



kennebec tavern

restaurant & bar

STARTERS

FRIED PARSNIPS

thinly sliced, fried and tossed with coarse salt 8

MAINE MUSSELS

simmered with lemon, garlic, capers, butter and white wine, served with baguette 14

OYSTERS ON THE HALF SHELL

five local oysters on the half shell served with green chili cocktail sauce 15 add an oyster +3

CRAB CAKES

served over greens, with spicy rémoulade dipping sauce and lemon 15

FRIED CALAMARI

served with chipotle aioli 14

STEAMED CLAMS

local clams simmered in a maine microbrew ale & served with butter, broth and baguette market price

DRUNKEN SHRIMP COCKTAIL

six jumbo shrimp cooked in seasoned microbrew and served with our green chili cocktail sauce 14

SALADS

GARDEN SALAD

mixed greens, cucumber, carrot, red onion, tomato, choice of dressing demi 4 appetizer 6 entrée 10

CRISPY GREEK SALAD

baby spinach, arugula, radicchio, artichoke hearts, kalamata olives, tomatoes, bell pepper, feta cheese, crispy fried banana peppers, onion spears and greek vinaigrette appetizer 8 entrée 12

NATIVE HEIRLOOM TOMATO SALAD

maine grown tomatoes, greens, fresh mozzarella cheese, basil, red onion and balsamic vinaigrette appetizer 7 entrée 11

CAESAR SALAD

romaine lettuce, hand-cut croutons and parmesan cheese tossed in our traditional style caesar dressing demi 4 appetizer 6 entrée 10

ADD

lobster +market price grilled maine-made tofu +5 chicken +6 hanger steak +15 haddock +10

HOUSEMADE DRESSINGS

balsamic vinaigrette, buttermilk bleu cheese, honey dijon, greek vinaigrette, ranch, thousand island

MAINE LOBSTERS

LOBSTER DINNER

with corn on the cob and coleslaw market price

SHORE DINNER

lobster, steamers, cup of clam or haddock chowder, corn on the cob and coleslaw market price

PUB FARE

FRIED PICKLES

local pickles ale battered and served with ranch dressing 8

CHILI CHEESE FRIES

today's chili on seasoned fries, loaded with three cheeses and baked to gooey perfection 11

TAVERN NACHOS

tortilla chips topped with three cheeses, served with pico de gallo & sour cream 10

add guacamole +2 chicken, beef or chili +6

CHICKEN WINGS

your choice of maple cider bbq sauce or fire sauce, served with carrots, celery and bleu cheese or ranch dressing 12

* SLIDERS

three small burgers, one each with swiss, cheddar and pepper jack cheese 12

FRIED BACON-WRAPPED SCALLOPS

served over baby spinach with balsamic glaze 16

POPCORN SHRIMP

north atlantic shrimp fried and served with chipotle aioli 13

SOUPS

HADDOCK CHOWDER

haddock, potatoes, onions, celery, butter and cream cup 6 bowl 9

LOBSTER STEW

lobster, cream, sherry and butter cup or bowl market price

CLAM CHOWDER

clams, potatoes, onions, celery, butter and cream cup 6 bowl 9

SMOKED CREAM OF TOMATO SOUP

with hand-cut croutons cup 5 bowl 7

CHILI

daily selection served with jalapeño and cheddar corn bread 12

FRIED LOCAL SEAFOOD

served with tartar sauce or cocktail sauce, french fries and coleslaw

we source our seafood daily from local fishermen and businesses so you can enjoy the freshest seafood when you dine with us

FISH 'N' CHIPS 17

SCALLOPS 27

SHRIMP 21

OYSTERS 24

CLAMS market price

SEAFOOD PLATTER

a choice of any three of the above 30

add another item +10

HADDOCK FILLET 20

SEAFOOD AVAILABLE BROILED

served with our daily grain and seasonal vegetables

SCALLOPS 27

HADDOCK FILLET 20

SANDWICHES

served with french fries, coleslaw and a local pickle

LOBSTER ROLL

local lobster meat, mayonnaise and lettuce in a toasted torpedo roll market price

BLACKENED SALMON SANDWICH

topped with crispy fried avocado and pico de gallo on a brioche bun with field greens 19

FOUR CHEESE GRILLED CHEESE & CUP OF TOMATO SOUP

smoked cheddar, smoked gouda, pepper jack, provolone, bacon and tomato on sourdough bread 14

CRAB CAKE SANDWICH

a large crab cake and field greens on a brioche bun with a side of rémoulade sauce 16

SUMMER GOBBLER

hand-sliced roasted turkey breast, cranberry cheese, our cranberry sauce, lettuce and tomato on a croissant 14

PEPPER STEAK MELT

griddled hanger steak, red onion, bell pepper, mushrooms swiss and provolone cheese baked on a long roll 16

SUMMER SOUPER

a mini lobster roll and a cup of clam or haddock chowder market price

HADDOCK SANDWICH

panko-fried or broiled, choice of american, cheddar, swiss, provolone or pepper jack cheese, on a brioche bun with lettuce and tomato 15

PO' BOYS

cajun style sandwiches served on toasted long roll with lettuce, tomato, red onion and a side of rémoulade sauce shrimp 15 oyster 16 clam 17

BLACK BEAN BURGER

housemade burger with arugula, tomato, roasted red onion and pesto mayonnaise on a brioche bun 13

CHICKEN CAPRESE SANDWICH

balsamic glazed grilled chicken, fresh mozzarella, basil, tomatoes and arugula on focaccia bread, served with pesto mayonnaise 14

PHOENIX SANDWICH

panko-fried chicken, fire sauce, pepper jack cheese, served on a brioche bun with lettuce, tomato and a side of ranch 14

REUBENS

sauerkraut, swiss cheese and thousand island dressing griddled on marble rye bread
corned beef 14 panko-fried haddock 15 roasted turkey 14

substitute fries with sweet potato fries or onion rings +1.50 substitute gluten-free roll +1

* BURGERS

½ pound of fresh ground all natural beef

served with french fries, coleslaw and a local pickle

KENNEBEC BURGER

choice of american, cheddar, swiss, provolone or pepper jack, cheese, on a grilled brioche bun with lettuce and tomato 13

BLACKENED BLEU BURGER

cast iron seared with crumbled blue cheese on a brioche bun with lettuce and tomato 13

MORSE BOOSTER BURGER

bacon, sautéed onions, sautéed mushrooms and american cheese 14

when you order \$1 donated to morse high school boosters

BBQ BACON BURGER

bacon, onion rings, lettuce, tomato, cheddar cheese and maple cider bbq sauce 15

HELL'S GATE BURGER

chili rubbed, pepper jack cheese and fried jalapeño rings on a brioche bun with lettuce, tomato and a side of fire sauce 14

ACADIAN BURGER

canadian bacon and brie on a croissant with arugula and tomato 15

ADD

sautéed onions +1 sautéed mushrooms +1 sautéed peppers +1 bacon +2 chili +3

substitute gluten-free roll +1

substitute with grilled chicken breast +0 panko-fried haddock fillet +2

ENTRÉES

SURF & TURF

grilled and sliced hanger steak and roasted lobster tail, served with today's potato and vegetables market price

CLAM & CRAB SAMPLER

fried clams, a crab cake and a cup of clam chowder served with tartar sauce and rémoulade 21

MAINE CAJUN STEW

shrimp, scallops, lobster and haddock tossed with andouille sausage in a spicy red sauce, served with our daily grain, seasonal vegetables and baguette 29

ROASTED VEGETABLE GRAIN BOWL

a selection of seasonal roasted vegetables served with our daily grain and a spinach sauce 18

BASIL PESTO ROASTED SEAFOOD SKEWERS

scallops, salmon and gulf shrimp, served with today's rice medley and vegetables 27

* GRILLED RIB EYE STEAK

12oz hand-cut rib eye with roasted garlic and rosemary butter, served with today's potato and vegetables 31

BAKED STUFFED HADDOCK

baked with crab stuffing, white wine and lemon caper butter, served with today's rice medley and vegetables 28

TAVERN MAC & CHEESE

cavatappi pasta tossed in a rich five cheese sauce, baked with a crumb topping 15

lobster +market price hanger steak +15 haddock +10 chicken +6 seasonal vegetables +4

GINGER LEMONGRASS SALMON

in a ginger lemongrass broth with baby bok choy, carrot and seasonal vegetables, served with a side of today's rice medley 25

substitute gluten-free pasta in any pasta dish +3