

Appetizers

Chicken Wings or Boneless Tenders \$10

Your choice- Buffalo, Honey BBQ or Au Natural

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

Mozzarella Cheese Sticks \$9

Mozzarella cheese lightly coated with seasoned crumbs and deep fried to perfection, served with marinara sauce

Scallops Wrapped in Bacon \$10

Tender scallops wrapped in hickory smoked bacon

Freeport Tavern Nachos \$12

Fresh tortilla chips piled high and baked with Monterey Jack & topped with fire grilled seasoned beef, diced tomato, diced onions and scallion, served with sour cream, salsa and guacamole.

Loaded Potato Skins \$8

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

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

Mediterranean Greek Pizza \$12

A mix of chopped tomatoes, broccoli, onions, red & green peppers and Kalamata olives with feta, mozzarella and cheddar cheeses

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

New England Clam Chowder \$6

Chopped Atlantic clams with bacon, diced potatoes, fresh cream and our special seasonings

Great Caesar Salad \$8

Crispy romaine lettuce, croutons & shaved Parmigiano Reggiano cheese with a Tuscan style Caesar dressing

Gorgonzola Steak Tip Salad \$17*

Our melt in your mouth, 100% all natural steak tips are marinated in a secret recipe & wood fire grilled-served on a bed of mixed greens with Gorgonzola cheese, tomatoes, cucumbers, red onion, black olives

Tavern Salad \$8

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

Spinach Salad \$9

Fresh baby spinach tossed with crumbled bleu cheese, sliced mushrooms and drizzled with a tangy Bermuda onion hot bacon dressing

Seasonal Fresh Fruit Platter \$10

Freshly sliced melons, pineapple, grapes and strawberries served with your choice of cottage cheese or yogurt

Freeport Cobb Salad \$12

Fresh greens topped with fire grilled chicken, blue cheese, tomatoes, cucumbers, onions, artichoke hearts and egg wedges, served with your choice of dressing

→WOOD GRILLED ENHANCMENTS→Add Chicken \$5, Shrimp \$6 or Steak Tips \$8 to any salad

Fired Up

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

Smok'n Ribs \$16 ½ rack \$22 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

Famous Brandt Beef Steak tips *

\$20 ¾ pound \$17 ½ pound

Melt in your mouth–100% all natural, corn fed beef.

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

New York Sirloin \$22 *

Wood fire grilled Angus New York sirloin steak with caramelized onions & sautéed mushrooms

Fish & Chips \$17

Fresh haddock filet breaded and fried in canola oil-served over fries and garnished with haystack onions and cole slaw***

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

Seafood Trio Kabob \$21

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

Atlantic Salmon \$20

Choice of pan-seared, wood fire grilled, potato encrusted or broiled fresh salmon topped with a light lemon bierre blanc sauce

Chicken Parmigiana \$18

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

All the above entrée are served with choice of today’s fresh vegetable and potato unless otherwise noted (***)

Burgers and Sandwiches

Served with French fries and pickle chips

Chicken Caesar Rollup \$10

Our freshly tossed Caesar salad teamed up with strips of our wood fire grilled marinated chicken served in a soft flour tortilla

Tavern Burger \$11 *

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

Tavern Fish Sandwich \$12

Atlantic haddock lightly battered and cooked in canola oil and served on a fresh 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

BBQ Roast Beef Sandwich \$12

A man sized sandwich packed with tender roast beef basted with tangy bbq sauce, topped with hay stack onions and piled on a fresh bulkie roll

Honey BBQ Chicken \$10

Boneless chicken breast brushed with honey BBQ sauce, wood grilled and topped with bacon, sliced tomatoes and cheddar cheese

Turkey Kabob Sandwich \$12

Healthy tender turkey tips wood fire grilled on a bamboo skewer with onions and peppers, served on toasted fresh roll

Steak & Cheese \$12

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

The Dorchester \$12

A triple decker club made with your choice of smoked turkey. Virginia ham or roast beef with Bacon, lettuce and tomato served with French Fries

*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