
A LIGHT SENTENCE

☪ served anytime ☪

Soups & Salads

 **Tavern Onion Soup** - 6.99

Cape Cod Clam Chowdah

Cup - 4.99 Bowl - 6.29

What's the Soup Today?

Cup - 4.49 Bowl - 5.79

Jailhouse Chili

Another treat for the arsonist!
Topped with melted cheese
and served with tortilla chips - 6.99

Greek Salad

Mixed lettuce greens with feta
cheese, pepperoncini, tomatoes,
onion and Kalamata olives - 9.49

Cobb Salad

A classic from the Brown Derby!
Sliced turkey, bacon, bleu cheese and
egg served on a bed of lettuce,
garnished with fresh
vegetables and avocado - 12.99

Taco Salad

A deep fried tortilla bowl filled with
lettuce, tomato, black olives, jalapenos
and cheese. Served with your choice
of chili or slices of grilled chicken,
topped with sour cream
and guacamole - 9.99

Spinach Salad

Olives, mushrooms, egg, cheese, and
bacon over baby spinach served with
Olive Oyl Vinaigrette
Sweet Pea - 6.29 Popeye - 7.99

Quiche and Salad

Freshly baked quiche with your
choice of our garden salad or
"Sweet Pea" spinach salad - 9.99
With Caesar salad - 10.99

Caesar Salad - 8.49

Add grilled chicken - 3.00
Add grilled shrimp - 5.00
Add marinated sirloin tips - 7.00

Captain's Salad

A choice of either shrimp or scallops
Cajun grilled, served atop crisp
romaine lettuce with tomatoes, chopped
bacon and gorgonzola cheese with a
balsamic reduction - 15.99

From Our Shores

Mussels

Steamed and served with
drawn butter - 10.99

Baked Stuffed Quahog

Homemade in the
traditional fashion - 4.99



Mussels Dijon

A zesty serving of the Cape's
own mussels steamed in the shell with
a great Dijon sauce - 13.99

Shrimp Cocktail

Jumbo shrimp served chilled - 10.99

Clams Casino

A half dozen, prepared to order - 9.99

Fried Calamari

Served with marinara sauce - 9.99

SMALL TIME

☪ served anytime ☪

For Sharing



Baked Brie en Croûte

A full wheel served with our homemade
boursin cheese, assorted crackers
and seasonal fruit - 13.99



Jailbirds

Basketful of crisp
chicken wings - 8.99

Garden Basket

Fresh veggies batter-dipped,
deep-fried served with Ranch dip - 8.49



Jailhouse Nachos

It's original and unbeatable! Melted
cheddar over deep-fried tortillas,
smothered in chili or grilled
chicken, black olives, tomatoes,
Jalapenos and sour cream
For sharing - 10.99 · For One - 8.99
Add guacamole - 2.29

Chicken Tenders

Batter-dipped and deep
fried served with homemade
honey mustard - 8.99

POTATOES A NUMBER OF WAYS

Skimps

The skins deep-fried
drenched in cheddar - 6.99

Blimps

Start with our skimps then add chili,
broccoli OR bacon - 8.79

Frimps

A basket of lightly
seasoned steak fries - 4.99

Light Fare

Chicken Pie en Croûte

Homemade chicken pot pie served
in our own freshly baked
bread bowl - 12.99



New England Clam Pie

An old time Cape Cod favorite!
Clams and diced potatoes seasoned
and baked in a golden flakey crust
topped with our homemade clam
chowder and served with coleslaw - 12.99

Fish and Chips

Fresh native cod in a crispy batter
deep-fried until golden brown served
with coleslaw and frimps - 15.99

Fried Scallops

Served with frimps
and coleslaw - 16.99

Quesadilla

Chicken, tomatoes and green chilies
baked with cheddar cheese
in a flour tortilla - 9.99

Cape Cod Red Ribs

Half rack pork ribs marinated in Cape Cod
Red Beer, then char-grilled with our
special BBQ sauce, served with
sweet potato fries and coleslaw - 15.99

THE LINE UP

☞ served anytime ☜

Tavern Sandwiches

Add Frimps to any Sandwich - 1.49 • Add Sweet Potato Fries to any Sandwich - 1.99



Cape Cod Reuben

Fresh native cod, crisply deep-fried with coleslaw and Russian dressing on a bulkie roll - 10.99

Billy Club

A knockout! Ham, turkey, bacon, Swiss cheese, tomato, lettuce and mayonnaise served on your choice of breads - 10.99

Tavern Cheesy Beef

Thinly sliced roast beef served on a garlic French roll with mozzarella and provolone cheese - 9.99

Reuben

The classic! Corned beef and Swiss cheese, sauerkraut and Russian dressing on grilled pumpnickel bread - 8.99

Simply a Steak Sandwich

Choice tenderloin charbroiled, served on toast points with frimps - 14.99

Vegetarian Royale

Eggplant, red bell peppers, a hint of garlic, ripe tomato, cucumber, spinach, sliced avocado and fresh mozzarella served on a grilled bulkie roll - 11.99

Lobster Salad Roll

Generous chunks of fresh lobster meat served on a grilled Portuguese roll - 17.99

French Grinder

French bread with boursin cheese, topped with oven roasted beef and a side of warm au jus for dipping - 9.99

Chipotle Chicken Sandwich

Tender marinated breast of chicken served on a bulkie roll with Cabot cheddar cheese, applewood smoked bacon and chipotle mayonnaise - 9.99

TAVERN BURGERS

Our half pound, thick and juicy Certified Black Angus burger is charbroiled and served on a toasted roll with frimps - 8.99

Mushrooms
Sautéed onions
Jalapeños
0.50

Cheddar
American
Swiss
0.75

Bleu Cheese
Canadian Bacon
Bacon or Chili
1.00

BIG TIME

☞ served after 4:00 p.m. ☜

Side dinner salads are available for 1.99 with entrée.
All of our steaks are hand cut Certified Angus Beef.

Fresh New England Style Cod

Our cod is baked with a cracker crumb topping - 21.99

Broiled Seafood Sampler

Baked stuffed shrimp, scallops and native cod - 23.99

Mussels Marinara

Succulent blue mussel of Cape Cod is served over linguine with a sauce to complement - 19.99

Tavern Parmigiana

Breaded and baked, topped with marinara and a blend of Italian cheese, served on a bed of linguine
Chicken - 20.99 • Veal - 23.99 • Eggplant - 18.99

Chicken Florentine

Sautéed boneless breast layered with creamed spinach, rolled ham and mozzarella cheese - 21.99

Filet Mignon

10 ounce hand cut and charbroiled to perfection, garnished with crushed candied pecans, gorgonzola cheese and a red wine butter reduction - 26.99

New York Sirloin

12 ounce hand cut and charbroiled to your liking - 23.99



Veal Orleans

Veal medallions in a light batter sautéed with lobster, scallops, mushrooms and scallions in marsala wine and butter, á la Francaise - 26.99

Veal Piccata

Tender medallions delicately sautéed with lemon, capers and herbs á la Francaise - 23.99



Denotes our House Specialties

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.
Separate plate charge - 4.00

Before placing your order, please inform your server if a person in your party has a food allergy

WINES

White Wines by the Glass

Hess Chardonnay

Aromas of pineapple and green apple are followed on the palate by crisp citrus flavors - 7.50

*Round Hill Chardonnay

This wine has a bright lemon-gold color with aromas of baked apple, poached pear, mango and melon - 6.25

Rodney Strong Chardonnay

Ripe, rich and opulent with tiers of spicy pear, apple, melon and citrus flavors - 7.75

Kendall-Jackson Chardonnay

Bursts of tropical flavors of mango, papaya and pineapple with aromas of green apple and pear - 7.75

Morassutti Pinot Grigio

Crisp and refreshingly dry with layers of melon and apricot - 6.50

August Kessler "R" Riesling

Aromas of lemon and peach which balance and linger - 7.75

Rosemount Sauvignon Blanc

Citrus and freshly cut grass aromas with vibrant, zesty fruit and a finish of kiwi and passion fruit - 6.75

*Nathanson Creek White Zinfandel

Light and fresh with watermelon and citrus-like flavors - 6.25

Sparkling Wines

Freixenet Cordon Negro Split

This Cava brings out fresh flavors of sweet apple, lemon and pear - 7.50

Red Wines by the Glass

Little Penguin Pinot Noir

Fruity with big raspberry and cherry flavors with a nice hint of sweet oak - 6.75

*Woodbridge Merlot

Dark fruit and cocoa character fills the aromas and joins sweet oak spices on a lingering finish - 6.25

Bogle Merlot

Deep cherry fruit followed by soft hints of summer anise with touches of spicy oak - 7.75

Round Hill Cabernet Sauvignon

Aromas of cherry, currant and vanilla with a hint of dried herbs flavors with rich earthy tones and just a hint of oak - 6.75

Rodney Strong Cabernet Sauvignon

Aromas of blackberry cocoa and earth lead to a rich layered taste with black cherry, cedar and cassis - 7.75

Ruffino Chianti

A delicious bouquet with floral and fruity notes leading to lightly spicy scents of white pepper and hazelnuts - 6.50

Rosemount Shiraz/Cabernet

A delicious aroma of warm, spicy licorice and brambly berry fruit with savory oak - 6.75

Ravenswood Zinfandel

Fruity with aromas of plums, raspberries and blueberries for a wonderful sweet sensation - 7.75

Alamos Malbec

Ripe blackberry fruit flavors and aromas with notes of spice and black pepper - 7.25

*AVAILABLE IN CARAF - SMALL 13.00 · CARAFE 25.00

DRAFT BEER

Samuel Adams Boston Lager
Bass • Guinness

Bud Light • Wachusett Seasonal
Stella Artois • Harpoon IPA
Cape Cod Red

BOTTLE BEER

Sam Adams Light • Smirnoff Ice • Budweiser
Bud Light • Michelob Ultra • Corona
Narragansett Lager • Heineken • Coors Light
Amstel Light • Miller Lite • Bud Light Lime
O'Doul's • O'Doul's Amber • Clausthaler
Blue Moon Belgian White

SPECIALTY DRINKS

Jailhouse Tea

Firefly Sweet Tea Vodka, Cointreau and Lemonade - 6.50

Dark and Stormy

Gosling's "Black Seal" Rum and Ginger Beer - 6.50

Mojito

A refreshing Cuban cocktail of mint, lime and Bacardi rum - 8.50

Watertini

Smirnoff Watermelon Vodka, DeKuyper Watermelon Pucker and a Splash of Cranberry - 8.00

Cape Cod Margarita

A Traditional Margarita with a Splash of Cranberry Juice - 6.00

Malibu Wave

Malibu Rum, Mt. Gay Rum, Pineapple Juice and Cranberry Juice - 6.50

Frozen Chocolate Mudslide

Stoli Vodka, Bailey's Irish Cream, Kahlua and Godiva Chocolate Liqueur - 8.50

Whenever possible, we are happy to accommodate patrons with dietary requests by altering recipes.

Please understand these changes may take longer to prepare.

Before placing your order, please inform your server if a person in your party has a food allergy.

VISA • MasterCard • Discover • American Express are accepted

To serve you more efficiently, please inform your server of your desire for separate checks before you order

06/2011