RESTAURANT & BANQUET HALL

STORROWTON TAVERN & CARRIAGE HOUSE

ESTABLISHED 1957

APPETIZERS

TAVERN CRAB CAKES	17	**WINGS (BUFFALO or BBQ)**	14
SHRIMP COCKTAIL	11	**GORGONZOLA BREAD**	10
FRENCH ONION SOUP	9	**FRIED OYSTERS**	16
STUFFED MUSHROOM CAPS	10	**FRIED CALAMARI**	13
ARTICHOKE FRANÇAISE	11	**FRIED MOZZARELLA**	10
CLAMS CASINO	11	**ESCARGOTS**	11

SALAD SELECTIONS

CAESAR / FARM FRESH / CHOP CHOP 11

PROTEIN SELECTIONS

SHRIMP (7)	11	**SALMON (6oz)**	14
NY SIRLOIN STEAK (7oz)	14	**CHICKEN (7oz)**	9

Prepared: Blackened / Grilled / Pan Seared

PATIO FAVORITES

FLAT BREAD PIZZA choice of Pepperoni or Margherita 14

BAKED MAC & CHEESE served with blackened chicken & bacon 15

STORROWTON TAVERN BACON BURGER with French fries and pickles 15

ENGLISH CUT PRIME RIB w/ a Tavern popover, vegetable and choice of side (Thursday-Sunday) 27

OUR TASTES IN POULTRY

CHICKEN FRANÇAISE 24
Boneless breast of chicken sautéed in a light lemon wine sauce

ROAST NATIVE BREAST OF TURKEY 24
All white meat turkey with herb stuffing and a rich stock sauce, a holiday feast every day

GRILLED CHICKEN ALFREDO 24
A generous serving of tender grilled chicken with scallions, roasted red peppers and broccoli in Vinnie's Alfredo sauce tossed with penne pasta

CHICKEN PARM 24
A large cut of chicken breast lightly breaded and fried to order and served with angel hair pasta

GRILLED CHICKEN TORTELLINI PESTO 24
Homemade pesto sauce with roasted red peppers

FROM THE SEA

(GF) **BAKED BOSTON SCROD** 24
A true New England favorite

FRESH SEA SCALLOPS 29
Sweet plump deep sea scallops prepared fried or broiled

SHRIMP & SCALLOP SCAMPI 27
The finest shrimp & sea scallops sautéed with scallions, roasted red peppers and capers in a garlic wine sauce served over angel hair pasta

(GF) **FRESH SALMON FILET** 24
Delicately broiled or lightly blackened

FISH & CHIPS 23
Lightly battered fresh cod fish, served with homemade tartar sauce and coleslaw with fries

BAKED STUFFED SHRIMP 28
Four jumbo shrimp with a homemade snow crabmeat stuffing, truly a house specialty

MAINE STYLE SEAFOOD CASEROLE 30
A delightful blend of stuffed shrimp, sea scallops, scrod & lobster meat baked with Gorgonzola and seasoned crumb topping

SEAFOOD ALFREDO 31
A generous portion of shrimp, scallops & lobster meat in Vinnie's Alfredo sauce with scallions, roasted red peppers and baby spinach tossed with penne pasta

FRIED OYSTERS 26
Lightly battered, served with homemade tartar & cocktail sauce

SEAFOOD FRA DIAVOLO 31
Deep sea scallops, shrimp, calamari, lobster meat & mussels in a zesty red wine sauce, served on angel hair pasta

BEEFSTEAKS AND SPECIALTIES

(GF) **YANKEE POT ROAST** 24
A traditional New England favorite

(GF) **ROAST RIB OF BEEF & STORROWTON POPOVER** 34
Slow roasted every Thursday, Friday and Saturday, served with au jus

(GF) **NEW YORK SIRLOIN STEAK** 34
A choice cut of sirloin grilled to perfection with caramelized onions

ROAST RIB OF BEEF & BROILED SCALLOPS WITH STORROWTON POPOVER 48
Slow roasted Prime Rib served alongside 4oz of broiled sea scallops

CHATEAU BRIANDE FOR TWO 110
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)

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 $4

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

(GF) 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