



## APPETIZERS

<b>"Clam Shack" Onion Rings</b>	<b>\$9.00</b>	<b>Fried Brussel Sprouts **</b>	<b>\$12.00</b>
Tavern Aioli		Tossed in a sweet soy sauce & crispy bacon and finished with toasted sesame seeds	
<b>Fried Green Beans</b>	<b>\$9.00</b>	<b>Pretzel Sticks</b>	<b>\$9.00</b>
Choose your sauce for dipping		Jameson Mustard	
<b>Fried Pickles</b>	<b>\$10.00</b>	<b>Buffalo Fried Deviled Eggs</b>	<b>\$8.50</b>
Dill Pickle Chips, Fried Banana Peppers, Tavern Aioli		Spicy Filling, Balsamic Glaze	
<b>Deluxe Nachos *</b>	<b>\$14.00/\$18.00 GF</b>	<b>Tacos (2) *</b>	<b>\$14.00</b>
Cabbage, Cilantro Sour Cream & BBQ Sauce (Chili Cheese Nachos also available) GF - add Short Rib, Shredded Chicken, and Chili for add'l \$1.00 each		Choice of Grilled Chicken, Fried Cod or Chicken Tenders (Plain or Buffalo), Cabbage, Cheese, Poblano Sauce, Pico de Gallo	
<b>Chicken Quesadilla *</b>	<b>\$14.00</b>	<b>Irish Nachos</b>	<b>\$11.00</b>
Marinated Pulled Chicken, Cheddar Cheese Blend, Flour Tortilla, Tavern Aioli		Waffle Fries, Bacon, Cheddar Cheese Sauce, Scallions	
<b>Shrimp Cocktail</b>	<b>\$16.00</b>	<b>Mediterranean Board</b>	<b>\$15.00</b>
Served with house made cocktail sauce and fresh lemon		Hummus, tabouli, cucumber, carrot and naan bread	

\*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	\$30.00		

## SOUPS & SALADS

<b>New England Clam Chowder</b>	<b>Tavern Chili</b>	<b>Soup of the Day</b>
<b>\$8.00/\$14.00 GF</b>	<b>\$7.00/\$12.00 GF</b>	<b>MKT</b>
<b>Tavern Salad</b>	<b>Caesar Salad</b>	<b>\$10.00/\$15.00</b>
\$10.00/\$15.00 GF	Romaine, Croutons, Parmesan	
Greens, Tomato, Onion, Shredded Cheese, Cucumbers	<b>Roasted Beet &amp; Burrata Salad</b>	<b>\$19.00</b>
<b>Wedge Salad</b>	Mixed Greens tossed with Dried Cranberries, Candied Pecans, Roasted Red Onions and White Balsamic Dressing topped with Roasted Beets, Burrata, Prosciutto, finished with Balsamic Glaze	
\$11.00/\$16.00 GF	<b>Rocket Salad</b>	<b>\$11.00/\$16.00</b>
A wedge of Iceberg Lettuce, Grape Tomatoes, Bacon, Red Onion, Bleu Cheese Crumbles and Bleu Cheese Dressing	Arugula, Tomato, Cucumber, Feta, Banana Pepper, Onion, Balsamic Vinaigrette	
<b>Power Salad</b>	<b>Dressings:</b> Tavern Vinaigrette, Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard	
\$11.00/\$16.00 GF	<b>Add to Any Salad:</b> Grilled Chicken, Chicken Tenders (Plain or Spicy), Salmon, Burger, Shrimp - Charges Vary	
Baby Kale, Carrots, Shaved Brussel Sprouts, Radicchio, Broccoli, Toasted Almonds, Dried Cranberries, Goat Cheese, Tavern Vinaigrette		
<b>Grilled Peach &amp; Burrata Salad</b>		
\$19.00		
Mixed green lightly tossed with dried cranberries, roasted red onions, candied pecans and white balsamic vinaigrette topped with fresh burrata and prosciutto, finished with balsamic drizzle		

## FLAT BREADS

Gluten Free Crust Available For Additional \$2.00

<b>Wild Mushroom</b>	<b>\$17.00</b>	<b>Pepperoni</b>	<b>\$15.00</b>
Garlic Spread, Caramelized Onion, Cheese, Mushrooms, Truffle		<b>Classic Cheese</b>	<b>\$13.00</b>
<b>Bacon Cheeseburger Flatbread</b>	<b>\$18.00</b>	<b>Fig and Bleu</b>	<b>\$18.00</b>
Garlic Spread, Bacon, Ground Beef, Lettuce, Pickle, Aioli Drizzle		Fig Spread, Bleu Cheese Crumble, Caramelized Onion, Prosciutto, Arugula, Balsamic Glaze	
<b>Buffalo Chicken</b>	<b>\$17.00</b>	<b>Margherita Flatbread</b>	<b>\$18.00</b>
Red Sauce, Cheese, Chicken, Buffalo and Ranch Drizzle		Our twist on classic Heirloom Tomatoes, garlic & herb cheese, basil pesto and balsamic drizzle	



## SANDWICHES

<b>Gannon's Classic Burger</b>	<b>\$17.00</b>	<b>Cuban Sandwich</b>	<b>\$18.00</b>
Ground Steak Burger, Lettuce, Tomato, Onion		Ham, Pork Belly, Gruyere Cheese, Pickles and Mustard, served on a Pressed and Grilled Sub roll.	
<b>Reuben</b>	<b>\$17.00</b>		
Slow Cooked Thin Cut Corned Beef, Gruyere, Sauerkraut, Tavern Aioli			
<b>Steak n Cheese</b>	<b>\$17.00</b>	<b>Cape Cod Reuben</b>	<b>\$18.00</b>
Shaved Rib Eye, Sauteed Onions, American Cheese		Fresh Fried Cod, Gruyere, Cole Slaw, Tavern Aioli, Grilled Bun	
<b>Fried Chicken Sandwich</b>	<b>\$16.00</b>	<b>Pan Seared Salmon Sandwich</b>	<b>\$18.00</b>
Plain or Spicy, Lettuce, Tomato <b>(Add Pepper Jack \$1)</b>		Red Onion, Cilantro Cream, Sweet Sriracha, Greens, Pretzel Bun	

All Sandwiches Served with Fries. Ask Your Server for Additional Options  
Gluten Free and Pretzel Rolls Available For Additional \$2.00

## ENTREES

<b>Beer Battered Fish &amp; Chips</b>	<b>\$29.00</b>	<b>Bolognese</b>	<b>\$28.00</b>
Fresh Local Cod, Fries, Slaw		Fresh pappardelle pasta tossed in a three meat ragu with a touch of cream served with garlic bread	
<b>Mac n Cheese</b>	<b>\$15.00</b>	<b>Harbor Bowl</b>	<b>\$19.00</b>
Smoked Gouda Mac n Cheese		Farro lightly tossed in white balsamic vinaigrette, roasted asparagus, roasted zucchini & summer squash, roasted peppers and arugula	
<b>With Chicken Tenders</b>	<b>\$22.00</b>		
<b>With Short Rib</b>	<b>\$25.00</b>		
<b>Gnocchi Alfredo (GF)</b>	<b>\$25.00/\$29.00</b>	<b>Baked Cod</b>	<b>\$29.00</b>
Potato gnocchi tossed in alfredo sauce served with your choice of grilled chicken or grilled shrimp		Fresh Cod baked with a buttery crumb topping. Served with wild grain rice, green beans and a lemon cream sauce.	

### (FOLLOWING AVAILABLE AFTER 4:00)

<b>Pecan Crusted Salmon</b>	<b>\$30.00</b>	<b>Chicken Cordon Bleu</b>	<b>\$28.00</b>
Fresh Salmon cooked to your liking, served with Roasted Fingerling Potatoes, Green Beans and a Lemon Cream Sauce		Stuffed with Ham and Gruyere, Breaded, Cream Sauce Whipped Potato, Chef's Vegetable	
<b>Brick Chicken</b>	<b>\$28.00</b>	<b>Steak Tips</b>	<b>\$29.00</b>
Pan Seared Chicken and finished in oven till golden brown served Green Beans, Buttery Whipped Potato and Pan Sauce		Grilled, Demi, Roasted Potato, Chef's Vegetable	
<b>Scampi</b>	<b>\$25.00/\$29.00</b>	<b>Chicken Francaise</b>	<b>\$27.00</b>
Angel Hair, White Wine, Garlic, Butter, Cherry Tomato, Lemon served with your choice of grilled chicken or grilled shrimp		Pan Seared Chicken Breast, Lemon Cream Sauce, Angel Hair Pasta, Chef's Vegetable	
		<b>Oven Braised Short Rib</b>	<b>\$29.00</b>
		Slow Oven Braised Short Rib, Whipped Potato, Fried Onion	

## WEEKLY SPECIALS

**Mondays - \$10 Burger & Fries Night**

**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.

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