



TAVERN CRAB CAKES	17	WINGS (BUFFALO or BBQ)	14
SHRIMP COCKTAIL	12	GORGONZOLA BREAD	10
FRENCH ONION SOUP	9	FRIED OYSTERS	16
STUFFED MUSHROOM CAPS	10	FRIED CALAMARI	13
ESCARGOTS	11	ARTICHOKE FRANCAISE	11
FRIED MOZZARELLA	10	CLAMS CASINO	11
TAVERN RELISH TRAY	10		

SALAD SELECTIONS			
CAESAR / FARM FRESH / CHOP CHOP			11
PROTEIN SELECTIONS			
SHRIMP (6)	11	SALMON (8oz)	14
NY SIRLOIN STEAK (7oz)	14	CHICKEN (6oz)	9
Prepared: Blackened / Grilled / Buffalo / Pan Seared			

BISTRO FAVORITES

SOUP SHACK BREAD BOWL	11
FLAT BREAD PEPPERONI PIZZA	14
BAKED MAC & CHEESE served with blackened chicken & bacon	15
ENGLISH CUT PRIME RIB with tavern popover, vegetable and choice of side (Thurs-Sun)	26
STORROWTON TAVERN BACON BURGER served with French fries, pickles, lettuce & tomato	17

BEEFSTEAKS AND SPECIALTIES

GF YANKEE POT ROAST	24
A traditional New England favorite	
GF ROAST RIB OF BEEF & STORROWTON POPOVER	34
Slow roasted every Thursday - Sunday, served with au jus	
GF NEW YORK SIRLOIN STEAK	34
A choice cut of sirloin grilled to perfection with caramelized onions	
ROAST RIB OF BEEF OR NEW YORK SIRLOIN & BROILED SCALLOPS WITH STORROWTON POPOVER	48
Slow roasted Prime Rib served along side 4oz of Broiled Sea Scallops	
ROAST DUCK L'ORANGE	30
A slow roasted crispy duck served with our Grand Marnier Orange sauce	
CHATEAU BRIANDE FOR TWO	120
20 oz filet mignon served on a plank with sautéed mushrooms, fried onion rings & fresh vegetables surrounded by piped whipped potato and served tableside (A 6-hour notice is required)	

FROM THE SEA

Ⓞ	BAKED BOSTON SCROD A true New England favorite	24
	FRESH SEA SCALLOPS Sweet plump deep sea scallops prepared fried or broiled	29
	SHRIMP & SCALLOP SCAMPI The finest shrimp & sea scallops sautéed with scallions, roasted red peppers & capers in a garlic wine sauce served over angel hair pasta	27
Ⓞ	FRESH SALMON FILET Delicately broiled or lightly blackened	24
	MAINE STYLE SEAFOOD CASSEROLE A delightful blend of lobster meat, stuffed shrimp, scallops & scrod baked with Gorgonzola crumb topping	30
	FISH & CHIPS Lightly battered fresh cod fish, served with homemade tartar sauce & coleslaw with fries	23
	BAKED STUFFED SHRIMP Four jumbo shrimp with a homemade snow crabmeat stuffing, truly a house specialty	28
	SEAFOOD ALFREDO A generous portion of shrimp, scallops & lobster meat in Vinnie's Alfredo sauce with scallions, roasted red peppers and baby spinach tossed with penne pasta	29
	FRIED OYSTERS Lightly battered, served with homemade tartar & cocktail sauce	26
	COQUILLES ST. JACQUES A favorite dish of our mother's, sea scallops smothered in creamy mushroom Sherry wine sauce. Garnished with piped whipped potato and seasoned crumbs	28

OUR TASTES IN POULTRY

CHICKEN FRANÇAISE Boneless breast of chicken sautéed in a light lemon wine sauce	24
ROAST NATIVE BREAST OF TURKEY All white meat turkey with herb stuffing and a rich stock sauce, a holiday feast every day	24
GRILLED CHICKEN ALFREDO A generous serving of tender grilled chicken with scallions, roasted red peppers & broccoli in Vinnie's Alfredo sauce tossed with penne pasta	24
OLD FASHIONED CHICKEN POT PIE The old-fashioned recipe made from scratch, served in a pie crust	24
CHICKEN PARMIGIANA A large cut of chicken breast lightly breaded and fried to order with pasta	24
GRILLED CHICKEN TORTELLINI PESTO Homemade pesto sauce with roasted red peppers	24
CHICKEN MARSALA A delicate combination of scallions, tomatoes, red peppers, roasted garlic & wild mushrooms, in a rich stock sauce makes this dish a long time favorite!	24

**Your dinner entrée includes a cup of soup or tossed salad, dinner rolls, vegetable & choice of side
Add a Caesar Salad to your entrée for \$4**

SAUTÉED MUSHROOMS	3	SAUTÉED SPINACH W/GARLIC	4
STEAMED BROCCOLI	4	CARAMELIZED ONIONS	3

THE CALVANESE FAMILY WOULD LIKE TO THANK YOU FOR YOUR PATRANAGE! YOUR CONTINUED SUPPORT THROUGH ALL THESE YEARS HAS BEEN TRULY A BLESSING !!! THANK YOU! ANDREW, DONALD & VINCENT

Ⓞ INDICATES OUR GLUTEN FREE CHOICES (WITHOUT SAUCES, DRESSINGS, OR BREADCRUMBS WHERE APPLICABLE)

A PLATE CHARGE OF 8.00 TO SHARE YOUR DINNER INCLUDES A SALAD, SIDE CHOICE & VEGETABLE
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.
PLEASE BE REMINDED THAT THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY CAUSE ILLNESS
AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED FOR PARTIES OF SIX OR MORE