



SANDWICHES

Gannon's Classic Burger	\$17.00	Fried Chicken Sandwich	\$16.00
Ground Steak Burger, Lettuce, Tomato, Onion		Plain or Spicy, Lettuce, Tomato (Add Pepper Jack \$1)	
Reuben	\$17.00	Cape Cod Reuben	\$17.00
Slow Cooked Thin Cut Corned Beef, Gruyere, Sauerkraut, Tavern Aioli		Fresh Fried Cod, Gruyere, Cole Slaw, Tavern Aioli, Grilled Bun	
Steak n Cheese	\$17.00	Pan Seared Salmon Sandwich	\$18.00
Shaved Rib Eye, Sauteed Onions, American Cheese		Red Onion, Cilantro Cream, Sweet Sriracha, Greens, Pretzel Bun	
Meatball Sub	\$15.00	Lobster Roll	\$35.00
Mozzarella Cheese		Cold Lobster Meat lightly tossed with Mayo, Butter Lettuce served on a Grilled Brioche Roll	

Gluten Free and Pretzel Rolls Available For Additional \$2.00

ENTREES

Beer Battered Fish & Chips	\$27.00	Rigatoni Bolognese	\$27.00
Fresh Local Cod, Fries, Slaw		Pork, Beef and Veal Ragu, Touch of Cream, Garlic Bread	
Mac n Cheese	\$15.00	Brick Chicken	\$28.00
Smoked Gouda Mac n Cheese		Pan Seared Chicken and finished in oven till golden brown served Green Beans, Buttery Whipped Potato and Pan Sauce	
With Chicken Tenders	\$22.00	Fried Clam Basket	\$29.00
With Short Rib	\$25.00	Classic New England Style Whole Belly Clams fried golden brown served with Fries	
Gnocchi Alfredo (GF)	\$22.00	Mussels & Shrimp	\$30.00
Potato gnocchi tossed in alfredo sauce served with grilled chicken		Mussels and Shrimp tossed in a White Wine & Tomato Sauce served with Angel Hair Pasta and Crusty Bread	

(FOLLOWING AVAILABLE AFTER 4:00)

Salmon	\$29.00	Chicken Cordon Bleu	\$28.00
Lemon Cream Sauce served with Wild Rice and Grilled Asparagus		Stuffed with Ham and Gruyere, Breaded, Cream Sauce Whipped Potato, Vegetable	
Oven Braised Short Rib	\$29.00	Steak Tips	\$29.00
Slow Oven Braised Short Rib, Whipped Potato, Fried Onion		Grilled, Demi, Roasted Potato, Broccolini	
Scampi	\$25.00/\$27.00	Chicken Francaise	\$27.00
Angel Hair, White Wine, Garlic, Butter, Cherry Tomato, Lemon, Chicken or Shrimp		Pan Seared Chicken Breast, Lemon Cream Sauce, Angel Hair Pasta, Chef's Vegetable	

WEEKLY SPECIALS

Tuesdays - Taco Night

Wednesdays - Italian Night

Thursdays - Prime Rib

Fridays - Steak Night

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We take pride in preparing our food from scratch every day and cooking each item to order. Some items will have limited availability and longer preparation times than others. If you have allergies, please alert your server *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

959 Bearses Way Hyannis, Massachusetts 02601 | (508) 827 4931 | www.gannonstaverns.com



APPETIZERS

"Clam Shack" Onion Rings	\$10.00	Shrimp Cocktail *	\$14.00
Tavern Aioli		Perfectly cooked Shrimp served with House-made	
Fried Green Beans	\$9.00	Cocktail Sauce	
Choose your sauce for dipping		Pretzel Sticks	\$9.00
Meatball App	\$10.00	Jameson Mustard	
Ricotta, Parmesan		Buffalo Fried Deviled Eggs	\$8.50
Fried Pickles	\$10.00	Spicy Filling, Balsamic Glaze	
Dill Pickle Chips, Fried Banana Peppers,		Mini Charcuterie Board *	\$14.00
Tavern Aioli		Assorted Meats and Cheeses served with	
		Assorted Crackers	
Deluxe Nachos *	\$14.00/\$18.00 GF	Tacos (2) *	\$14.00
Cabbage, Cilantro Sour Cream & BBQ Sauce (Chili		Choice of Grilled Chicken, Fried Cod or Chicken	
Cheese Nachos also available) GF - add Short Rib,		Tenders (Plain or Buffalo), Cabbage, Cheese,	
Shredded Chicken, and Chili for add'l \$1.00 each		Poblano Sauce, Pico de Gallo	
Chicken Quesadilla *	\$14.00	Irish Nachos	\$11.00
Marinated Pulled Chicken, Cheddar Cheese		Waffle Fries, Bacon, Cheddar Cheese Sauce,	
Blend, Flour Tortilla, Tavern Aioli		Scallions	

*Items are not included in the Happy Hour special

WINGS & TENDERS

Choice of our Signature Bone-In Wings (dry rubbed, brined, & smoked over mesquite wood) or Boneless Tenders

Served plain with choices of: Buffalo, BBQ, Sweet Sriracha, Honey Mustard, Ranch, Bleu Cheese

Bone-In		Tenders	
6 piece	\$13.00	4 piece	\$10.00
10 piece	\$19.00	8 piece	\$18.00
20 piece	\$35.00		

SOUPS & SALADS

New England Chowder		Tavern Chili		Soup of the Day	
\$8.00/\$12.00		\$7.00/\$12.00 GF		MKT	
Tavern Salad	\$10.00/\$15.00 GF	Grilled Peach & Burrata Salad	\$19.00		
Greens, Tomato, Onion, Shredded Cheese		Mixed Greens tossed with Dried Cranberries,			
Wedge Salad	\$11.00/\$16.00 GF	Candied Pecans, Roasted Red Onions and White			
A wedge of Iceberg Lettuce, Grape Tomatoes,		Balsamic Dressing topped with Grilled Peach,			
Bacon, Red Onion, Bleu Cheese Crumbles and		Burrata, Prosciutto, finished with Balsamic Glaze			
Bleu Cheese Dressing		Rocket Salad	\$11.00/\$15.00		
Power Salad	\$11.00/\$16.00 GF	Arugula, Tomato, Cucumber, Feta, Banana Pepper,			
Baby Kale, Carrots, Shaved Brussel Sprouts,		Onion, Balsamic Vinaigrette			
Radicchio, Broccoli, Toasted Almonds, Dried		Dressings: Tavern Vinaigrette, Ranch, Bleu			
Cranberries, Goat Cheese, Tavern Vinaigrette		Cheese, Balsamic Vinaigrette, Honey Mustard			
Caesar Salad	\$10.00/\$15.00	Add to Any Salad: Grilled Chicken, Chicken Tenders			
Romaine, Croutons, Parmesan		(Plain or Spicy), Salmon, Burger, Shrimp - Charges Vary			

FLAT BREADS

Gluten Free Crust Available For Additional \$2.00

Wild Mushroom	\$17.00	Pepperoni	\$15.00
Garlic Spread, Caramelized Onion, Cheese,			
Mushrooms, Truffle		Classic Cheese	\$13.00
Bacon Cheeseburger Flatbread	\$18.00	Fig and Bleu	\$17.00
Garlic Spread, Bacon, Ground Beef, Lettuce,		Fig Spread, Bleu Cheese Crumble, Caramelized	
Pickle, Aioli Drizzle		Onion, Prosciutto, Arugula, Balsamic Glaze	
Buffalo Chicken	\$17.00	B.B.Q. Chicken	\$18.00
Red Sauce, Cheese, Chicken, Buffalo and		BBQ Sauce, Cheddar/Mozzarella mix, Bacon,	
Ranch Drizzle		Red Onion finished with Ranch drizzle	