

SOUPS

NEW ENGLAND CLAM CHOWDER Cup 8 / Bowl 9.75

Local recipe yields a rich flavor from fresh clams, onions, potatoes and butter, finished with light cream from New England dairies.

LOBSTER BISQUE Cup 9.5 / Bowl 12

Fresh lobster simmered in a creamy seafood veloute with light cream.

FRENCH ONION SOUP AU GRATIN (GF) 9

Rich onion soup baked with homemade croutons and covered with bubbling provolone cheese.

SALADS

ADD - ONS Grilled Chicken 6 / Grilled Shrimp on Skewer 7.5 / Crab Cake 6.5 / Seared Sushi Grade Salmon 9.5 / Salmon Filet 14 / Lobster Meat 16 / Tuna Salad 6

LOBSTER SALAD (GF) 27

(100% Lobster Meat) Succulent, tender fresh lobster with just the right amount of chopped celery tossed in a light mayonnaise, served over our spring green medley.

COBB SALAD (GF) 15

Romaine, bacon, ham, gorgonzola cheese, cucumber, red onion, tomato, chopped egg and blue cheese dressing.

CAPE COD (GF) 14.5

Sun-dried cranberries, candied walnuts, gorgonzola cheese, red onions, cucumbers and tomatoes over our spring mix medley and served with our house balsamic vinaigrette..

BEET AND GOAT CHEESE (GF) 14

Beet salad topped with goat cheese and drizzled with extra virgin olive oil and balsamic vinegar.

MEDITERRANEAN TUNA SALAD (GF) 14

Tuscan style tuna with sliced green olives, roasted red peppers, scallions and capers mixed with extra virgin olive oil and served over spring mix medley.

BABY ARUGULA (GF) 13

Baby arugula tossed with lemon juice, extra virgin olive oil & sea salt topped with shaved Parmigiano-Reggiano cheese.

CAESAR SALAD (GF) 12

Crispy romaine hearts tossed with a creamy Caesar dressing, multi-grain garlic croutons and topped with Parmigiano-Regiano cheese.

APPETIZERS

CLAM CAKES (until 5pm) RI Tradition

Half dozen 8 / Dozen 13.5

HUMMUS (GF) 13.5

Drizzled with extra virgin olive oil and served with cucumbers, tomatoes, kalamata olives and grilled pita bread.

BRUSCHETTA 12

Grilled focaccia bread topped with tomatoes, Mozzarella cheese and drizzled with aged balsamic vinegar and extra virgin olive oil.

CRISPY CAULIFLOWER 11

Tempura batter, Aleppo pepper seasoned florets, creamy blue cheese.

MUSSELS TAVERN (GF) 18

Fresh mussels sautéed and with your choice of a red tomato sauce or white wine sauce.

STUFFED QUAHOGS 13

Oversized shells stuffed with chopped clams in a bread stuffing with fresh herbs and seasoning

CRAB CAKES 14

Maryland Style crab cakes drizzled with an ancho chili aioli.

CALAMARI GIOVANNI 15.5

Fresh locally caught calamari lightly breaded and fried golden brown, tossed with banana peppers, roasted red peppers, scallions in a white wine garlic sauce.

ORIENTAL CALAMARI 16

Fresh locally caught with Chinese pea pods, mushrooms, scallions, tomato, hoisin plum sauce, and sesame seeds.

***SEARED SALMON** (GF) 14

Sushi grade salmon and cucumber mango salsa.

SCALLOP SHELLS 13

Bay Scallops oven baked in the shell prepared in a rich and creamy white wine cheese sauce and topped with bacon.

GRILLED PIZZA TAVERN 16.5 (GF +2.50)
Mozzarella cheese, diced tomatoes, basil and oregano.
ATHENS 17.5 (GF +2.50)
Kalamata olives, baby spinach, peppers, tomatoes, mushrooms, mozzarella and feta cheese

SANDWICHES & BURGERS

Served with choice of french fries , pasta salad or coleslaw
ADD ONS Truffle fries 2.5 / Sweet potato fries or salad 2.5 / Gluten Free Bun 3

LOBSTER ROLL 27

(100% Lobster Meat) Succulent, fresh lobster with just the right amount of chopped celery tossed in a light mayo.

***TAVERN BURGER** 17

1/2 lb proprietary blend of ground short rib and chuck with mushrooms, bacon and American cheese.

***CHEDDAR BURGER** 16.5 / Add bacon 1.5

With aged cheddar cheese

***BRIE BURGER** 16

Caramelized onions, mushrooms, arugula.

***LAMB BURGER** 18

With baby spinach, feta and red onion with a side of tzatziki sauce

MEDITERRANEAN TUNA SANDWICH 15

Tuscan style tuna with sliced green olives, roasted red peppers, scallions and capers mixed with extra virgin olive oil and served on our homemade house foccacia bread with lettuce, tomato, and Bermuda onions.

TUSCAN CHICKEN SANDWICH 16.5

Charbroiled and served on our house foccacia bread with roasted red peppers and fresh mozzarella.

CHICKEN SOUVLAKI 15.5

On grilled pita bread with lettuce, tomatoes, onions and our homemade tzatziki sauce.

GRILLED GYRO 15.5

Beef strips on a grilled pita bread with lettuce, tomato, onions and tzatziki sauce.

CRAB CAKE SANDWICH 15

Served with lettuce, tomato and onions on white toasted bread.

FISH SANDWICH 16

Crispy fried cod on a bulkie roll with lettuce, tomato, coleslaw with a side of tartar.

TURKEY CLUB WRAP 15

Sliced turkey breast with crispy bacon, lettuce, tomato and mayonnaise.

GARDEN BURGER 15.5

Topped with grilled zucchini and baby spinach, drizzled with ancho chili aioli.

ENTREES

All entrees served with vegetables and mashed potatoes except pasta dishes.
(GF Pasta + 2.50)

LOBSTER AND SCALLOP CARDINAL (GF) 29.95

Lobster meat and sea scallops in a brandy tomato cream sauce with linguini pasta.

CAJUN CHICKEN AND PENNE ALFREDO (GF) 21

Tender chicken breast combined with sun-dried tomato and scallions, simmered in a creamy cajun Alfredo sauce tossed with penne pasta.

PAPPARDELLE SHORT RIB RAGU (GF) 23

Fresh Pappardelle pasta tossed with a creamy short rib ragu and topped with shaved parmesan.

LOBSTER MAC & CHEESE (GF) 26

Butter poached Lobster Mac and Cheese with penne pasta.

SHRIMP SCAMPI (GF) 23

Linguini tossed with sautéed shrimp, scallions, chopped Spanish olives in a lemon garlic butter wine sauce.

CHICKEN PARMESAN (GF) 19.5 **VEAL PARMESAN** 20.5

Topped with mozzarella cheese, our house tomato sauce and served with penne pasta.

CHICKEN MARSALA (GF) 19.5

A classic sauté of tender chicken breasts and sliced fresh mushrooms in a Marsala wine sauce.

SESAME TUNA 27

Sesame Encrusted seared tuna with parmesan risotto and lemon oil arugula.

FISH & CHIPS 19.5

Sam Adams Beer battered scrod with fries and homemade coleslaw.

***GRILLED SALMON** (GF) 24

Served with a lemon dill hollandaise sauce.

SCROD NEWBURG 23

Topped with our chef's special lobster sauce and Ritz cracker crumbs and baked to perfection.

BAKED BOSTON SCROD (GF) 20

Fresh Atlantic filet topped with Ritz cracker crumbs prepared in a white wine lemon butter sauce.

***PORK TENDERLOIN PORTOFINO** (GF) 22

Grilled and sliced, finished with a port wine rosemary demi-glace.

(GF) GLUTEN FREE
AVAILABLE UPON REQUEST

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are vulnerable to food-borne illness should only eat thoroughly cooked seafood, meat and poultry. Notify your server of any allergies you may have. 18% gratuity included for parties of six or more.



TAVERN BY THE SEA
Wickford, Rhode Island
EST. 2006