

THE RAW BAR *Daily*

Daily Selection of fresh Oysters 1/2 dozen 10.99 **gf**

Tavern's Shrimp Cocktail

Served cold with fresh horseradish cocktail sauce 9.99 **gf**

Jumbo Crab Meat Cocktail Market Price **gf**

The Oyster Bar Sampler

4 Shrimp / Jumbo Lump Crabmeat / 4 Oysters on 1/2 Market Price **gf**

Sicilian Tuna Carpaccio

This Ahi Tuna is full of Mediterranean Sea... with extra virgin olive oil, Parmesano, olives, fresh basil and cracked peppercorns 10.99 **gf**

Alaskan Style Smoked Salmon

Our Exclusive Alaskan Recipe. Hard Wood Hot Smoked in house with Rye crostini, Red Onions, Capers and Cream Cheese, Horseradish Sauce 12.95

Appetizers

Oysters Rockefeller

Fresh oysters baked on rock salt with creamed spinach 11.99

Pan Seared Yellow Fin Tuna Steak

Served with Wasabi sauce 12.99 **gf**

Mussels Marinara

Sautéed in garlic, olive oil and spicy marinara 9.99 **gf**

Blackened Shrimp & Scallops

In ginger Thai-Oriental sauce 13.99 **gf**

Escargot

Baked in garlic, herb, and lemon sauce 12.99 **gf**

Blackened Tenderloins

Served with spicy red pepper sauce 12.99 **gf**

Grilled Baby Lamb Chops

Char-grilled, thin sliced 17.99 **gf**

Halloumi Cheese

Served with tomato. Traditional from Cyprus 10.99

Tavern's Specialty Salads

Tavern's Cabbage

Julienne cabbage, Greek olives and red onion in virgin olive oil and Balsamic vinegar, Topped with crumbled bleu cheese 6.99 **gf**

Caesar

Tossed crispy Romaine with anchovies and garlic croutons with the Tavern's own Caesar dressing. Topped with grated Parmesan 7.99 **gf**

Roquefort & Romaine

Crisp Romaine lettuce, tomatoes, spring onions, fresh herbs in Balsamic vinaigrette Topped with imported Roquefort cheese 7.50 **gf**

Soups

French Onion Soup Au Gratin

Glazed with Gruyere cheese 6.50

Snapper Soup Served with Sherry wine 6.99

Entrees are served
with our Homemade Baked fresh daily bread and rolls,
a house tossed salad, and a daily vegetable selection.

House-made salad dressings:
House dressing, Balsamic Vinaigrette, Blue Cheese,
Ranch, Raspberry Vinaigrette, French, Thousand Island,
Peppercorn Parmesan, Creamy Italian.
Greek Salads may be substituted for \$3.00

"gf" SIGNIFIES MENU ITEMS THAT ARE GLUTEN FREE

Tavern's Classics

Skillet Chicken Caprese with fresh Mozzarella, Tomato and Basil on Italian Eggplant

With homemade marinara sauce 24.99

Chicken with Spinach and Prosciutto

Sautéed chicken breast with fresh spinach, Prosciutto ham, mushrooms & sundried tomato, in light cream sauce 23.99

Chicken and Seafood Portuguese

Sautéed chicken breast with shrimp, scallops & mushrooms in authentic tomato Portuguese-style sauce. Served with pasta. 28.99

Veal Meatballs

Baked with fresh Mozzarella and Basil in our classic marinara sauce, served with pasta 17.99

Seafood and Fresh Fish

Broiled Crab Cakes

Our house specialty, mixed with jumbo lump crab meat. Market Price

Yellow Fin Tuna Steak Sushi grade #1

The Tavern's recipe, served with Wasabi sauce 28.99 **gf**

Grilled King Salmon

Roasted mushrooms, sundried tomato, fresh herb-seasoned Crème Fraiche and truffle vinaigrette 26.99 **gf**

Boston Scrod Fresh out of Boston Market Daily 22.99

Broiled with Parmesan crust or

Baked Portuguese-style w/fresh tomato, capers and olive oil **gf**

There is, of course, no such fish as "Scrod" in New England waters. Fancy hotels in Boston didn't want to serve Haddock or Cod that came out of the bottom of any ship's hold, they wanted only the small, choice, firm fresh fish from the top layers. Well they coined a name for a new seafood. They called it "scrod."

Old School Sautéed Garlic Prawns

Known in Italian-American homes as Shrimp Scampi. The dish that brings back that feel of another era with the preparation of the classic and timeless combination of garlic, butter, white wine, Italian parsley, and shrimp 28.99

Baked Fresh Seafood "Sto Furno"

Fresh oven-baked clams, mussels, shrimp & scallops with fresh tomato, garlic & olive oil. Served over pasta 27.99

Louisiana Shrimp & Eggplant

A bubbling-hot blend of cheeses, Tender Louisiana Shrimp, Cajun Spices and Fresh Basil Pesto Served over delicately fried eggplant. 28.99

Steaks

- **Surf and Turf**

9oz Filet Mignon and 6oz Lobster Tail Market Price **gf**

- **9oz Filet Mignon center cut**

Served with mushroom Bordelaise sauce 34.99 **gf**

With Roquefort cheese crust add 2.00

- **18oz Tuscan Style Kansas City Cut Steak**

Extra-thick, bone-in strip loin. Seasoned w/ sea salt & black pepper grilled with fresh rosemary, sage, garlic, and olive oil 31.99 **gf**

- **24oz Porterhouse Steak**

Well-aged, extra-thick cut. Rich and flavorful 34.99 **gf**

- **22oz Bone-in Delmonico Steak**

Bone-in, well marbled, and flavorful 33.99 **gf**

- **22oz Blacked Prime Rib **gf****

Coated with our special spices, pan-blackened. Served with Au-Jus 33.99

Roasted Rack of Lamb

Mediterranean style. Tavern's exclusive recipe, with spinach, sundried tomato, and fresh herbs 39.99 **gf**

Veal Chop

Prime Porterhouse cut, served with sautéed mushrooms and the Tavern's signature Demi-glace 33.99 **gf**

Steak Sides :

Single Crab cake 11.95

Shrimp Scampi 8.95