

## APPETIZERS

### Beantown Crab Cakes

Two of our delicious pan seared crab cakes served  
With a homemade Cajun remoulade. \$12.25

### Whole Belly Clams

A New England Specialty, fried to perfection! \$8.50

### Lobster Skins

6 potato pockets, stuffed with Lobster Meat and cheese.  
Served with our home made Cajun remoulade. \$9.99

### Crab Stuffed Mushrooms

Stuffed with our fine crab meat stuffing. Baked  
to perfection with lemon and white wine. \$8.25

### Jumbo Peel & Eat Shrimp

1/2 lb. \$9.25 1 lb. \$17.99

### Shrimp Martini al la Buca

Blackened shrimp, flambeed with  
Sambuca Romano. \$9.25

### Coconut Shrimp

Jumbo shrimp marinated in coconut milk served  
with a mustard fruit sauce. \$8.50

### Shrimp Cocktail

Jumbo shrimp served with our spicy  
cocktail sauce. \$8.25

### Mussels Marinara

Fresh mussels sauteed in fresh garlic basil & white  
wine, in a light tomato sauce (mild or spicy). \$7.75

### Quahog

It's the big one! A Giant Clam steamed, diced and  
re-stuffed with chorizo and seasoned bread crumbs.  
Baked with lemon and white wine. \$8.25

### Crispy Calamari Fritti

Served with marinara sauce & Lemon \$8.25

### Spinach Artichoke Dip

Served hot in a casserole with pita points. \$6.75

### Buffalo Wings

Cooked to order. Available in Hot, Medium, Teriyaki  
or BBQ. Served with celery and your choice of bleu  
cheese or ranch. 10 for \$7.50 20 for \$13.25

### Fried Mushrooms

Deep fried to a golden brown. Served with ranch. \$6.25

### Mozzarella Sticks

Served with Marinara Sauce. 6 for \$5.75 12 for \$9.75

### Mozzarella & Tomatoes

Fresh Buffalo Mozzarella, tomato, basil finished  
with a Balsamic drizzle. \$7.75

### Sausage & Peppers

Italian Sausage sauteed with roasted peppers,  
baked with fresh mozzarella on top, with a  
light Marinara sauce. \$7.75

### Chicken Tenders

Served with honey mustard, BBQ sauce  
or have them tossed in buffalo. \$7.50

### Pot Stickers

Asian style dumplings, sauteed to perfection  
served with Teriyaki sauce. \$7.95

### Beantown Nachos

Tricolored tortilla chips with chili or blackened Chicken  
Served with cheddar cheese, lettuce, tomatoes, onions,  
Jalepenos, sour cream, black olives and salsa. \$8.25

## DAILY SOUPS

### Boston Clam Chowder

Cup \$3.75 Bowl \$4.50

### Chili

Cup \$4.25 Bowl \$5.50

### French Onion

Crock \$4.75

### Chef's Daily Feature

Cup \$3.75 Bowl \$4.50

## FRESH SALADS

### House Salad

Fresh cut greens accompanied by cucumbers, tomatoes  
and red onions. Served with your choice of dressing. \$5.25

### Chef Salad

Mixed greens topped with smoked ham,  
turkey, cheddar and swiss cheese, cucumbers,  
tomatoes, red onion and hard boiled egg. \$7.75

### Spinach Salad

Fresh Baby Spinach, Mandarin Oranges, Blueberries,  
Strawberries, Walnuts and our own Beantown  
Vinaigrette dressing. \$8.25

### The Vineyard Caesar

Fresh Romaine, tossed with our own creamy Caesar  
Dressing, croutons & Parmesan cheese. \$6.75

### Greek Salad

Iceberg lettuce, black olives, tomatoes, red onions,  
Pepperoncinis and feta cheese mixed with a zesty  
Greek dressing. \$6.75

### Ahi Tuna Salad

Fresh cut greens accompanied by cucumbers,  
Tomatoes and red onions. Topped with the finest, lightly  
Seared Ahi tuna. Served with your favorite dressing. \$9.95

'Add blackened or grilled chicken, shrimp or salmon to any salad for \$3.00'  
or Add Lobster Meat for \$5.00

### Homemade Salad Dressings

Bleu Cheese • Ranch • 1000 Island • French • Honey mustard • Our House specialty Balsamic Vinaigrette

## SPECIALTY SANDWICHES

### Crab Cake Sandwich

Our Famous Beantown Crab Cake served on a Kaiser with lettuce and tomato. Served with choice of tartar sauce, cocktail sauce or our Cajun remoulade. \$9.95

### Old New England Lobster Rolls

New Englands finest traditional lobster salad mix piled high in a split roll. \$10.95

### Fried Oyster Po Boy Sandwich

5 Jumbo Oysters with lettuce and tomato on a Hoagie. Served with our delicious chipolte sauce. \$9.50

### Grouper Sandwich

Filet of Grouper, your choice of grilled, blackened or fried. Served on a hoagie with lettuce, tomato and Cajun remoulade. \$8.75

### BBQ Chilpotle Shrimp Po Boy

Cajun seasoned shrimp with lettuce, tomato, and our special Chilpotle sauce served on a hoagie. \$9.25

### Boston BBQ

Slow Cooked Boston Butt, in secret spices, so tender it is shredded with a fork. Served on a Kaiser Roll. \$7.50

### Boston Cheese Steak

Chicken or beef, with onions and peppers, smothered in Mozzarella cheese. \$8.50  
add sauteed mushrooms for only \$0.75

### Reuben

Thinly sliced Corn Beef or Turkey, Swiss cheese, 1000 Island, and sauerkraut. Pressed between two slices of Rye bread. \$8.25

### French Dip

Top Round Beef, slow roasted and shredded to perfection, smothered with mozzarella cheese. Served on a hoagie roll and served with a side of au jus. \$7.50

### Buffalo Chicken Sandwich

Fried chicken breast, dipped in buffalo sauce with lettuce, tomato, and bleu cheese crumbles. Served with ranch. \$8.25

### Grilled Chicken

Marinated breast of chicken, wood grilled, topped with Cheddar cheese, served on a kaiser with lettuce and tomato. \$7.50

### Monte Cristo

Ham, Turkey, Swiss cheese between two slices of french toast. Served with raspberry jam or maple syrup. \$7.75

### Club Sandwich

Turkey, Ham, Bacon, Swiss cheese, lettuce, tomato and mayonaise. Served on white or whole wheat bread. \$7.75

### Chicken or Tuna Salad

Served chilled on your favorite bread. Built to your liking! \$6.50

### Smoked Turkey Melt

Smoked turkey and American cheese, lettuce, tomato and Dijon Mustard. \$7.95

### Black Forest Ham Melt

Delicious Black Forest Ham, American cheese, lettuce, tomato and Dijon Mustard. Served hot. \$7.95

### Beantown Grilled Cheese

Grilled cheese served on texas toast. \$6.50  
add lettuce or apple wood smoked bacon for \$0.75

### Hamburger

Hand patted 8 oz. burger with lettuce, tomato and onion. \$7.25  
Add Apple wood smoked bacon for \$0.75

### Cheeseburger

Hand patted 8 oz. burger with lettuce, tomato, onion and your choice of cheese. \$7.75  
add Apple wood smoked bacon for \$0.75

### Beantown Burger

Hand patted 8 oz. burger with chilli, slaw, jalapeno peppers and cheese. \$8.25  
add Apple wood smoked bacon for \$0.75

### BBQ Bacon Burger

Hand patted 8 oz. burger, applewood smoked bacon covered with cheddar cheese, bbq sauce, lettuce and tomato. \$8.95

### Mushroom Swiss Burger

Hand patted 8 oz. burger smothered in swiss cheese and sauteed mushrooms, with lettuce, tomato and onion. \$8.25

### Portabella Mushroom Burger

A Jumbo Portabella Mushroom grilled to perfection, served with lettuce and tomato on a kaiser roll. \$8.25

### Double Blackbean Burger

A vegetarian delight! Two Blackbean patties smothered in mozzarella and cheddar cheeses, served on a whole grain bun, with lettuce, tomato and onion. \$7.95

### Hotdogs

Two all beef hot dogs, served with your choice of chili, slaw, onions and kraut. \$6.50

\*All sandwiches served with choice of: Chips, French Fries, Pasta Salad, Potato Salad, Green Beans, Cottage Cheese, Fresh Fruit, Slaw, Boston Baked Beans or Macaroni and Cheese.\*

#### Beantown Tavern Fresh Breads

White, Wheat, Rye, Croissant, Kaiser, Hoagie, Whole Grain or Wrap

## LITTLE BEANERS

Chicken Tenders	\$3.25	Beanie Weenies	\$2.75	Mac & Cheese	\$2.75
Grilled Cheese	\$2.75	Hamburger	\$3.25	Hot Dog	\$2.75
		add cheese for \$0.25			

## PASTA DELIGHTS

### Lasagna Bolognese al Forno

*Layer after layer, baked with 4 cheeses and a hearty meat sauce. \$14.95*

### Penne Primavera

*A medley of fresh garden vegetables, sauteed with garlic and fresh herbs. In a pink vodka sauce with Parmesan cheese. \$12.99*

### Shrimp Scampi Boat

*A healthy portion of Scampi style Jumbo Shrimp served over fettucini. \$14.95*

### Smoked Chicken Ravioli

*Fresh smoked chicken ravioli, served with a Cajun cream sauce. \$14.95*

### Fettuccini Alfredo

*Fettuccini tossed in a Parmesan cream sauce. \$12.99 add blackened or grilled chicken, shrimp or salmon for \$3.00 or Lobster Meat for \$5.00*

*\*All pastas served with garlic bread and a fresh house salad\**

## OFF THE DEEP END

### Block Island Stuffed Flounder

*Stuffed with our delicious crab filling, broiled with lemon butter and white wine. \$18.99*

### Jumbo Stuffed Shrimp

*Jumbo shrimp stuffed with our soon to be famous crab meat stuffing. Broiled with lemon butter and white wine. \$17.99*

### Classic Maryland Crab Cake

*Soon to be famous Jumbo Crab cake, pan seared served with lemon and Cajun remoulade. \$18.95*

### Norwegian Salmon

*Salmon filet grilled over hickory wood or blackened with Cajun seasoning. \$17.99*

### Parmesan Encrusted Salmon

*Baked Salmon Filet Smothered in our home made Beantown Parmesan Cheese Sauce. \$19.99*

### Fresh Grouper Filet

*Filet fresh grouper, grilled to perfection over hickory wood or blackened with Cajun seasonings, in a cast iron skillet. \$19.95*

### Sesame Seared Ahi Tuna

*Served rare with Basmati rice, Bok choy and assorted vegetables, wasabi, pickled ginger and teriyaki glaze. \$21.95*

### North Carolina

### Brook Trout Almondine

*Fresh Trout sauteed with blanched almonds in lemon butter white wine sauce. \$17.99*

### Charleston Shrimp and Grits

*A low country favorite. Served with Andouille sausage, Tasso ham, green onions, Roma tomatoes and country gravy. \$15.99*

## CHICKEN TEMPTATIONS

### Chicken Marsalla

*Breast of chicken, sauteed with shallots and mushrooms, with marsalla wine. \$13.99*

### Chicken Parmesan

*Breaded and baked with marinara sauce and Mozzarella cheese. Served with a side of pasta. \$13.99*

### Chicken Franchise

*Breast of chicken dipped in egg, sauteed in a lemon butter, white wine sauce. \$13.49*

### Chicken Dijonaise

*Breast of chicken, sauteed in a brandy cream sauce with Dijon mustard and Roma tomatoes. \$13.49*

### Chicken Piccata

*Breast of chicken, sauteed in lemon butter and white wine, with capers and artichoke hearts. \$13.99*

*\*Make any of our Chicken Temptations your favorite pasta dish. Your choice from: Penne, Spaghetti, Angel Hair or Fettucini*

## HICKORY WOOD GRILLED STEAKS

### Mesquite Ribeye

*12 oz. Prime Ribeye steak grilled to perfection. \$20.95*

### Filet Oscar

*Our 8 oz. Hickory Wood Smoked Filet Mignon, grilled to perfection. Topped off with Lump Crab Meat, Bearnaise and Asparagus. \$26.99*

### Prime Boston Strip

*12 oz. perfectly seasoned and grilled to your perfection. \$23.99*

### Prime Filet Mignon

*8 oz. Beef Tenderloin, Hickory grilled to your taste, served with bearnaise sauce. \$24.95*

*\*All entrees include a house salad and your choice of: Baked potato, rice pilaf, roasted garlic mashed potatoes and our daily fresh vegetables.\**

## BEANTOWN SPECIALTY DISHES

### Boston Surf and Turf

8 oz. Filet Mignon and our famous 4 oz. crab cake.  
Served with bearnaise and Cajun remoulade. \$25.99

### Cape Cod Platter

5 Jumbo Shrimp, 2 plump scallops, 2 of our famous  
Crab Cakes, and a delicious Quahog. \$19.99

### Beantown Surf and Turf

8 Oz filet Mignon and our famous 4 oz. Lobster Tail.  
Served with bearnaise and Cajun remoulade. \$29.99

### Donnie G's Classic Beantown BBQ Ribs

These mouth watering ribs are slow cooked, with our  
no tell recipe, till they fall off the bone.

Half Rack 14.99 Full Rack \$19.99

### Lobster Imperial

6 oz. Lobster Tail piled high with Crab Meat and  
topped off with a delicious Nantua Sauce. \$25.99

## BEANTOWN PIZZAS AND CALZONES

### TOPPINGS OFFERED

BACON  
ONIONS  
HAM  
SPINACH  
BROCCOLI  
CHICKEN  
TOMATOES

PEPPERONI  
SAUSAGE  
BLACK OLIVES  
EGGPLANT  
GREEN PEPPERS  
BANANA PEPPERS  
FRESH MOZZARELLA

MUSHROOMS  
MEATBALLS  
GROUND BEEF  
JALEPENOS  
PINEAPPLE  
GARLIC  
FRESH BASIL

All of our Homemade Specialty Pizzas are 16"  
Personalize your pizza by adding extra toppings for an additional \$1.50 per topping!  
Add extra cheese for only \$2.00

### Cheese Pizza

Mozzarella cheese and tomato sauce. \$13.25

### Meat Lovers Pizza

Pepperoni, Sausage, Ground Beef and Ham. \$19.25

### Spinach, Tomato & Garlic Pizza

Mozzarella cheese, tomato sauce, fresh tomatoes and garlic. \$17.95

### Veggie Lovers Pizza

Mushrooms, Green Peppers, Tomatoes and Onions. \$19.25

### Hawaiian Pizza

Pineapple, Ham, Black Olives, and Cheddar Cheese. \$19.25

### White Pizza

Mozzarella and Ricotta Cheeses, Garlic and Oil. \$16.25

### Margherita Pizza

Roma Tomatoes, Fresh Mozzarella Cheese, Fresh Basil, and Olive oil. \$17.75

### Buffalo Chicken Pizza

Buffalo style chicken, Mozzarella Cheese, with Ranch or Bleu cheese on the side. \$19.25

### BBQ Chicken Pizza

Chicken with BBQ sauce, Red Onions and Cheddar cheese. \$19.25

### Bacon Cheeseburger Pizza

Ground Beef, Bacon, Cheddar and Mozzarella Cheeses. \$19.25

### Shrimp Pizza

Shrimp and Mozzarella and Ricotta cheeses with a Garlic Butter drizzle. \$20.25

### Beantown Tavern Seafood Pizza

Crab meat, Lobster meat and Shrimp with Mozzarella and Ricotta cheeses and a Garlic Butter drizzle. \$29.95

### Beantown Calzone

Cheese. \$7.95  
Additional Items \$1.00

### Beantown Stromboli

By the Slice. \$8.95

# BEANTOWN DESSERTS

Creme Brulee \$6.25  
Boston Cream Pie \$6.25  
Beantown Cheesecake \$6.25  
Apple Cobbler \$6.25

Keylime Pie \$6.25  
Death By Chocolate \$6.25  
Tiramisu \$6.25  
Carrot Cake \$6.25

## WINES

### Robert Mondavi

Private Selection Chardonnay...California  
Fresh and Elegant filled with Intense Fruit.  
by the glass \$5.95 by the bottle \$22.00

### Clos du Bois

Chardonnay...Sonoma  
Lemon Blossom, Spiced Pear and Vanilla Aromas.  
by the glass \$7.50 by the bottle \$28.00

### Kendall-Jackson

Vintners Reserve Chardonnay...California  
Fruit Flavors and Aromas of Peach, Apple and Subtle Oak.  
by the glass \$7.75 by the bottle \$30.00

### Sonoma Cutrer

Russian River Chardonnay...Sonoma  
Crisp and Lean with Melon and Lemon Citrus Flavors.  
by the glass \$9.50 by the bottle \$38.00

### Nobilo

Sauvignon Blanc...New Zealand  
Bright and Lively with Herbal Pear and Lime Flavors.  
by the glass \$7.50 by the bottle \$28.00

### Kris

Pinot Grigio...California  
Clean and Crisp with Excellent Fruit and a Refreshing Finish.  
by the glass \$7.50 by the bottle \$28.00

### Montevina

Pinot Grigio...California  
Apricot and Pineapple Aromas with Nutmeg and Spice Flavors  
by the glass \$8.00 by the bottle \$28.00

### Biltmore Estate

White Zinfandel...North Carolina  
Candied Berry Aromas, with a Pleasant Sweetness  
by the glass \$5.00 by the bottle \$18.00

### Rodney Strong

Sauvignon Blanc...Sonoma  
Light, Crisp and highly aromatic with hints of Pear & Melon.  
by the glass \$7.50 by the bottle \$30.00

### Chateau St. Michelle

'Johannisburg' Riesling...Washington State  
Light, Crisp and highly aromatic with hints of Pear & Melon.  
by the glass \$8.00 by the bottle \$32.00

### Beringer

White Zinfandel...California  
Fresh Red Berry, Citrus, Melon Aromas and Flavors.  
by the glass \$5.50 by the bottle \$32.00

### Jacob's Creek

Cabernet Sauvignon...Australia  
Mint and Cassis Aromas with Rich Berry Fruit Flavors.  
by the glass \$5.00 by the bottle \$20.00

### Mirassou

Pinot Noir...California  
Fun and Fruity with Excellent Fruit Depth and Reflection  
by the glass \$7.00 by the bottle \$28.00

### Blackstone

Merlot...California  
Aromas of Cherry, Blackberry and Cola.  
by the glass \$7.50 by the bottle \$28.00

### Rosemount

Shiraz...Sonoma  
Intense, Spicy Fruit and a Long Textured Finish.  
by the glass \$7.50 by the bottle \$28.00

### Avila

Pinot Noir...California  
Light Floral Tones with Aromas of Cherries and Strawberries.  
by the glass \$8.50 by the bottle \$32.00

### Jerry Garcia

Cabernet Sauvignon...Sonoma  
Concentrated with Black Cherry, Mocha and Vanilla Flavors.  
by the glass \$8.50 by the bottle \$32.00

### Folie a Deux

Cabernet Sauvignon...California  
The Key to this Wine is it's Balance and Complexity.  
by the bottle \$53.00

### Sterling Vintner's Collection

Melot...California  
Aromas of Blackberry, Nutmeg, Vanilla and Dark Chocolate  
by the glass \$8.00 by the bottle \$32.00

### Cambria

'Julia's' Pinot Noir...California  
Light, Grape and Strawberry flavors with underlying earthtones.  
by the glass \$9.75 by the bottle \$39.00

### Greg Norman Estates

Shiraz...California  
Dark Berry and Ripe Cherry flavors, supported with Spicy Oak.  
by the glass \$9.00 by the bottle \$36.00

### Smoking Loon

Cabernet Sauvignon...California  
Ripe Raspberry and Blackberry with a touch of white pepper.  
by the glass \$7.75 by the bottle \$30.00

### Columbia Crest

'Grand Estates' Merlot...Washington State  
Chewy Raspberry & Blueberry core Cloaked in Toasty Coconut.  
by the glass \$7.50 by the bottle \$28.00

### Kenwood Yulupa

Zinfandel...Sonoma  
Vibrant Red Color with Fresh Black Cherry Fruit Flavors and Aromas.  
by the glass \$7.00 by the bottle \$28.00

### Chateau St. John

Cabernet Sauvignon...Sonoma  
Black Cherries, Chocolate, Ripe Plums, Violets and sweet Vanilla Oak.  
by the glass \$8.50 by the bottle \$34.00

### Beaulieu Vineyard

'BV Coastal' Cabernet Sauvignon...California  
Aromas of Black and Green Peppercorn, with Black Tea Overtones.  
by the glass \$8.25 by the bottle \$31.00

## BEERS ON TAP

Sam Adams • New Castle • Guinness • Michelob Ultra Amber • Budweiser Select