

# 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 syrup and butter

### TRUFFLED POTATO WEDGE 12

Crispy potato wedges tossed with white truffle oil and grated Pecorino Romano cheese drizzled with a 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 served in a cast iron skillet

### CLAMS CASINO 15

Fresh clams stuffed with bell peppers, onion and bacon baked and drizzled 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 tomato basil sauce or olive oil and garlic

### CORN BREAD SKILLET 11

Buttery cornbread served with honey butter (this delight takes a couple extra minutes to bake fresh)

### CRAB CAKE 18

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

### STUFFED LONG HOTS 14

Stuffed with chorizo baked in tomato sauce and finished with feta cheese

## 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 long roll herb mayonnaise, lettuce, tomatoes and pickles

### FRENCH DIP 16

House made roast beef sliced thin served on a long roll with provolone cheese and a side of Au jus

### GAISS KIELBASA 15

Local favorite smoked kielbasa grilled to perfection with spicy onions

### ITALIAN CHICKEN CUTLET 17

Hand breaded chicken cutlet set on a long roll finished with saute spinach, provolone cheese and roasted garlic mayo add long hots for 3

### CHEESESTEAK 16

Thinly sliced ribeye 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 and crispy onion straws

### 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 special sauce

### 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 preparation

### MEDITERRANEAN SALAD 15

Iceberg 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

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## PIZZA

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### AMERICANA 12

Pizza sauce and shredded mozzarella cheese

### MARGHERITA 13

Pizza sauce, fresh and shredded mozzarella and extra virgin basil oil drizzle

### HONEY HOT 13

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

### TRUFFLE MUSHROOM 14

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, fresh and shredded mozzarella

### MEDITERRANEAN 15

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

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## SIDES

French Fries 6

Cole Slaw 5

Long Hots 8

Green Beans 6

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## ENTREES

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served with our house salad Available at 4pm

### 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 grilled or blackened set on mashed potatoes finished with a garlic compound butter and charred green beans

### CLASSIC FETTUCCINE ALFREDO 22

De Cecco brand fettuccine pasta tossed in a rich creamy Alfredo sauce add chicken 8 shrimp 10

### MEDITERRANEAN PASTA 25

Kalamata, olives, sun-dried tomatoes, artichoke hearts and spinach sauteed in olive oil and garlic tossed with feta cheese and rigatoni pasta

### VODKA CHICKEN PARM 25

House breaded chicken cutlets topped with vodka sauce melted provolone and mozzarella cheese over rigatoni pasta

### 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

### PEPPERED SHRIMP AND CRAB CAKE 27

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

### PRIME RIB (SUNDAY ONLY) 33

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



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

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