

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

SPECIALTY SANDWICHES

LOBSTER ROLL

Fresh lobster meat lightly blended with mayonnaise, served on a grilled roll market price

HADDOCK SANDWICH

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

CRABMEAT ROLL

Fresh Maine crabmeat lightly blended with mayonnaise and served on a grilled roll 14.95

“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

CRABMEAT & AVOCADO MELT

Crabmeat, avocado and melted Swiss cheese served open-faced on an English muffin 14.95

ABOVE SEAFOOD ITEMS SERVED WITH COLE SLAW

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

Thinly sliced corned beef, sauerkraut, Swiss cheese and Thousand Island dressing

grilled on dark rye bread 8.95

PHILLY CHEESE STEAK SANDWICH

Thinly sliced steak sautéed with onions and peppers, topped with cheddar cheese on a sub roll 8.95

TBLT

Smoked turkey, 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 SANDWICH

Grilled boneless breast of chicken topped with Monterey jack cheese, red onion, lettuce and honey cup mustard, served on a bulkie roll 9.95

DELI SANDWICHES

SMOKED TURKEY	7.95	
MAPLE CURED HAM	7.95	
TUNA FISH	7.95	
BLT	6.95	
CUP OF SOUP OF THE DAY AND HALF OF A DELI SANDWICH		8.95

ABOVE SANDWICHES SERVED WITH LETTUCE, TOMATO, POTATO CHIPS AND A PICKLE CHOICE OF SOURDOUGH BREAD, WHOLE WHEAT BREAD, DARK RYE BREAD OR A WRAP

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

10-OZ. SIRLOIN STEAK

Black Angus choice sirloin grilled and served with French fries 12.95

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, 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 tartar sauce 13.95

FRIED MAINE SHRIMP served with cocktail sauce 12.95

FRIED MAINE HADDOCK served with tartar sauce 13.95

FRIED MAINE SCALLOPS served with tartar sauce 14.95

TAVERN SEAFOOD PLATTER

Fried Maine shrimp, clams, haddock and scallops, served with tartar sauce and 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 on a grilled roll, served with tartar sauce and a side of Coleslaw 11.95

MAINE SHRIMP ROLL

Fried Maine shrimp on a grilled roll, served with tartar sauce and a side of Coleslaw 9.95

ABOVE FRIED SEAFOOD ITEMS
SERVED WITH FRENCH FRIES & COLE SLAW

SALADS

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

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

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

DESSERTS

TAVERN TIRAMISU

A wonderful Italian dessert of lady fingers dipped in espresso and layered with sweet Marscapone 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

STRAWBERRY SHORTCAKE

A warmed cream cheese biscuit, topped with strawberries and whipped cream 4.95

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

CHILDREN'S MENU 6.95

Served with a drink (Children under 12)

CHICKEN NUGGETS

FRIED HADDOCK

PASTA WITH BUTTER & CHEESE

HOT DOG

GRILLED CHEESE

PEANUT BUTTER & JELLY

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