

Appetizers

New England Clam Chowder

"Award Winning Chowder"

Cup.....\$4.25 Bowl.....\$6.00

Fried Calamari.....\$8.95

Lightly seasoned and flash fried with shaved fennel and onion. Served with roasted garlic aioli.

Spinach and Artichoke Dip.....\$7.95

Baby spinach sauteed with artichoke hearts, roasted peppers, parmesan and cream. Served with Tortilla chips

Buffalo Rock Shrimp\$7.95

Lightly seasoned, battered and flash fried. Served with Great Hill Bleu Cheese Dressing and celery.

Crawfish Popcorn.....\$7.95

Royally seasoned crawfish tails served with a horseradish dipping sauce.

Grilled Keilbasa.....\$7.95

Grilled and served with a tangy mustard dipping sauce.

Maine Crab Cakes.....\$8.95

Pan seared and served with lemon dressed greens and roasted tomato vinaigrette

Oven Roasted Oysters.....\$9.95

Fresh shucked oysters baked with spinach, roasted peppers, parmesan, tasso and a hint of cream

Bowl of Tavern Chips.....\$4.95

Homemade potato chips seasoned with a touch of salt and vinegar.

Shrimp Cocktail.....\$8.95

Four jumbo shrimp served with lemon dressed greens and cocktail sauce.

Chicken Fingers.....\$7.95

Your choice of buffalo style with celery and bleu cheese or with honey mustard dressing.

Chicken Wings.....\$7.95

Your choice of buffalo style with celery and bleu cheese or with a blend of seasonings and lemon.

Salads

Wedge Salad.....\$7.50

Iceberg wedges, Great Hill Bleu Cheese Vinaigrette, crumbled bacon, chopped chives.

Caesar Salad.....\$7.50

Tender Romaine hearts tossed with seasoned croutons, Caesar dressing and topped with parmesan cheese..

Grilled Pear Salad.....\$8.95

Lemon dressed greens with caramelized pecans, Great Hill Bleu Cheese and sun dried cranberries

add grilled chicken to any salad.....\$3.00

add grilled jumbo shrimp to any salad.....\$2.00 each

*add grilled tenderloin tips to any salad.....\$5.00

*add citrus soy roasted salmon to any salad.....\$5.00

Shipyard Salad.....\$9.95

Grilled chicken, lemon dressed greens, red bliss potato salad, artichoke hearts and feta cheese.

Mixed Green Salad.....\$6.95

Tender baby lettuce tossed in a fresh lemon vinaigrette.

"TOW'S" Chef Salad.....\$11.95

A scoop of tuna, lobster and chicken Veronique salad with diced tomatoes and English cucumbers.

From the Fryer

Fried Clam Plate(with Bellies).....Market

Fried Clam Strip Plate.....\$10.95

Fish and Chips.....\$13.95

Fried Seafood Combo Plate.....\$16.95

Fried Shrimp Plate.....\$15.95

Fried Scallop Plate.....\$15.95

Served with Scallion-Leek Tartar, Hand Cut Fries and Cole Slaw

**These items are served raw or undercooked*

** The Commonwealth of Massachusetts suggests that undercooked meats or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Entrees

Crab Asparagus Haddock.....\$13.95
George's Bank Haddock, lemon dressed greens, hand cut fries.

***Grilled Tenderloin Tips.....\$14.50**
Grilled to order in our special marinade. Served with mashed potatoes and sauteed vegetables.

Thai Chicken and Shrimp.....\$13.95
Pan seared chicken and shrimp with fresh vegetables tossed in a sweet Thai sauce. Served over Jasmine rice.

Drankeñ Lobster and Shrimp Saute.....\$16.95
Pan roasted lobster and shrimp sauteed with garlic, artichoke hearts, tomato concasse, scallions, parmesan with a brandy finish. Tossed with penne.

Lobster Ravioli.....\$15.95
Grilled asparagus and tomato concasse in a pink roasted garlic vodka sauce.

***Grilled Salmon Fillet.....\$15.95**
Lightly seasoned and grilled. Served with lobster mashed potatoes, asparagus and citrus soy glaze.

Macaroni and Cheese.....\$10.95
Topped with parmesan-garlic crumbs and served with lemon dressed greens.

***New York Sirloin.....\$16.95**
Seasoned and grilled. Served with Great Hill Bleu mashed potato and sauteed vegetables.

Sandwiches

"Old Ironsides" Sandwich.....\$8.95
Grilled chicken topped with roasted peppers, cheddar cheese and pesto.

Chicken Salad Veronique.....\$8.95
Poached chicken breast mixed with seasoned mayonnaise, chopped walnuts and grapes on a toasted torpedo roll.

Lobster Salad Roll.....\$15.95
Large chunks of lobster meat mixed with lightly seasoned mayonnaise and shredded lettuce on a toasted torpedo roll.

Fried Haddock Sandwich.....\$9.95
Deep fried haddock fillet with melted cheese. Served with scallion-leek tartar sauce on a deli roll.

Fried Clam Strip Roll.....\$7.95
Tender, deep fried clam strips on a toasted torpedo roll. Served with scallion-leek tartar sauce.

Tuna Triumph.....\$7.50
Open faced English muffin with all white meat tuna salad, sliced tomato and melted Swiss cheese.

***Tenderloin Tip Sandwich.....\$9.95**
Grilled to your liking and topped with crumbled Feta cheese. Served with lettuce and tomato.

Bacon Ranch Chicken Sandwich.....\$8.95
Breaded chicken breast, bacon and cheddar cheese. Served with Ranch dressing.

Buffalo Chicken Sandwich.....\$8.95
Boneless breast of chicken, lightly battered and fried. Dipped in Buffalo sauce and served with bleu cheese.

Pepper Jack Chicken Sandwich.....\$8.95
Grilled and topped with pepper jack cheese with roasted pepper and lemon dressed greens.

Burgers

***Basic Burger.....\$8.50**
Plain, Swiss, American, Pepperjack or Cheddar

***Bleu Cheese Burger.....\$8.95**
Topped with Great Hill Bleu Cheese

***Constitution Burger.....\$8.95**
Cheddar cheese and crisp bacon

***Marina Burger.....\$8.95**
Swiss cheese and mushrooms

All sandwiches & burgers are served with a pickle, red leaf lettuce, vine ripened tomato & red onion & your choice of Tavern Chips or Hand Cut Fries

Desserts

Vanilla Bean Cheesecake.....\$5.50
Graham cracker crust and served with raspberry coulis and whipped cream.

Mini Chocolate Bundt Cake.....\$5.50
Molten chocolate cake with chocolate ganache whipped cream.

By the glass. By the bottle.

White Wines

Barlwood, Chardonnay, North Coast	\$6.50	\$24.00
<i>Crisp apple-pear fruit & spice with a pleasant smokey finish.</i>		
Sterling Vintners, Chardonnay, California	\$9.00	\$33.00
<i>A clean, crisp wine with rich apple flavors and subtle oak undertones.</i>		
Merryvale Starpoint Chardonnay, Napa	\$12.00	\$39.00
<i>Well-balanced wine with silky mouthfeel and concentrated</i>		
Wente Vineyards, Reserve Chardonnay, Central CA		\$33.00
<i>Complex, full bodied, Brad's favorite in whites</i>		
Cakebread Cellars Chardonnay, Napa 04'		\$59.00
<i>The name speaks for itself, Distinctive white fruits, elegant depth. Bob's favorite...good taste!</i>		
Bella Sera, Pinot Grigio, Italy	\$6.50	\$24.00
<i>Dry finish, well-balanced, and rounded</i>		
Maso Canali, Pinot Grigio, Trentino Italy		\$35.00
<i>Complex but fruity in style, light white fruits.</i>		
Rancho Zabaco, Sauvignon Blanc, CA	\$6.75	\$25.00
<i>Aromas of lime peel are matched with flavors of grapefruit and passion fruit.</i>		
Kenwood, Sauvignon Blanc, CA	\$9.00	\$33.00
<i>Crisp, well balanced with citrus and lemon zest!</i>		
Whitehaven Sauvignon Blanc, Marlborough		\$33.00
<i>Clean, crisp with pink grapefruit dominant flavor.</i>		
Pine Ridge, Chenin Blanc/Viognier, Napa		\$35.00
<i>Clean and smooth. Light to medium body.</i>		
Mirabile "Bianco" Grillo/Viognier/Greco, Sicily		\$35.00
<i>Generous aromas and flavors of citrus, lite fun wine.</i>		
Rudolph Mealler Riesling	\$9.00	\$33.00
<i>Soft and sweet yet very drinkable.</i>		
Graham Beck "Pinno" Unoaked Chardonnay, South Africa		\$32.00
<i>A wine with forward fruit, on the mid-palate, soft lingering finish.</i>		

Half Bottles

J.Lofr Riverstone Chardonnay		\$18.00
<i>Medium bodied, clean creamy very drinkable wine.</i>		
Tarnball, Sauvignon Blanc, Napa		\$21.00
<i>Clean, crisp, the name says it all.</i>		
Sonoma Catrer RRR Chardonnay		\$19.00
<i>Poured around town at the finest establishments, Consistent and smooth.</i>		

Blush

Barlwood, White Zinfandel, California	\$6.50	\$21.00
<i>Ripe berry and true Zinfandel flavors abound in this complex blush wine.</i>		

Sparkling

Codornia Cava Brut	\$6.00 split	
Prosecco-Zardetto	\$6.00 split	
Korbel Extra Dry		\$40.00

Bottled Beer

Sam Adams Light - Coors Light - Budweiser - Miller Lite
Bud Light - Michelob Ultra - O'Douls (non-alcoholic)
Heineken - Amstel Light - Red Stripe - Corona

By the glass. By the bottle.

Red Wines

Barlwood, Merlot, California	\$6.50	\$24.00
<i>Bright cherry flavor with notes of currant. Light to medium body.</i>		
Mirasso, San Label Merlot, CA	\$8.00	\$29.00
<i>Bright cherry flavor with notes of currant. Light to medium body.</i>		
Barlwood, Cabernet Sauvignon, California	\$6.50	\$24.00
<i>Generous aromas and flavors of plum, cassis, chocolate, and fragrant oak.</i>		
Sterling Vintners, Cabernet Sauvignon, California	\$9.00	\$33.00
<i>A rich cassis fruit flavor and undertones of toasted oak are well balanced on the palate.</i>		
Groff Cabernet Sauvignon, Napa		\$69.00
<i>The name speaks for itself, full bodied and elegant.</i>		
DaVinci Chianti DOCG, Tuscany	\$7.50	\$27.00
<i>A wine with forward fruit, on the mid-palate, soft lingering finish.</i>		
Vina Pomal Crianza Rioja, Spain		\$25.00
<i>An evenly keeled rioja with fresh fruit and lite tannins.</i>		
MacMurray, Pinot Noir, California	\$8.50	\$29.00
<i>Ripe cherry and raspberry fruit. Velvety weight with a long, complex finish.</i>		
Kenwood Pinot Noir, Russian River, Napa	\$11.00	\$35.00
<i>Dark cherry and fruit hit you first with a long finish. Elegant</i>		
Greg Norman Shiraz, Napa	\$7.50	\$27.00
<i>Dark plum, cherry and spice</i>		
"Billi Billi" Shiraz, Victoria Australia		\$30.00
<i>Currant and dark fruit, light spice in this Aussie style wine.</i>		
Chateau Moulin de Cadet, St. Emilion		\$45.00
<i>A wine with forward fruit, on the mid-palate, soft lingering finish.</i>		
Spellbound Petite Syrah		\$39.00
<i>Delicious black cherry flavors with a hint of spice. Approachable.</i>		
Kenwood Sierra Series Zinfandel, CA	\$9.00	\$33.00
<i>Dark cherry and fruit hit you first with a long finish. Elegant</i>		
Vinos Sin-Ley "G-2" Monzanil, Garnacha, Spain	\$7.00	\$25.00
<i>Means wine with no laws, easy drinking and great with food.</i>		
Umami Ronchi "Medoro" Sangiovese, Italy		\$29.00
<i>From a marina town in Italy as the Tavern is, from volcanic earth.</i>		
Hitching Post, Meritage, Central CA		\$35.00
<i>Yes, from the movie Sideways, this was the winery and restaurant they frequented.</i>		
Cain Concept, Meritage, Napa		\$59.00
<i>Brads favorite meritage with lush fruit, ripe plum and coffee aroma</i>		

Half Bottles

Calera, Pinot Noir, Central Coast		\$22.00
<i>Fruity full bodied pinot with creamy finish</i>		
Pine Ridge, Merlot, Napa		\$19.00
<i>Great name and soft elegant merlot.</i>		
J.Lofr Seven Oaks Cabernet Sauvignon		\$18.00
<i>Elegant fruit with a subtle spice, full bodied.</i>		

Drafts by the Glass

Miller Lite - Guinness - Harpoon IPA - Stella Artois - Sam Adams
Sam Seasonal - Bass

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Spinach and Artichoke Dip.....\$7.95

Baby spinach sauteed with artichoke hearts, roasted peppers, parmesan and cream. Served with Tortilla chips

Buffalo Rock Shrimp\$7.95

Lightly seasoned, battered and flash fried. Served with Great Hill Bleu Cheese Dressing and celery.

Crawfish Popcorn.....\$7.95

Royally seasoned crawfish tails served with a horseradish dipping sauce.

Grilled Keilbasa.....\$7.95

Grilled and served with a tangy mustard dipping sauce.

Maine Crab Cakes.....\$8.95

Pan seared and served with lemon dressed greens and roasted tomato vinaigrette

Oven Roasted Oysters.....\$9.95

Fresh shucked oysters baked with spinach, roasted peppers, parmesan, tasso and a hint of cream

Bowl of Tavern Chips.....\$4.95

Homemade potato chips seasoned with a touch of salt and vinegar.

Shrimp Cocktail.....\$8.95

Four jumbo shrimp served with lemon dressed greens and cocktail sauce.

Chicken Fingers.....\$7.95

Your choice of buffalo style with celery and bleu cheese or with honey mustard dressing.

Chicken Wings.....\$7.95

Your choice of buffalo style with celery and bleu cheese or with a blend of seasonings and lemon.

Salads

Wedge Salad.....\$7.50

Iceberg wedges, Great Hill Bleu Cheese Vinaigrette, crumbled bacon, chopped chives.

Shipyard Salad.....\$9.95

Grilled chicken, lemon dressed greens, red bliss potato salad, artichoke hearts and feta cheese.

Grilled Pear Salad.....\$8.95

Lemon dressed greens with caramelized pecans, Great Hill Bleu Cheese and sun dried cranberries

Caesar Salad.....\$7.50

Tender Romaine hearts tossed with seasoned croutons, Caesar dressing and topped with parmesan cheese..

Mixed Green Salad.....\$6.95

Tender baby lettuce tossed in a fresh lemon vinaigrette.

add grilled chicken to any salad.....\$3.00

add grilled jumbo shrimp to any salad.....\$2.00 each

*add grilled tenderloin tips to any salad.....\$5.00

*add citrus soy roasted salmon to any salad.....\$5.00

Sides

Home Fries.....\$2.00

English Muffins.....\$2.00

Scrambled Eggs.....\$3.00

Canadian Bacon.....\$2.50

Applewood Smoked Bacon.....\$2.50

Blueberries with Whipped Cream....\$3.50

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Branch

Egg Sandwich.....\$7.95

Two pan fried eggs, Canadian Bacon and American Cheese. Served with home fries and mixed greens

Stuffed French Toast.....\$9.95

Stuffed with fresh blueberries and cream cheese served with warm syrup and powdered sugar.

Citrus Battermilk Pancakes.....\$8.95

Served with fresh berries, whipped cream and warm syrup.

Eggs Benedict.....\$10.95

Poached eggs with English Muffin, Canadian Bacon and Hollandaise Sauce. Served with home fries and lemon dressed greens.

Omelette.....\$8.95

Three egg omelette served with home fries and lemon dressed greens.

Ham and Swiss Omelette.....\$9.95

Three egg omelette with Canadian Bacon and swiss. Served with home fries and mixed greens.

Vegetable Omelette.....\$9.95

Three egg omelette stuffed with a fresh vegetable medley and swiss. Served with home fries and mixed greens.

Steak and Eggs.....\$16.95

A twelve ounce New York Sirloin Steak with two scrambled eggs. Served with home fries and lemon dressed greens.

Entrees

***Grilled Tenderloin Tips.....\$14.50**

Grilled to order in our special marinade. Served with mashed potatoes and sauteed vegetables.

Fish and Chips.....\$13.95

Hand cut fries, scallion leek tarter sauce, lemon dressed greens

Sandwiches and Burgers

Lobster Salad Roll.....\$15.95

Large chunks of lobster meat mixed with lightly seasoned mayonnaise and shredded lettuce on a toasted torpedo roll.

Fried Haddock Sandwich.....\$9.95

Deep fried haddock fillet with melted cheese. Served with scallion-leek tartar sauce on a deli roll.

***Basic Burger.....\$8.50**

Plain, Swiss, American, Pepperjack or Cheddar

***Bleu Cheese Burger.....\$8.95**

Topped with Great Hill Bleu Cheese

Buffalo Chicken Sandwich.....\$8.95

Boneless breast of chicken, lightly battered and fried. Dipped in Buffalo sauce and served with bleu cheese.

Pepper Jack Chicken Sandwich.....\$8.95

Grilled and topped with pepper jack cheese with roasted pepper and lemon dressed greens.

***Constitution Burger.....\$8.95**

Cheddar cheese and crisp bacon

***Marina Burger.....\$8.95**

Swiss cheese and mushrooms

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Desserts

Vanilla Bean Cheesecake.....\$5.50

Graham cracker crust and served with raspberry coulis and whipped cream.

Mini Chocolate Bundt Cake.....\$5.50

Molten chocolate cake with chocolate ganache whipped cream.