

Appetizers

Chicken Wings or Boneless Chicken Tenders \$10

Your choice—Buffalo, Honey BBQ or Au Natural

Wood Fire Grilled Chicken Quesadilla \$9

Boneless chicken breast seasoned with Mexican spices and wood fire grilled with sautéed peppers, onions and melted cheddar sandwiched inside a grilled tortilla

Fried Calamari \$10

Crisp lightly battered calamari rings tossed with banana peppers and mozzarella cheese, served with a side of marinara sauce for dipping or try Szechuan style with fresh pineapple

Grilled Shrimp Tortuga \$12

Marinated Gulf shrimp grilled to perfection on our wood fire grill and served with our own wasabi ginger plum sauce and garnished with fresh lemon

Loaded Potato Skins \$9

Crispy potato skins loaded with cheese and bacon bits served with sour cream

Scallops Wrapped in Bacon \$10

Tender scallops wrapped in hickory smoked bacon

Flatbread Crisps \$11

Ultra thin oven toasted flatbread, lightly brushed with a garlic herb butter served with a trio of humus, chopped tomatoes, fresh basil and an artichoke and spinach spread

Freeport Tavern Nachos \$12

Fresh tortilla chips piled high and baked with Monterey Jack & topped with chili con carne, diced tomato, diced onions and scallion, served with sour cream, salsa and guacamole.

Deadwood IPA Steamed Mussels \$12

A plentiful portion of mussels simmered on our very own freshly brewed Deadwood OFD IPA gives these mussels their unique flavor, rich broth and a wonderful aroma

Tavern Sampler \$14

Fried calamari, buffalo chicken fingers, haystack onions & Hand Cut loaded fries

Wood Grilled Pizzas

All our pizzas are made with hand stretched dough for the crispiest thin crust

Margherita \$11

Blend of three cheeses including mozzarella, cheddar and provolone topped with fresh basil and San Marzano tomato sauce

Tre Formaggio e Pepperoni \$12

Hand sliced pepperoni, blend of three cheeses, and San Marzano tomato sauce

Tuscan Chicken \$13

Italian seasoned grilled chicken with fire-roasted peppers, caramelized onions and black olives topped with melted cheddar, mozzarella and imported Parmigiano Reggiano cheeses

Grilled Shrimp & Chicken Pizza \$15

Grilled Gulf shrimp and grilled chicken over our wood fire grilled crust, with roma tomatoes, zesty sauce and our triple cheese blend

Create Your Own Pizza Combination

“Be Creative”

Pepperoni, Sausage, Green Pepper, Bacon, Grilled Chicken, Buffalo Chicken, Bleu Cheese, Broccoli, Onion, Mushroom, BBQ Sauce, Ham, Black Olives, Sliced Tomato

Sensational Soups & Salads

French Onion Soup \$5

“Classic Style” baked with croutons and a three cheese blend

Chili con Carne \$6

Our two alarm classic made with the freshest ingredients served with tortilla chips

New England Clam Chowder \$6

Tavern Salad \$8

Mixed greens, shaved carrots, cucumber and tomatoes served with your choice of dressing

Mayflower Salad \$10

Fresh wood fire grilled turkey tips served on a bed of mixed greens with walnuts, cranberry raisins and Gorgonzola cheese served with a light cranberry vinaigrette

Fired Up

Our wood fire grill gives meats and seafood that great outdoor BBQ flavor!

Famous "Certified Angus" Steak tips \$21 3/4 pound **\$18** 1/2 pound *

Melt in your mouth-100% Choice Certified Angus beef, marinated in a secret recipe and wood fire grilled-

Big Lou says.. "They may not be cheap but they are the best tips that I have ever had"



Smok'n Ribs \$16 1/2 rack **\$23** full rack

Six hours of slow smoking and a seven spice rub make these St. Louis pork ribs "fall off the bone"-glazed with a Texas sweet and spicy BBQ sauce

New England Fish & Chips \$17

Fresh Haddock lightly breaded and fried and served with coleslaw, French fries and haystack onions ***

New York Sirloin \$24 *

Wood fire grilled Certified Angus New York sirloin with caramelized onions and sautéed mushrooms

Wood-Fire Grilled Pork Chops

\$19

Fresh boneless pork chops marinated in our teriyaki ginger sauce and garnished with grilled pineapple

Seafood Trio Kabob \$21

Shrimp, scallops, swordfish, onions, peppers, tomato, marinated and wood fire grilled

Firewood Roast Half Chicken \$19

Our own special marinade is the secret to this classic, served with Mashed potato and fresh vegetables***

Atlantic Salmon \$22

Choice of wood fire grilled or broiled served with a light lemon buerre blanc

Chicken Montenegro \$18

Tender slices of chicken breast sautéed with spinach, prosciutto and sundried tomatoes then tossed in a creamy Sauvignon Blanc béchamel sauce and served over al dente penne pasta

Boston Scrod \$19

Georges Bank day boat "catch of the day" haddock or cod baked with delicately seasoned breadcrumbs and lemon butter-served with buttermilk mashed potatoes and steamed broccoli

Chicken & Shrimp Jambalaya \$20

A classic Cajun favorite jazzed up with our fire grilled chicken, plump shrimp and andouille sausage in a zesty tomato sauce, served with jasmine rice***

Freeport Swordfish Steak \$23

A fresh cut of Swordfish prepared with your choice of pan-seared, wood fire grilled, lemon peppered or flame broiled

Chicken Parmigiana \$18

Boneless breast of chicken lightly breaded and topped with mozzarella cheese and served with our own marinara sauce over pasta***

New England Sea Scallops \$21

Fresh scallops prepared your way - choose from wood fire grilled, broiled, baked with our seasoned bread crumbs, pan seared, or fried in canola oil

Fried Seafood Platter \$24

Fresh haddock, Gulf shrimp, plump sea scallops and calamari deep fried to a golden brown and served with French fries and coleslaw

Shrimp Scampi \$21

A classic dish prepared with sautéed gulf shrimp garlic, diced tomatoes, white wine, butter, herbs and lemon served over linguine ***

The Firewood Grilled Combo Platter \$24

A three-way combination of our famous firewood grilled steak tips, smoking ribs and BBQ turkey tips served with our hand cut French fries, creamy coleslaw and Boston baked beans***

All the above entrées are served with choice of today's fresh vegetable, potato or rice unless otherwise noted (***)

Burgers and Sandwiches

Served with our own "hand cut fries" and pickle chips

Tavern Burger \$11 *

One-half pound of ground sirloin, wood fire grilled-served with lettuce, tomato, onion and pickles on a soft toasted roll with your choice of cheese

Tavern Fish Sandwich \$12

Atlantic haddock lightly battered and cooked in canola oil and served on a toasted roll with lettuce, tomato, lemon wedge and a side of tartar sauce

Chicken Parmigiana Sandwich \$11

A sandwich version of our classic dinner served on French bread

The Burger Bomb \$15

Two ½ pound Angus sirloin patties topped with Swiss, American, cheddar, sautéed onions, mushrooms, peppers and bacon, on a fresh bulkie roll

The Dorchester Club \$12

A triple decker club sandwich made with your choice of smoked turkey, roasted beef or honey ham with hickory bacon, lettuce and sliced tomatoes

Steak & Cheese \$12

One half pound of shaved sirloin steak on French bread with your choice of cheese

New England Lobster Roll \$19

New England Lobster meat lightly dressed and packed inside a grilled split top bun, served with French fries and creamy coleslaw – a treat that simply must be experienced

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Notice: Before placing your order, please inform your server if a person in your party has a food allergy.