crab, clams, and breadcrumbs, baked to Create a quahog that's flavor you yearn

Clams Casino **\$7**

Our own special butter mixture with green peppers, seasonings, cracker crumbs, and 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, and served with celery sticks and blue cheese dressing

Wing Dings **\$6**

Crispy chicken wings fried golden brown

Tavern Skins NEW!

\$7

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

Bruschetta **\$5**

Fresh grilled bread topped with marinated tomatoes with garlic, basil, and onions, and topped with mozzarella cheese, and baked in the oven

Baked Homemade French Onion Soup **\$4**

With crouton and 3 cheeses

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

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

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

Pastas

Seafood Pasta **\$16**

Lobster, shrimp, scallops, and blue crab sautéed in a light sherried seafood cream sauce and tossed with linguine

Cheese Ravioli **\$10**

Traditional cheese raviolis topped with marinara sauce. Add meatballs for \$2 more

Eggplant Parmesan **\$12**

Baked with mozzarella cheese and marinara sauce, served over pasta

Tortellini Alfredo **\$12**

Tortellinis tossed in our house alfredo sauce with scallions. Add grilled chicken for \$3 more

Penne Pink Vodka **\$12**

Our own pink vodka cream sauce tossed in a garlic penne and tomatoes

Broccoli & Penne Aglio Olio **\$11**

Fresh broccoli and tomatoes tosses in a garlic and white wine sauce with penne pasta and parmesan cheese

Vegetable Primavera NEW! **\$13**

Broccoli, onions, asparagus, mushrooms, roasted red peppers and spinach, in a garlic cream sauce, and toasted with rigatonis

Children's Menu

Hot Dog with Fries **\$5**

Hamburger or Cheeseburger **\$5**

Fish & Chips **\$6**

Chicken Fingers with Fries **\$6**

Pasta with Sauce or Butter **\$4**

Grilled Cheese with Fries **\$5**

Cheese Raviolis **\$6**

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

Salads

Sid's Caesar Salad **\$5**

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

with chicken \$8 with steak \$10

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 NEW! **\$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 and topped with our house blue cheese dressing.

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

Seafood Aglio E Olio NEW! **\$17**

Shtimp, scallops, blue crab, and Maine lobster, sautéed in olive oil and garlic, with broccoli, mushrooms, roasted red peppers and spinach, tossed with linguini.

Tavern Stuffed Shrimp **\$19**

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

Broiled Atlantic Salmon **\$14**

Served with lemon butter

Broiled Swordfish Steak **\$15**

Served with lemon butter or Cajun seasonings

Scallop Casserole **\$13**
Bay scallops cooked with butter, wine, and cracker crumbs

Ocean Treasure **\$16**
Shrimp, scallops, crab, and haddock baked en Casserole with light lobster sauce and cracker crumbs

Lazy Man's Lobster Sauté **Market Price**
The easy way to enjoy the ocean's top Treasure, sautéed in butter and wine

Haddock Hamnard NEW! **\$17**
Atlantic Haddock topped with Maine lobster and toasted cracker crumbs

Haddock "Your Way" NEW! **\$14**
Baked (with toasted cracker crumbs) broiled, lemon pepper, Cajun, or fried

House Specialties

East West Combo **\$20**
A combination of Maine lobster meat and Alaskan King crab meat baked en casserole with butter, wine, and toasted cracker crumbs

Chicken Vinceza **\$15**
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 **\$17**
Breaded, milk fed veal scallopini pan fried and topped with a chunky sweet Italian sausage sauce and mozzarella cheese, serve with cheese and potato gnocchis

Tip Forestiere NEW! **\$16**
Pan seared steak tips with mushrooms & onions in a garlic brown sauce and served over mushroom raviolis

Parmesan Encrusted Chicken NEW! **\$15**
Chicken breast coated in fresh shredded Parmesan, lightly sautéed, baked and served over rigatonis in a pink vodka sauce. "Always Requested"

Surf & Turf **\$20**
2 of our lobster stuffed shrimp served with a
Generous cut of our slow roasted prime rib

Deep Fried Favorites

(We fry in 100% cholesterol free vegetable oil)

Fish & Chips **\$9**

Fried Clams **Priced with the Tide**

Fried Scallops **\$13**

Fried Seafood Plate **\$17**
Shrimp, scallops, clams, and haddock

***Fried Favorites served with French Fries
and homemade Cole slaw***

Beef

Roast Prime Rib of Beef Au Jus
King's Table Cut 20 oz. **\$20**
Tavern Cut 12 oz. **\$16**

The King of roasts, slowly roasted to fuse the
flavors and retain the natural juices, served just
the way you like it

New York Sirloin **\$16**
Hand cut 3/4 lb. flavorful cut, broiled to your liking

Teriyaki Steak Tips **\$15**
Pan seared steak tips with peppers, onions, and
mushrooms finished in our own teriyaki sauce

Tavern Tenderloin **\$15**
Beef shoulder tenderloin marinated and broiled,
sliced on the bias, laced with a roasted garlic
blue cheese butter

Chicken Specialties

Chicken Parmesan **\$14**

Lightly breaded chicken cutlet pan sautéed and topped with marinara sauce and mozzarella cheese served over choice of pasta

Can be done RI style for \$1 more

Chicken Marsala **\$14**

Chicken breast pan sautéed with fresh mushrooms and garlic in a Marsala wine sauce

Chicken Francaise **\$14**

Pan-fired egg battered chicken sautéed in a lemon butter wine sauce with fresh-diced tomatoes, scallions, and capers

Pecan Chicken **\$15**

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

Grilled Chicken Saltimbocca NEW! **\$14**

Grilled chicken breast topped with fresh mozzarella and prosciutto & laced with a Marsala white wine sauce with mushrooms and roasted peppers

Veal Specialties

Veal Parmesan **\$16**

Breaded veal scallopini pan sautéed and topped with marinara sauce and mozzarella cheese

Veal Marsala **\$16**

Pan seared veal scallopini with fresh mushrooms and garlic in a Marsala wine sauce

Veal Oscar **\$17**

Pan sautéed veal scallopini topped with asparagus spears, Maine lobster and Hollandaise sauce

Comfort Corner

Gourmet Macaroni & Cheese **\$11**

5-cheese sauce tossed with mini penne with bacon, ham scallions, and tomatoes, topped with toasted cracker crumbs and baked

Steak Loaf **\$9**

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

Shepard's Pie **\$9**

Ground Angus beef, corn, brown onion gravy and mashed potatoes

Chicken Pot Pie **\$9**

Done the old fashioned way, with tender chunks of chicken, potatoes, peas, carrots, and pearl onions in a lovely creamy supreme sauce and topped with a piecrust and baked

Pasta & Meatballs **\$8**

Your choice of pasta, served with our jumbo homemade meatballs and warm garlic bread, or choose our house sweet sausage sauce

Burgers

Hamburger **\$6**

6 oz. black angus, served on a grilled roll with lettuce and tomato. Add cheese for .50¢ more

Bacon Cheeseburger **\$7**

6 oz. black angus topped with bacon and American cheese

Tavern Burger **\$7**

Grilled angus burger topped with sautéed onions, bourbon sauce, and cheese

Birdie Burger **\$7**

Grilled chicken breast topped with cheese and served on a grilled roll with a horseradish mayo, lettuce, tomato, and red onion

All burgers are served with your choice of French fries, sweet potato fries, seasoned French fries, or chips

Sandwiches

Fried Haddock Sandwich **\$7**

Served on a grilled bulkie with lettuce, tomato, and tartar sauce

The Biggest Lobster Roll **\$17**

A sub roll grilled and heaping with freshly made lobster salad

French Onion Steak Sandwich **\$9**

An 8 oz. choice sirloin cooked to your liking and served on garlic grilled French bread topped with caramelized French onions, and melted cheddar jack cheese

Chicken Parm Sandwich **\$7**

Our house chicken parmesan served on a grilled roll

Open Faced Prime Rib Sandwich NEW! **\$11**

An 8oz grilled prime rib sandwich laced with brown gravy and served on toast points

All sandwiches and wraps are served with your choice of fresh French fries, sweet potato fries, seasoned French fries, or chips

Wrap It Up

Chicken Caesar Wrap **\$7**

Grilled chicken, shredded romaine, tomatoes, parmesan cheese, and dressing

Firecracker Wrap **\$7**

Spicy buffalo chicken, lettuce, onion, blue cheese crumbles, and dressing

Steak and Cheese Wrap NEW! **\$8**

Steak, onions, and cheese