



## SOUPS & SALADS

**New England Clam Chowder** Thick & creamy chowder full of chopped quahogs, potatoes, & traditional spices ~ 5.99/7.99

**Black Angus Chili** Hearty & spicy beef chili topped with melted cheese and served with fresh fried tortilla chips ~ 5.99/7.99

**Lobster Bisque** Creamy lobster & sweet sherry bisque garnished with fresh lobster meat ~ 9.99/13.99

**Caesar Salad** Crisp romaine tossed with caesar dressing, croutons, & shaved parmesan. Anchovies? Just ask! ~ 7.99/11.99

**Thai Chicken Caesar** Our large caesar salad topped with crispy noodles & thai peanut chicken skewers ~ 16.99

**Kelsie's Cobb** Crisp romaine lettuce with grilled chicken, diced tomatoes, hard boiled eggs, avocado, crispy bacon, & crumbled blue cheese ~ 16.99

**Walnut Chicken** Walnut crusted chicken over mesclun greens, red onion, blue cheese crumbles, sliced apples & strawberries ~ 16.99

**Traditional Greek Salad** Crisp romaine, cucumbers, grape tomatoes, red onion, crumbled feta, kalamata olives, and Greek dressing ~ 8.99/12.99

**Wedge Salad** Crisp iceberg lettuce, gorgonzola cheese, grape tomatoes, applewood smoked bacon, red onion, and blue cheese dressing ~ 13.99

### Add on to any Salad

Trio of Salmon, Shrimp, Scallops ~ 15.99 Chicken Tenders ~ 5.99  
Steak Tips ~ 8.99 Grilled or Blackened Salmon ~ 10.99  
Grilled Shrimp ~ 9.99 Grilled or Blackened Chicken ~ 5.99

## APPETIZERS

**Baked Meatballs** Beef meatballs baked with marinara, mozzarella & ricotta, served with garlic bread ~ 14.99

**General Tso's Cauliflower** Crispy fried cauliflower florets tossed in a sweet & spicy sauce ~ 10.99

**Potstickers** Fried pork & vegetable dumplings served with soy sauce ~ 11.99

**Chicken Quesadilla** Spicy blackened chicken with shredded cheese, jalapeno, black olives, tomatoes, & scallions in a toasted flour tortilla, served with salsa and sour cream ~ 10.99

**Nachos Grande** Corn tortilla chips topped with shredded cheese, jalapenos, black olives, tomatoes, & scallions, with sour cream & salsa ~ 11.99 **ADD Black Angus Chili ~ 4 / ADD BBQ Chicken ~ 6**  
**ADD Guacamole ~ 3 / ADD Mango Salsa ~ 2**

**Twin Stuffies** Two stuffed quahogs loaded with chopped quahogs, scallions, & sweet vidalia onions, served with butter and lemon ~ 11.99

**Edamame Beans** Steamed and lightly salted tender soy beans ~ 10.99

**Chicken Wings** Deep fried and tossed in your choice of sauce:  
**Buffalo, Goldrush, Garlic Parmesan, or Mango Habanero** ~ 13.99

**Chicken Tenders** Lightly breaded and fried chicken tenders tossed in your choice of sauce ~ 12.99 or double it up for just \$5 more

**Cheesy Garlic Bread** Crusty bread baked with roasted garlic butter and mozzarella, served with marinara sauce ~ 8.99

**Portuguese Mussels** PEI mussels steamed in a spicy vinho broth with chourico, onions, & banana peppers served with garlic bread ~ 18.99

**Peel & Eat Shrimp** Steamed in white wine, butter, & old bay seasoning ~ 18.99

## SANDWICHES & SUCH

**Gateway Burger** 8oz burger topped with cheddar, bacon, lettuce & tomato on a toasted brioche bun, served with fries and pickles ~ 15.99  
**ADD Sautéed Mushrooms / Caramelized Onions / Fried Pickles**  
**Onions Straws / Crumbled Blue Cheese ~ \$1 per topping**

**Pastrami Rueben Sub** Black Forrest pastrami with swiss cheese, sauerkraut, & thousand island dressing in a toasted sub roll ~ 16.99

**Lobster Roll** Tender poached lobster lightly dressed with mayo, herbs, & lemon on a toasted brioche roll ~ Market Price

**The Gateway CBC** Hand-breaded and fried chicken breast topped with applewood smoked bacon & cheddar ~ 16.99

**Clam Roll** Fried whole belly clams on a toasted brioche roll with coleslaw, fries, & tartar sauce ~ Market Price

**French Dip** Thinly sliced roast beef with melted swiss & horseradish aioli on a toasted hoagie ~ 16.99

**Teriyaki Chicken Bomb** Grilled chicken tenders with sautéed peppers, onions, mozzarella, provolone, & garlic teriyaki on a toasted hoagie ~ 15.99

**Fish Tacos** Fried haddock in warm flour tortillas with lettuce, diced tomatoes, shredded cheese, and pablano & avocado crema ~ 16.99

**Fried Haddock Sandwich** Lightly breaded and fried 'till golden brown, served on a toasted brioche bun with coleslaw, fries, & tartar sauce ~ 16.99

**Steak Tacos** Sautéed shaved steak in warm flour tortillas with lettuce, roasted corn, lime, & chipotle aioli ~ 17.99

**Lobster Tacos** Tender lobster in warm flour tortillas topped with mango salsa ~ Market Price

**Surf & Turf Tacos** One lobster taco & one steak taco ~ Market Price

## ENTREES

**Salmon Picatta** Pan seared salmon in a lemon & caper sauce served over cavatappi pasta ~ 21.99

**Baked Scallops Casino** Local sea scallops baked with bacon, lemon, red onion & buttery crumbs, served with rice pilaf and veg of the day ~ 26.99

**Fried Clam Plate** Fried whole belly clams served with fries, coleslaw, & tartar sauce ~ Market Price

**Fish & Chips** Lightly breaded and fried local haddock served with fries, coleslaw, & tartar sauce ~ 18.99

**Portuguese Chicken & Shrimp** Sautéed with tomatoes & peppers in a spicy Mozambique sauce served over rice pilaf and potato chips ~ 22.99

**Baked Stuffed Sole** Seafood stuffed filets baked in white wine & butter topped with lobster newburg sauce, served with rice pilaf and veg ~ 22.99

**Haddock Mozambique** Baked with chourico, peppers, mozambique sauce, & buttery crumbs, served with rice pilaf and veg ~ 20.99

**Sesame Seared Tuna** Seared sesame tuna steak with sliced cucumber, wasabi, pickled ginger, seaweed salad, jasmine rice, & soy sauce ~ 21.99

**Bourbon Steak Tips** Sweet bourbon marinated tips served with mashed potatoes and veg ~ 23.99

**Smothered with gorgonzola, mushrooms, & caramelized onions - 4**

**Steak Frites** Grilled flat iron steak topped roasted garlic butter and served with french fries and veg ~ 24.99

**Roasted 1/2 Chicken** Lightly seasoned with garlic & herbs, served with french fries, rice pilaf, and hot sauce ~ 19.99

**Chicken & Waffles** Fried chicken breasts and waffle fries topped with sausage country gravy ~ 18.99

**Baked Mac 'n Cheese** Cavatappi pasta in a creamy cheese sauce baked with buttery ritz crumbs ~ 12.99

**ADD Lobster ~ mkt price / ADD Plain, Buffalo, or BBQ Fried Chicken - 6**

**Chicken & Pesto Tortellini** Sautéed chicken with grape tomatoes, spinach, & cheese ravioli in a pesto alfredo sauce ~ 19.99

## SIDES

French Fries ~ 5.99  
Sweet Potato Fries ~ 5.99  
Waffle Fries ~ 6.99  
GT Crisps ~ 5.99  
Mashed Potatoes ~ 5.99  
Rice Pilaf ~ 4.99  
Zucchini & Squash ~ 5.99  
Onion Rings ~ 6.99  
Pickled Beets ~ 3.99  
Steamed Broccoli ~ 5.99

## KID'S MENU

Hamburger & Fries ~ 7.99  
Cheeseburger & Fries ~ 8.99  
Fish 'n Chips ~ 12.99  
Chicken Tenders & Fries ~ 8.99  
Pasta with Marinara ~ 6.99  
Pasta and Meatballs ~ 8.99  
Mac 'n Cheese ~ 6.99



# The Gateway TAVERN

## DRINK + DESSERTS

**Pom Paloma** Absolut Grapefruit with pomegranate juice and sour.

**Raspberry Crush** Raspberry vodka, Chambord, a splash of cranberry juice & sour mix.

**Cranberry Mule** Deep Eddy Cran vodka with ginger beer and a squeeze of lime.

**Moscow Mule** Tito's Vodka and ginger beer with a squeeze of lime.

**Redemption Mule** Redemption bourbon and ginger beer with a squeeze of lime.

**The Strawberry Basil G & T** Tanqueray Gin with fresh basil, strawberries, and strawberry puree, with tonic in a 24-ounce glass.

**Berry Lime Rickey** Absolut Lime vodka, wild berry flavors, fresh lime juice, berries and lemon-lime soda.

**Cucumber Mary** Our Bloody Mary made with Pearl Cucumber Vodka, a celery salt rim and all the fixings.

**GT Spritz** Deep Eddy Cranberry and Prosecco with a splash of ginger ale.

**Cucumber Blue** Empress 1908 Gin, cucumber, basil, and soda water.

**Dark and Stormy** The Bermuda Fav - Gosling's Black Seal Rum and Ginger Beer OR try Dark and Skinny made with Gosling Diet Ginger Beer.

**Rum Swizzle** A delicious blend of Gosling's Black Seal Rum, Goslings Gold Rum, pineapple juice, orange juice and bitters.

**Big Blue (For Two)** Bacardi Rum, Peach Schnapps, Blue Curacao, pineapple juice, and grenadine.

**Señor Sangria** A perfect blend of wine and fresh fruit flavors. Red: for a berry flavor. White: for a hint of the tropics.

**Prickly Pear Sangria** Made with prickly pear purée, white wine, peach and apricot brandy.

**Porch Pounder (For Two)** Sailor Jerry Rum, Gosling's Gold Rum, Malibu, pineapple juice, OJ, and a Myers rum float.

**Mai Tai** One sip of this classic Polynesian punch will transport you to your own island- Myers Rum, light rum, OJ, and almond syrup.

### MARGARITAS

**Joe's Frescarita** Exotico 100% Blue Agave Silver Tequila, fresh squeezed lime juice, and Blue Agave Nectar, shaken and served over ice, for a fresh crisp taste!

**Watermelon Shugah High** Exotico 100% Blue Agave Silver Tequila, fresh squeezed lime juice, Watermelon flavors and a sugar rim.

**Pomegranate Margarita** Exotico 100% Blue Agave Silver Tequila, fresh squeezed lime juice, and Blue Agave Nectar, with Pomegranate juice.

**Skinny Margarita** Dulce Vida Lime Tequila and soda water.

**Lime in the Coconut** Our fresh Margarita with Jose Cuervo 1800. Coconut Tequila, and KeKe Key Lime Cream Liqueur.

**Strawberry Basil Margarita** Fresh cut strawberries, fresh basil, fresh squeezed lime, then shaken with Exotico 100% Blue Agave Silver Tequila, and Blue Agave Nectar.

**Sangria Margarita** Can't decide? Try our fresh margarita topped with red sangria shaken and served over ice.

### MARTINIS

**Starburst Martini** Whipped Cream Vodka, with Watermelon Pucker and a Splash sour mix.

**Peanut Butter Cup Martini** Screwball peanut butter whiskey, with Chocolate liquor, and dark crème de cacao.

**Cool as a Cucumber** Pearl Cucumber Vodka, Elderflower Liqueur, with a splash of soda water, garnished with a cucumber.

**Strawberry Lemontini** Citrus vodka with limoncello, and strawberry, topped with sparkling prosecco.

**Espresso Martini** Vanilla vodka, Kahlua, fresh espresso, and a splash of Baileys.

### COMING IN HOT!

**Hotty Toddy** Crown Royal, hot water, honey, and fresh squeezed lemon.

**B-52 Coffee** Kalua, Baileys, Grand Mariner, coffee, and Whipped Cream.

**The Nutty Irishman** Jameson, Frangelico, Baileys, and coffee topped with Whipped Cream.

**Hoppin' Hot Scotch** Butterscotch Schnapps, Amaretto, hot chocolate, and Whipped Cream.

**Skrewed Up Irish Coffee** Skrewball Peanut Butter Whiskey, coffee, and Whipped Cream.

### BELLA'S BEVERAGES

#### *Fun Mocktails with a Twist*

**Very Berry Lemonade** Pink lemonade with raspberry and strawberry flavors.

**Raspberry Limeade** Raspberry and lime flavors with soda water and lemon lime soda.

**Cucumber Basil** Crush Muddled cucumber, basil, and soda water.

**Prickly Pear** Lemonade Pink Lemonade with soda water and sweet prickly pear puree.

### DESSERTS

**Peanut Butter Pie** Reese's ice cream cake rolled in Oreo crumbs, topped with whipped cream, and chocolate sauces.

**Apple Caramel Tart** Loaded with fresh apples and served with vanilla bean ice cream & whipped cream.

**Boston Creme Pie Bomb** A mini version of a traditional Boston Creme Pie covered in chocolate ganache with raspberry drizzle.

**Strawberry Cheesecake** A traditional cheesecake topped with strawberries and whipped cream.

**Lemonberry Mascarpone Cake** Layers of moist cream cake with cranberries, blueberries, and cinnamon streusel baked into each cake then filled with fruit and lemon mascarpone cream.

**Chocolate Lava Cake** A decadent chocolate cake nestled with fudge and served with vanilla bean ice cream.

**Fudgy Wudgy Chocolate Cake** Rich chocolate cake layered with fudgy chocolate frosting.

**Pineapple Upside Down Cake** Served warm with hot caramel topping.

**The Hot Blonde** Toll House chocolate chip cookie pie with walnuts, vanilla bean ice cream, caramel, and chocolate.

**Strawberry Shortcake** Soft sponge cake layered between strawberry and whipped cream filling topped with strawberries. GF