



APPETIZERS

TAVERN CRAB CAKES	15	WINGS (BUFFALO or BBQ)	13
SHRIMP COCKTAIL	11	GORGONZOLA BREAD	8
FRENCH ONION SOUP	8	FRIED OYSTERS	15
STUFFED MUSHROOM CAPS	10	FRIED CALAMARI	13
MUSSELS MARINARA	9	ARTICHOKE FRANÇAISE	10
FRIED MOZZARELLA	9	CLAMS CASINO	10
BRUSCHETTA	9	CAPRESE SALAD	10

SALAD SELECTIONS

CAESAR / FARM FRESH / SOUTHWEST / CHOP CHOP 9

PROTEIN SELECTIONS

SHRIMP (6)	9	SALMON (6oz)	9
SCALLOPS (5oz)	12	NY SIRLOIN STEAK (7oz)	14
CHICKEN (6oz)	8	BOURBON STEAK TIPS	9

Prepared: Blackened / Grilled / Pan Seared

PATIO FAVORITES

FLAT BREAD PIZZA choice of Pepperoni or Margherita	13
BAKED MAC & CHEESE served with blackened chicken & bacon	15
STOROWTON TAVERN BACON BURGER with French fries and pickles	13
BLACKENED CATFISH SANDWICH on bulky roll with a house Remoulade sauce and coleslaw or fries	13
FRENCH DIP sliced rib eye on a baguette served with au jus, horseradish sauce and French fries	13
ENGLISH CUT PRIME RIB w/ a Tavern popover, vegetable and choice of side (Thursday-Saturday)	24

OUR TASTES IN POULTRY

CHICKEN FRANÇAISE Boneless breast of chicken sautéed in a light lemon wine sauce	24
ROAST NATIVE BREAST OF TURKEY All white meat turkey with herb stuffing and a rich stock sauce, a holiday feast every day	22
GRILLED CHICKEN ALFREDO A generous serving of tender grilled chicken with scallions, roasted red peppers and broccoli in Vinnie's Alfredo sauce tossed with penne pasta	22
CHICKEN PARM A large cut of chicken breast lightly breaded and fried to order and served with angel hair pasta	23

FROM THE SEA

Ⓜ	BAKED BOSTON SCROD A true New England favorite	23
	FRESH SEA SCALLOPS Sweet plump deep sea scallops prepared fried or broiled	28
	SHRIMP & SCALLOP SCAMPI The finest shrimp & sea scallops sautéed with scallions, roasted red peppers and capers in a garlic wine sauce served over angel hair pasta	26
Ⓜ	FRESH SALMON FILET Delicately broiled or lightly blackened	24
	FISH & CHIPS Lightly battered fresh cod fish, served with homemade tartar sauce and coleslaw with fries	23
	BAKED STUFFED SHRIMP Four jumbo shrimp with a homemade snow crabmeat stuffing, truly a house specialty	26
	MUSSELS MARINARA Sautéed Prince Edward Island mussels in a zesty marinara sauce, served on angel hair pasta	20
	SEAFOOD ALFREDO A generous portion of shrimp, scallops & crawfish in Vinnie's Alfredo sauce with scallions, roasted red peppers and baby spinach tossed with penne pasta	27
	FRIED OYSTERS Lightly battered, served with homemade tartar & cocktail sauce	26
	SEAFOOD FRA DIAVOLO Deep sea scallops, shrimp, calamari, crawfish & mussels in a zesty red wine sauce, served on angel hair pasta	27

BEEFSTEAKS AND SPECIALTIES

Ⓜ	YANKEE POT ROAST A traditional New England favorite	23
Ⓜ	ROAST RIB OF BEEF & STORROWTON POPOVER Slow roasted every Thursday, Friday and Saturday, served with au jus	29
Ⓜ	NEW YORK SIRLOIN STEAK A choice cut of sirloin grilled to perfection with caramelized onions	29
	ROAST RIB OF BEEF & BROILED SCALLOPS WITH STORROWTON POPOVER Slow roasted Prime Rib served alongside 4oz of broiled sea scallops	42
	CHATEAU BRIANDE FOR TWO 20 oz filet mignon served on a plank with sautéed mushrooms, fried onion rings & fresh vegetables surrounded by piped whipped potato and served tableside (A 6-hour notice is required)	Market Price

**Your dinner entrée includes a cup of soup or tossed salad, dinner rolls, vegetable & choice of side
Add a Caesar Salad to your entrée for \$3**

SAUTÉED MUSHROOMS	3	SAUTÉED SPINACH W/GARLIC	4
STEAMED BROCCOLI	4	CARAMELIZED ONIONS	3

Ⓜ INDICATES OUR GLUTEN FREE CHOICES (WITHOUT SAUCES, DRESSINGS, OR BREADCRUMBS WHERE APPLICABLE)
A PLATE CHARGE OF \$8.00 TO SHARE YOUR DINNER INCLUDES A SALAD, SIDE CHOICE & VEGETABLE
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.
PLEASE BE REMINDED THAT THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY CAUSE ILLNESS
AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED FOR PARTIES OF SIX OR MORE