

The Local Tavern

simply local, simply good



APPS

WINGS 14

Fresh jumbo wings tossed in a house made buffalo sauce or pineapple BBQ

CALAMARI MISTO 16

Fresh local calamari, shrimp, zucchini, onion, and jalapeno pepper slices dusted and fried served with garlic lemon aioli

CHICKEN AND WAFFLE SLIDERS 15

Mini golden waffles stacked with a crispy chicken thigh served with maple butter syrup

TRUFFLED POTATO WEDGE 12

Crispy potato wedges tossed with white truffle oil and grated Pecorino Romano cheese served with a side of lemon aioli

COCONUT SHRIMP 17

Hand breaded with coconut, lightly fried and served with a Thai cream sauce

MAC & CHEESE SKILLET 14

Our creamy 4 cheese blend baked in a cast iron skillet

CLAMS CASINO 15

Fresh clams stuffed with bell peppers, onion and bacon baked and served with butter

BUFFALO CHICKEN EGGROLL 15

Crispy eggrolls stuffed with our house made buffalo chicken dip served with a side of blue cheese

FRIED OYSTERS ROCKEFELLER 17

Hand breaded oysters fried and served Rockefeller style

MUSSELS 16

PEI mussels served in your choice of a marinara or white olive oil and garlic

CORN BREAD SKILLET 11

Buttery cornbread served with honey butter

CRAB CAKE 18

House made crab cake lightly pan fried and finished with pineapple chutney

SANDWICHES

SERVED WITH KETTLE CHIPS ADD FRIES \$3

NASHVILLE CHICKEN 16

Spicy, crispy chicken thigh with our signature hot sauce, served on brioche with pickles and slaw

CLASSIC PO BOY 18

Golden fried oysters or shrimp piled high on a baguette topped with mayonnaise, lettuce, tomatoes and pickles

FRENCH DIP 16

Hot roast beef served on a long roll with provolone cheese and a side of Au jus

GAISS KIELBASA 15

Local favorite smoked kielbasa grilled to perfection topped with sautéed spicy onions and dijon mustard

ITALIAN CHICKEN CUTLET 17

Hand breaded chicken cutlet set on a long roll finished with saute spinach, provolone cheese and long hots

CHEESESTEAK 16

Thinly sliced steak served with sauteed onions and Cooper sharp cheese

FRIED FLOUNDER 17

Local flounder lightly fried and served with house made tarter sauce, lettuce, tomato and side of slaw

MEATLOAF 15

House made meatloaf topped with our spicy ketchup

THE LOCAL BURGER 16

8 oz fresh ground triple blend patty with bacon, onion, jalapeño and Cooper sharp

CLASSIC SMASHED BURGER 16

Hand pressed patties seared to perfection topped sauteed onions, cooper sharp and LTO.

MUSHROOM BURGER 16

8 oz fresh ground triple blend patty topped with sautéed mushrooms and goat cheese

gluten free bread available
\$3

SOUPS AND SALAD

NEW ENGLAND CLAM CHOWDER 9

Creamy blend of tender clams, potatoes, onion and celery

FRENCH ONION 10

Tavern Classic

BURRATA SALAD 15

Seasonal preperation

MEDITERRANEAN SALAD 15

Iceburg lettuce, olives, sundried tomatoes, artichokes, and feta cheese tossed house vinaigrette

CAESAR SALAD 13

House made caesar dressing with anchovies tossed crisp romaine lettuce, grated Pecorino Romano cheese and croutons

BUFFALO CHICKEN SALAD 16

Crispy chicken, romaine lettuce, red onion and fresh veggies tossed with buffalo blue cheese dressing

COBB SALAD 16

Romaine, grilled chicken, egg, tomatoes, bacon, avocado and crumbled blue cheese served with house dressing

PIZZA

AMERICANA 12

Sauce and shredded mozzarella cheese

MARGHERITA 12

Sauce, fresh mozzarella and fresh basil drizzled with evoo

HONEY HOT 13

Sauce, mozzarella, pepperoni drizzled with Mike's Honey Hot

TRUFFLE MUSHROOM 13

Assorted mushrooms sauteed in olive oil and garlic, shredded mozzarella drizzled with white truffle oil

SPINACH AND FRESH MOZZARELLA 14

Fresh spinach sauteed in olive oil and garlic, shredded mozzarella and fresh mozzarella

MEDITERRANEAN 15

Sundried tomatoes, kalamata olives, artichoke hearts, shredded mozzarella and feta cheese

SIDES

French Fries 6

Cole Slaw 5

Long Hots 8



A surcharge of 3% will be applied to all credit card transactions

KEEP YOUR EYE ON THE PIE LOCAL MOMMA JO'S

\$10

SEASONAL FRUIT PIE

BEACH PIE

sweet-tart lemon custard with saltine crust

POUND CAKE

Soft, buttery and perfectly dense topped with strawberries and whipped cream

ENTREES

served with our house salad Available at 4pm

FRIED CHICKEN 24

Extra crunchy 3 piece fried chicken basket served with a side of potato wedges and house cole slaw

MEATLOAF 22

Homemade meatloaf topped with brown gravy and crispy onion straws served with mashed potatoes and veggie

TURKEY POT PIE 19

House made traditional turkey pot pie

SHORT RIB 29

Slow-braised beef short ribs, served atop creamy mashed potatoes and veggie

STRIP STEAK 29

NY Strip Steak set on grilled garlic bread finished with a garlic compound butter

CLASSIC FETTUCCHINE ALFREDO 22

De Cecco fettuccine pasta tossed in a rich, creamy Alfredo sauce add chicken 6

MEDITERRANEAN PASTA 25

Kalamata, olives, sun-dried tomatoes, artichoke hearts, spinach, feta cheese olive oil and garlic served over De Cecco Rigatoni

VODKA CHICKEN PARM 25

Crispy chicken cutlets topped with melted mozzarella, and a rich vodka cream sauce served with side of rigatoni

GRILLED SALMON 26

Grilled Atlantic salmon topped with a savory mustard caper cream sauce served with mashed potatoes and charred green beans

FLOUNDER FRANCAISE 26

Local flounder lightly battered and sautéed, finished with a delicate white wine, lemon butter served with potato wedges

CLASSIC SEAFOOD PLATTER 29

A generous portion of brolied shrimp, oysters, clams casino and flounder served with slaw and hand cut french fries

PEPPERED SHRIMP AND CRAB CAKE 27

house made crab cake lightly pan fried set on mashed potatoes and baby spinach finished with jumbo shrimp finished with a pepper cream sauce

PRIME RIB (SUNDAY ONLY) 29

Slow-roasted prime rib perfectly seasoned and cooked to your preferred temperature, served with rich au jus and creamy horseradish sauce accompanied by mashed potatoes and vegetable

CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH

vanilla or choclote

RICE PUDDING

classic

CHOCOLATE PIE

silky chocolate pudding whipped cream