

STARTERS

SMOKED CREAM OF TOMATO SOUP

A house favorite, served with garlic croutons and chives 3.95 / 4.95

CLAM CHOWDER

New England style clam chowder made with fresh herbs 4.50 / 5.50

LOBSTER STEW

Fresh lobster meat in a traditional cream & butter broth 7.95 / 10.95

VEGETARIAN CHILI

A spicy combination of beans and vegetables in a tomato base 3.95 / 4.95

SOUP OF THE DAY 3.95/ 4.95

FRIED PARSNIPS

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

STEAMERS

1 ½ lb. of fresh Maine clams served with clam broth and drawn butter Market Price

SAUTEED MUSSELS

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

BACON WRAPPED SCALLOPS

Fresh scallops wrapped in bacon and baked, served with a maple cream sauce 12.95

BAKED BRIE AND FRUIT PLATE

Brie cheese baked in a light dough, served with fresh fruit and fresh bread 12.95

FRIED CALAMARI

The deep-fried classic, served with our house garlic-basil tomato sauce 8.95

SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS

A warm, 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 tartar sauce 9.95

WINTERPOINT OYSTERS

Locally harvested from the New Meadows River, shucked and served with cocktail sauce

½ dozen 12.00 dozen 20.00

SOUTHWESTERN STEAK FRIES

Served with a warm Mexican cheese dip 6.95

BONELESS BUFFALO TENDERS

Served with carrots, celery sticks and bleu cheese dressing 7.95

SALSA AND CHIPS

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

TAVERN GREEN SALAD

Fresh greens, 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

SEAFOOD SPECIALTIES

LOBSTER DINNER

Single 1 ¼ lb. fresh Maine lobster served with drawn butter –market price

Twin Two 1 ¼ lb. fresh Maine lobsters served with drawn butter –market price

BAKED STUFFED LOBSTER

1 ¼ lb. fresh Maine lobster stuffed with a scallop and shrimp stuffing and baked to perfection,

served with drawn butter –market price

CLASSIC SHORE DINNER

1 ¼ lb. fresh Maine lobster, fresh Maine steamers, a cup of clam chowder and drawn butter– market price

GRILLED HALIBUT OSCAR

Grilled halibut fillet, topped with crabmeat asparagus and hollandaise sauce 24.95

FRESH BROILED MAINE SCALLOPS

Sea scallops broiled with white wine, lemon and butter 21.95

MERRYMEETING HADDOCK

Broiled haddock fillet topped with marinated artichoke hearts, tomatoes, black olives,

capers, garlic, parmesan cheese and herbs 20.95

PAN-BLACKENED SALMON

Cajun seasoned salmon fillet, pan seared and finished with our house salsa 19.95

FRESH BROILED MAINE HADDOCK

Haddock fillet broiled with white wine, lemon and butter 19.95

BAKED STUFFED HADDOCK

Haddock fillet stuffed with a scallop and shrimp stuffing, finished with a lobster Newburg sauce 21.95

SCALLOP AND HADDOCK COMBINATION

Sea scallops and haddock fillet broiled with white wine, lemon and butter 21.95

POACHED SALMON

Fresh salmon fillet poached in a white wine, lemon and caper-butter sauce
19.95

FABULOUS FRIED SEAFOOD

Prepared in cornmeal crumbs

FRIED CLAMS served with tartar sauce 18.95

FRIED MAINE SHRIMP served with cocktail sauce 17.95

FRIED MAINE HADDOCK served with tartar sauce 19.95

FRIED MAINE SCALLOPS served with tartar sauce 21.95

Combine any two delicious seafood items above for 21.95

TAVERN SEAFOOD PLATTER

Fried Maine shrimp, clams, haddock and scallops, served with tartar sauce and cocktail sauce 24.95

ABOVE ENTREES SERVED WITH YOUR CHOICE OF SOUP OR SALAD, BAKED POTATO,
CHEFS POTATO, RICE OR FRENCH FRIES, A FRESH VEGETABLE AND FRESH BAKED BREAD AND BUTTER

FROM THE GRILL

TAVERN SIRLOIN

12oz. grilled Black Angus sirloin 20.95

FILET AU POIVRE

Tender 10oz. center cut filet, rolled in black peppercorns and topped with button mushrooms, green onions and a demi-glaze 24.95

SAUTEED ANGUS TIPS

Sautéed Black Angus sirloin tips with onions, mushrooms, peppers and tomatoes,

tossed in a Teriyaki glaze, served over rice 16.95

ROASTED PRIME RIB AU JUS

Choice Black Angus beef rubbed with the Chef's special seasonings

Mate's Cut 12oz. 18.95 Captain's Cut 14oz. 20.95 Admiral's Cut 16oz.
22.95

Enjoy Friday and Saturday, While it Lasts!

STUFFED PORKLOIN

Pork loin stuffed with an apple and cranberry stuffing, finished with an apple pork glaze 16.95

CHICKEN PROVENCAL

Half slow roasted chicken finished with a tomato eggplant Provencal sauce
15.95

CHICKEN PICATTA

Boneless, skinless breast of chicken sautéed with capers, white wine and butter
15.95

CHICKEN TENDERS

Deep-fried boneless tenders served with a barbecue sauce 14.95

ABOVE ENTREES SERVED WITH YOUR CHOICE OF SOUP OR SALAD, BAKED POTATO,
CHEFS POTATO, RICE OR FRENCH FRIES, A FRESH VEGETABLE AND FRESH BAKED BREAD AND BUTTER

PASTA DINNERS

PASTA DEL MAR

Lobster, shrimp and scallops sautéed in a classic Alfredo sauce, served over
fettuccine 24.95

TUSCAN STYLE MAINE SHRIMP

Maine shrimp sautéed with baby spinach, sun-dried tomatoes, roasted red
peppers, garlic, basil
and a parmesan cheese sauce, served over fettuccine 21.95

MEDITERRANEAN SEAFOOD

Lobster, scallops and shrimp sautéed in a Mediterranean Tomato sauce, served
over fettuccine 24.95

FETTUCCINE PRIMAVERA

Fresh garden vegetables and pasta tossed in a Alfredo sauce, served over
fettuccine 14.95

GARLIC-BASIL LINGUINI

Our house garlic-basil tomato sauce served over of linguini 13.95

SERVED WITH YOUR CHOICE OF SOUP OR SALAD AND FRESH BAKED BREAD & BUTTER

LIGHTER FARE

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

HADDOCK SANDWICH

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

LOBSTER ROLL

Fresh lobster meat blended with mayonnaise and served on a grilled roll with a side of Coleslaw

Market Price

ABOVE SANDWICHES SERVED WITH FRENCH FRIES AND A PICKLE

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 10.95

COBB SALAD

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

GINGER CHICKEN SALAD

Shredded lettuce, red cabbage and carrots tossed with chicken seasoned in a ginger-soy marinade, finished with a ginger-soy dressing, garnished with slivered almonds and mandarin oranges 9.95

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

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

