

STARTERS

FRIED PARSNIPS

A house specialty, farm fresh parsnips, thinly sliced and deep-fried to a delicate golden crisp, sprinkled with kosher salt 6.95

SAUTEED MUSSELS

1 ½ lb. of Farm grown mussels tossed with a delicious pecan, garlic and lemon butter 9.95

BAKED BRIE & FRUIT PLATE

Creamy warm brie cheese baked in a light crusty dough
Served with fresh fruit and sliced baguette 12.95

FRIED MOZZARELLA TRIANGLES

Large wedges of mozzarella dredged in an herb breading and delicately fried
Served with our house garlic-basil tomato dipping sauce 8.95

FRIED CALAMARI

Rolled in cornmeal crumbs the crusty calamari is perfectly complemented
by the chunky garlic-basil tomato dipping sauce 8.95

SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS

A warm creamy blend of spinach, artichoke Marscapone and cream cheese dip,
topped with parmesan cheese and served with crisp corn tortilla chips 7.95

CRAB CAKES

A delicious blend of crabmeat, bread crumbs, red peppers, onions and seasonings,
Sautéed and served with home made tartar sauce 9.95

BONELESS BUFFALO TENDERS

Deep fried chicken tenders tossed in a spicy buffalo sauce
Served with carrots, celery sticks and bleu cheese dressing 7.95

BACON WRAPPED SCALLOPS

Baked fresh plump scallops wrapped in bacon, served with a creamy sweet maple cream
sauce 12.95

SALSA AND CHIPS

Crisp corn tortilla chips served with a side of our fresh house salsa 4.95

POTATO SKINS

Fresh baked potato skins are hand scooped and loaded with melted
Monterey Jack & cheddar cheese, garnished with bacon and sour cream 6.95

RIVER NACHOS

Crisp corn tortillas smothered with cheddar & Monterey Jack cheese, tomatoes,
Red onions, black olives and jalapenos, garnished with salsa and sour cream 7.95
Top with Vegetarian chili, Spicy ground beef, Spicy grilled chicken or Maine Shrimp for
an additional 3.95

SOUPS

SMOKED CREAM OF TOMATO SOUP

A house favorite, the smoky hickory flavor haunts this delicious soup
Served with hand cut garlic croutons and chives 3.95 / 4.95

CLAM CHOWDER

Bursting with succulent tender clams, potatoes, onions, celery, cream, butter and fresh herbs This clam chowder keeps well within the traditional New England style 4.50 / 5.50

LOBSTER STEW

A rich blend of fresh lobster meat, cream, sherry and butter 7.95 / 10.95

FRENCH ONION SOUP

Sweet onions caramelized with burgundy wine and beef broth

Topped with a homemade herb crouton and Swiss cheese, served bubbling hot 4.95

VEGETARIAN CHILI

Loaded with chunks of summer squash, zucchini, carrots, red and green peppers, onions kidney beans and a spicy yet rich tomato base 3.95 / 4.95

SOUP OF THE DAY 3.95/ 4.95

SALADS

TAVERN GREEN SALAD

Fresh green leaf lettuce, tomatoes, peppers, red onions, black olives, shredded carrots

And cucumbers topped with crispy homemade croutons 4.95

Served with Grilled Chicken 9.95 Topped with a Scoop of Lobster Salad -market price

Homemade Dressing ≈ Bleu Cheese, Black Peppercorn Parmesan, Balsamic Vinaigrette,

Thousand Island, Strawberry Vinaigrette, Dijon Vinaigrette & Ranch

STEAK SALAD

Grilled pieces of steak atop a bed of mixed greens with grilled red onions, roasted red peppers and grilled carrots, dressed in a Dijon vinaigrette 11.95

COBB SALAD

Grilled chicken breast, crisp bacon, avocado, crumbled blue cheese, hard-boiled egg, green onions and fresh greens , garnished with your choice of dressing 12.95

CHEF SALAD

Fresh green leaf lettuce, tomatoes, peppers, red onions, black olives, shredded carrots and cucumbers Topped with sliced ham, slice smoked turkey, Swiss cheese and hard boiled egg Garnish with your choice of dressing 11.95

CAESAR SALAD

Romaine lettuce, Parmesan cheese and crispy homemade croutons tossed with our classic homemade Caesar dressing 7.95

Served with Grilled Chicken 11.95

Served with Maine Shrimp 12.95

Topped with a Scoop of Lobster Salad -market price

SPECIALTY SANDWICHES

LOBSTER ROLL

Fresh hand picked lobster meat blended with just enough mayonnaise

Served on a grilled roll with lettuce and a side of Coleslaw Market Price

HADDOCK SANDWICH

Your choice, fried or broiled served on a bulkie roll with lettuce and tartar sauce 9.95

“HELL’S GATE” HADDOCK SANDWICH

Fresh haddock rolled in a Cajun spice, pan seared, served on a bulkie roll with lettuce and tartar sauce 9.95

ABOVE SEAFOOD ITEMS SERVED WITH COLE SLAW & CRISPY FRENCH FRIES

KENNEBEC BURGER

½ lb. of lean beef, served with lettuce, tomato and red onion on a bulkie roll 8.95

GARDEN BURGER

100% natural vegetable burger, served with lettuce, tomato and red onion on a bulkie roll 8.95

REUBEN

A piled of thinly sliced corned beef, sauerkraut, Swiss cheese and Thousand Island dressing Grilled on dark rye bread 8.95

TBLT

Smoked turkey, hickory smoked bacon, lettuce, tomato and cranberry mayonnaise served on Sourdough bread 8.95

HOT BOSTON BLACK PASTRAMI

Lean Boston black pastrami and Swiss cheese grilled on dark rye bread 8.95

GRILLED CHICKEN & AVOCADO SANDWICH

Grilled boneless breast of chicken topped with avocado, bacon, tomato and Monterey jack cheese. Served with mayonnaise on a bulkie roll 9.95

ABOVE SANDWICHES SERVED WITH, CRISPY FRENCH FRIES AND A PICKLE

SMOKED TURKEY or MAPLE CURED HAM WRAP

Your choice, smoked turkey or maple cured ham roiled in a flour tortilla with lettuce, tomato, Swiss cheese and A Dijon mayonnaise spread 7.95

TUNA FISH SANDWICH

Delicious solid white albacore tuna with lettuce and tomato Served on dark rye bread 7.95

CLASSIC BLT

Crispy hickory smoked bacon, green leaf lettuce, sliced tomato and mayonnaise Served on sourdough toast 6.95

ABOVE SANDWICHES SERVED WITH, POTATO CHIPS AND A PICKLE

LUNCH ENTREES

MAINE LOBSTER

1 ¼ lb. fresh Maine lobster served with drawn butter, lemon, French fries and a side of Coleslaw-market price

CLASSIC SHORE DINNER

1 ¼ lb. fresh Maine lobster, a cup of homemade clam chowder, fresh Maine steamers, Served with drawn butter, lemon, French fries and a side of Coleslaw market price

QUICHE OF THE DAY

Our Chef’s choice of fresh ingredients baked in a delicious homemade crust, Served with a side of Coleslaw 7.95

12-OZ. SIRLOIN STEAK

Black Angus choice sirloin grilled and served with French fries 14.95

GARLIC-BASIL LINGUINI

Our house garlic-basil tomato sauce served over linguini 7.95

SOUTHWESTERN VEGETABLE FAJITA

Medley of vegetables seasoned with southwestern spices, rolled in a flour tortilla, Topped with cheddar & Monterey jack cheese and baked, garnished with salsa and sour cream 8.95

Served with Refried Beans 9.95

Served with Grilled Chicken 12.95

FABULOUS FRIED SEAFOOD

Prepared in cornmeal crumbs

FRIED CLAMS served with tangy home made tartar sauce 13.95

FRIED MAINE SHRIMP served with zesty home made cocktail sauce 12.95

FRIED MAINE HADDOCK served with tangy home made tartar sauce 13.95

FRIED MAINE SCALLOPS served with tangy home made tartar sauce 14.95

TAVERN SEAFOOD PLATTER

A fantastic sampling of the best the Maine coast has to offer. Fried Maine shrimp, clams, haddock and scallops prepared in cornmeal crumbs and deep fried to perfection

Served with tangy homemade tartar sauce and zesty homemade cocktail sauce 19.95

FISH 'N CHIPS

Chunks of Fresh Maine haddock deep fried in cornmeal crumbs

Served our house garlic fries 10.95

CLAM ROLL

Fresh fried clams in a grilled roll, served with tangy tartar sauce 11.95

MAINE SHRIMP ROLL

Fried Maine shrimp on a grilled roll, served with zesty cocktail sauce 9.95

ABOVE FRIED SEAFOOD ITEMS SERVED WITH FRENCH FRIES & COLE SLAW

DESSERTS

TAVERN TIRAMISU

A wonderful Italian dessert of lady fingers dipped in espresso and layered with sweet Mascapone cheese, flavored with rum, and topped with shaved chocolate 5.25

BLUEBERRY-SOUR CREAM PIE

Maine blueberries baked in a sour cream base and topped with a delicious pecan crumble crust, this pie is a must try! 5.25

CARROT CAKE

A Tavern favorite! A delicious and moist homemade cake featuring pecans and topped with homemade cream cheese frosting 5.25

FRESH FRUIT CRISP

Seasonal fresh fruit served warm with a crispy oatmeal crust 4.95

BROWNIE A-LA MODE

A rich fudgy brownie, served with your choice of ice cream and Topped with chocolate sauce & caramel sauce 4.95

ROUND TOP ICE CREAM

Choice of: vanilla, chocolate, coffee & black raspberry 4.95

A LA MODE

A scoop of your favorite ice cream with any dessert add 1.95

ALL SELECTIONS FINISHED WITH WHIPPED CREAM

SENIOR CITIZEN'S MENU

FRIED OR BROILED HADDOCK

6oz.of fresh Maine haddock, served with tartar sauce 10.95

FRIED MAINE SHRIMP

6oz.of Maine shrimp fried in cornmeal crumbs, served with cocktail sauce 9.95

LINGUINI

Linguini tossed in our house garlic-basil tomato sauce 8.95

CHICKEN TENDERS

Fried chicken tenders served with barbecue sauce 8.95

CRAB CAKES

A combination of crabmeat, bread crumbs, red peppers, onions and seasonings, sautéed and served with tartar sauce 9.95

CHOPPED SIRLOIN

½ lb. of lean chopped sirloin grilled and topped with sautéed mushrooms and onions 8.95

ENTREES SERVED WITH FRENCH FRIES AND
YOUR CHOICE OF A DEMI-SALAD OF A SIDE OF COLE SLAW

55 AND OVER, PLEASE

KENNEBEC TAVERN IS PROUD TO BE A DINER'S CHOICE RESTAURANT
WE WILL MAKE EVERY EFFORT TO ACCOMMODATE DIETARY NEEDS & REQUESTS