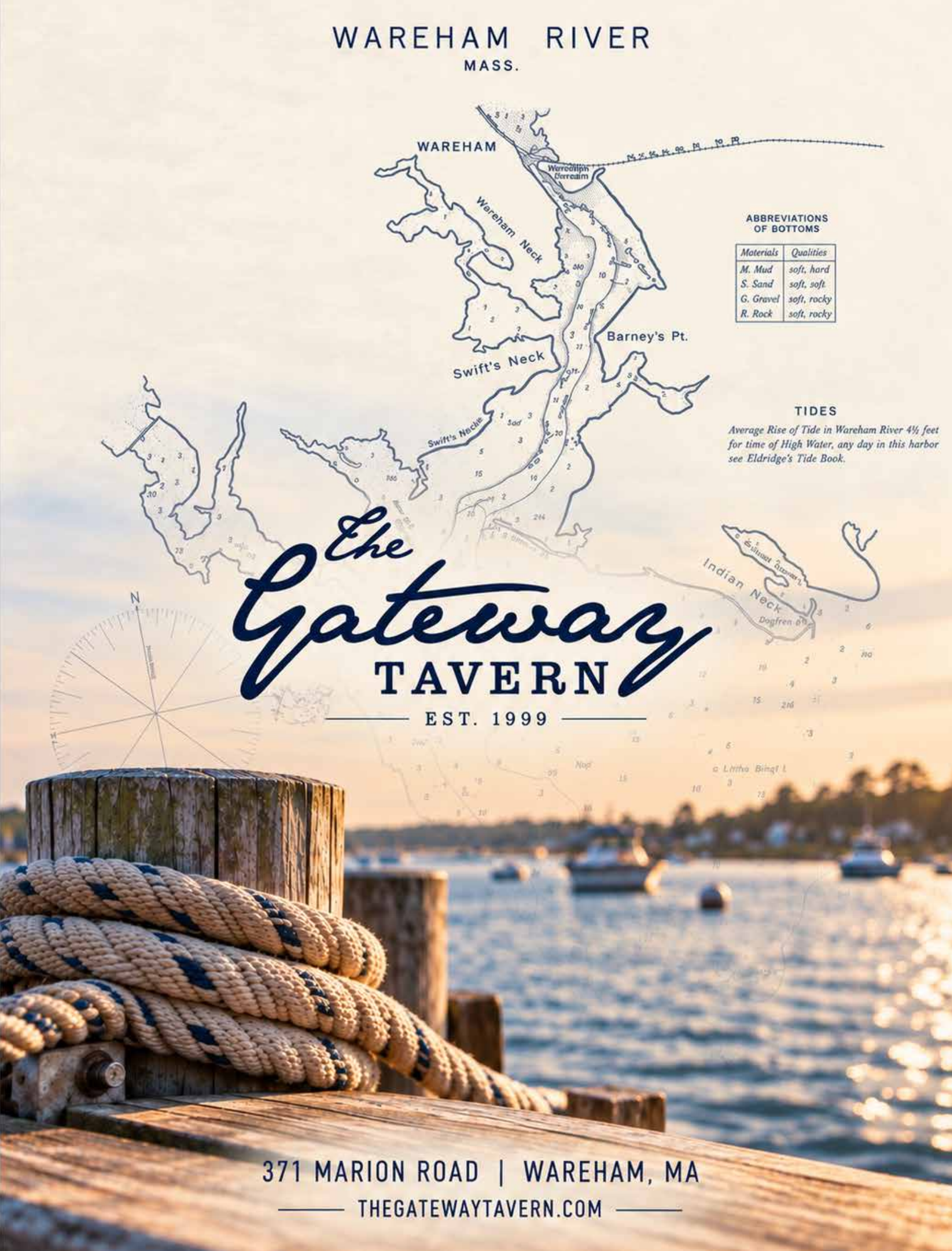

WAREHAM RIVER
MASS.
WAREHAM
Wareham Neck
Swift's Neck
Barney's Pt.
Swift's Neck
Indian Neck
ABBREVIATIONS OF BOTTOMS
Materials | Qualities
M. Mud | soft, hard
S. Sand | soft, soft
G. Gravel | soft, rocky
R. Rock | soft, rocky
TIDES
Average Rise of Tide in Wareham River 4½ feet for time of High Water, any day in this harbor see Eldridge's Tide Book.
The Gateway TAVERN
EST. 1999
371 MARION ROAD | WAREHAM, MA
THEGATEWAYTAVERN.COM

COCKTAILS



NEW **Aperol Spritz** Prosecco, Aperol, and a splash of soda water served over ice.

NEW **Wareham Water** Prosecco, Elderflower Liqueur, Grand Marnier, served over ice.

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.

NEW **Gin Gin Fizz** Citadelle Gin, Sloe Gin, Triple Sec, Agave Nectar, fresh lime juice, and splash of soda water. Served on the rocks.

NEW **Beth's Revenge** Yellowstone Bourbon, lemons & mint muddled with simple syrup and a splash of soda. Served on the rocks

Mermaid Rum Sailor Jerry Rum, Malibu, Blue Curacao, and pineapple juice.

Mojito Fresh Muddled Mint, fresh squeezed lime, simple syrup, Premium light rum, topped with soda.

Try it with a twist on the classic: Raspberry, Pomegranate, Mango, or Strawberry Mojito.

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.

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, and lemon-lime soda.

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

Michelada Traditional Mexican cocktail made with Clamato juice, Modelo Beer and a Tajin rim

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

Dark and Stormy The Bermuda Fav - Gosling's Black Seal Rum and Ginger Beer

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

FROZEN DRINKS

NEW **Orange Dreamsicle** Whipped cream vodka, orange juice, coconut cream blended and topped with whipped cream.

NEW **Piña Colada** Malibu rum, pineapple juice, and coconut cream blended and topped with a 151 floater.

NEW **Mexican Mudslide** CHICA-CHIDA Peanut Butter tequila, Kahlúa, and Baileys blended. Topped with whipped cream.

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.





MARGS

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!

NEW **1942 Margarita** Our Frescarita served with an upside-down bottle of Don Juilo 1942

Spicy Mango Margarita
Ghost Tequila, Mango flavors, fresh squeezed lime juice, and Blue Agave Nectar, garnished with a Tajin salt rim.

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

NEW **Smoking Rita** Our Frescarita made with OJO de Tigre mezcal with a salted 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

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.

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

NEW **Peanut butter Espresso Martini** CHICA-CHIDA Peanut Butter tequila, Kahlúa, fresh espresso, and a splash of Baileys.

COMING IN HOT!

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

B-52 Coffee Kahlúa, Baileys, Grand Marnier, 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.

SOUPS & SALADS

New England Clam Chowder
Creamy chowder full of chopped quahogs, potatoes, & traditional spices ~ 7.99/9.99

Black Angus Chili
Hearty & spicy beef chili topped with melted cheese, served with fresh fried tortilla chips ~ 7.99/9.99

Lobster Bisque
Creamy lobster & sweet sherry bisque topped with fresh lobster ~ 10.99/13.99

Caesar Salad
Crisp romaine tossed with Caesar dressing, croutons, & shaved parmesan. Anchovies? Just ask! ~ 8.99/11.99

Thai Chicken Caesar
Our large Caesar salad topped with crispy noodles & Thai peanut chicken skewers ~ 19.99

Kelsie's Cobb
Crisp romaine lettuce with grilled chicken, diced tomatoes, hard boiled eggs, avocado, crispy bacon, & blue cheese crumbles, served with your choice of dressing ~ 19.99

Summer Beet Salad
Mixed greens topped with roasted beets, maple walnuts, goat cheese, & sliced apples, served over mixed greens, topped with sweet potato croutons. Served with balsamic vinaigrette ~ 18.99

Walnut Chicken
Walnut crusted chicken over field greens, red onion, blue cheese crumbles, sliced apples, & strawberries, served with balsamic vinaigrette ~ 19.99





Lobster Avocado Salad
Half pound of lobster meat served in avocado halves over a garden salad made with field greens and served with balsamic vinaigrette ~ Market Price

Traditional Greek Salad
Crisp romaine, cucumbers, grape tomatoes, red onion, crumbled feta, & Kalamata olives, served with Greek dressing ~ 9.99/13.99

Wedge Salad
Crisp iceberg lettuce topped with gorgonzola cheese, grape tomatoes, applewood smoked bacon, red onion, & blue cheese dressing ~ 16.99

Taco Salad
Chili, cheese, green onions, red onions, tomatoes, black olives, & jalapenos over romaine in a crispy tortilla shell ~ 17.99

Cajun Shrimp Salad
Grilled shrimp dusted with Cajun seasoning served over field greens, blue cheese crumbles, red onion, tomato, & cucumber served with green goddess dressing ~ 21.99

Chopped Italian Caesar Salad
Freshly sliced capicola, pepperoni, salami, provolone cheese, red onion & hots over a Caesar salad ~ 17.99

Add On To Any Salad
Trio of Salmon, Shrimp, Scallops ~ MP
Steak Tips ~ 9.99
Grilled Shrimp ~ 12.99
Fried Tempura Shrimp ~ 12.99
Grilled or Blackened Chicken ~ 6.99
Chicken Tenders ~ 6.99
Grilled or Blackened Salmon ~ 11.99
Burger Patty ~ 7.99
Tuna Salad ~ 6.99

Dressings
Blue Cheese
Ranch
Caesar
Greek
Raspberry Vinaigrette
Balsamic Vinaigrette
Thousand Island
Parmesan Peppercorn
Lite Italian
Honey Mustard
Green Goddess

APPETIZERS

Stuffed Quahog
Loaded with a chopped sea clam, scallions, & sweet Vidalia onions, served with butter & lemon ~ 7.99

Street Corn Dip
A blend of queso, fire roasted corn, jalapeno, & Mexican spices, topped with Cotija cheese & lightly bread crumbed, served with tortilla chips ~ 14.99

Spring Rolls
Stir fry veggies wrapped in rice paper, fried, & served with sweet chili & soy sauce for dipping ~ 12.99

Potato Skins
Choice of bacon or chorizo, stuffed with cheese, served with sour cream ~ 14.99

Coco Shrimp
Lightly breaded, deep fried, & served with sweet red chili for dipping ~ 17.99

Cowboy Bites
Cream cheese, bacon, jalapeños & sweet corn, deep fried, & served with chipotle aioli for dipping ~ 14.99

Mozzarella Sticks
Deep fried & served with marinara sauce for dipping ~ 12.99

Soft Bavarian Pretzels
Served with a cheese sauce for dipping ~ 11.99

Baked Brie
Baked wheel of brie topped with caramelized maple walnuts, served with warm grilled pita bread & fresh fruit ~ 17.99

Portuguese Littlenecks
Sauteed with garlic, onions, & chorizo in a spicy broth, served with warm garlic bread ~ 21.99

General Tso's Cauliflower
Crispy fried cauliflower florets drizzled with a sweet & spicy sauce ~ 16.99

Edamame Beans
Steamed & lightly salted tender soy beans ~ 13.99

Baked Meatballs
Beef and pork meatballs baked with marinara, mozzarella, & ricotta, served with garlic bread ~ 16.99

Potstickers
Fried pork & vegetable dumplings, served with soy sauce ~ 15.99

Nachos Grande
Corn tortilla chips topped with shredded cheese, jalapenos, black olives, tomatoes, & scallions, served with sour cream & salsa ~ 14.99
ADD Black Angus Chili ~ 4
ADD BBQ Chicken ~ 6
ADD Guacamole ~ 3
ADD Mango Salsa ~ 2

Chicken Quesadilla
Spicy blackened chicken with shredded cheese, jalapeno, black olives, tomatoes, & scallions in a toasted flour tortilla, served with salsa & sour cream ~ 15.99

NEW

Chicken Bacon Ranch Quesadilla
Grilled chicken, applewood-smoked bacon, tomato, scallions, three-cheese blend & ranch stuffed in a warm flour tortilla ~ 16.99

Caprese Mushrooms
Portobella mushroom with sliced tomatoes, mozzarella cheese, & spinach, baked with a light coating of garlic butter, finished with balsamic glaze drizzle ~ 16.99



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APPETIZERS

Chicken Tenders
Lightly breaded & fried chicken tenders tossed in your choice of sauce or dry rub: Buffalo, Goldrush, Garlic Parmesan, Buffaque, Hot Honey, Mango Habanero, Cajun, or Jamaican Jerk ~ 12.99
or double it up for just $5 more.

Cheesy Garlic Bread
French bread baked with roasted garlic butter & mozzarella, served with marinara sauce ~ 11.99

Fire Grilled Crabby Bread
Flatbread topped with crab meat, brie cheese, tomato, baby spinach and avocado drizzled with a spicy aioli ~ 18.99

Chicken Wings
Deep fried, served over a bed of GT crisps & tossed in your choice of sauce or dry rub: Buffalo, Goldrush, Garlic Parmesan, Buffaque, Hot Honey, Mango Habanero, Cajun, or Jamaican Jerk ~ 16.99





Portuguese Mussels
PEI mussels steamed in a spicy cervesa broth with chorizo, onions, & banana peppers, served with garlic bread ~ 21.99

Gateway's Famous Steak & Cheese Eggrolls
Hand-rolled & stuffed with ground steak, peppers, onions, cherry pepper relish, American & mozzarella cheese, deep fried, & served with chipotle aoli for dipping ~ 12.99

Drunken Dill Pickle Chips
Deep fried and served with a spicy sauce for dipping ~ 11.99

Lobster Quesadilla
Fresh lobster meat, avocado, diced tomato, and our three-cheese blend in a toasted flour tortilla, served with salsa and sour cream ~ Market Price

Fried Calamari
Rings, tentacles, & banana peppers, soaked in buttermilk, deep fried & tossed in garlic salt, drizzled in sweet chili, served with marinara for dipping ~ 18.99

BURGERS

NEW

Cranberry Bacon Brie Cheeseburger
8 oz. Angus burger with house-made cranberry jam, bacon, Brie cheese and caramelized onions on a toasted brioche bun ~ 19.99

Burnin' Smash Burger
A double smash burger topped with sautéed jalapenos, onions, & Swiss cheese, served on a buttery potato bun, with fries & pickles ~ 17.99

The Plain Jane
8 oz burger on a toasted brioche bun served with fries ~ 15.99

ADD Bacon / Sautéed Mushrooms / Caramelized Onions / Fried Pickles / Onion Straws / American / Cheddar / Swiss / Blue Cheese Crumbles
~ $1 per topping

Bourbon Bacon Burger
8 oz burger topped with Swiss & American cheese, caramelized onions, applewood smoked bacon and bourbon glaze, on a toasted brioche bun, served with fries & pickles ~ 18.99

The Gronk Burger
Two 8oz burgers topped with cheddar cheese, pickles, lettuce, tomatoes, applewood smoked bacon & thousand island dressing, served on a toasted brioche bun, served with fries ~ 22.99

The Bronco Burger
Two angus beef burgers topped with cheddar cheese, applewood smoked bacon and BBQ sauce, on a toasted brioche bun, served with fries ~ 19.99

SANDWICHES & SUCH



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

The Cape Cod Rueben
Fresh native haddock deep fried, with Swiss cheese, sauerkraut, & thousand island dressing, on toasted rye bread, served with fries & slaw ~ 19.99

Pastrami Rueben
Black Forrest pastrami with Swiss cheese, sauerkraut, & thousand island dressing, on toasted rye bread, served with fries ~ 18.99

NEW

Crispy Bourbon Chicken Sandwich
Deep-fried chicken breast tossed in our bourbon sauce, topped with Swiss cheese and caramelized onions, served on a toasted brioche bun ~ 18.99

Clam Roll
Fried whole belly clams on a toasted hotdog bun, served with fries, coleslaw, & tartar sauce ~ Market Price

French Dip
Thin sliced roast beef with melted Swiss & horseradish aioli on a toasted baguette, served with fries ~ 18.99

Fried Haddock Sandwich
Lightly breaded & fried 'till golden brown, served on a toasted bun with fries, coleslaw, & tartar sauce ~ 17.99

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SANDWICHES & SUCH



The Gateway CBC
Hand-breaded & fried chicken breast topped with Applewood smoked bacon, cheddar, lettuce, & tomato, on a toasted brioche roll, served with fries ~ 18.99

Chopped Italian Wrap
Freshly sliced capicola, peperoni, salami, & provolone cheese, with onions, hots & shredded lettuce stuffed in a flour wrap with oil & vinegar, served with fries & pickles ~ 17.99

Parmesan Encrusted Fish Sandwich
Fresh haddock, coated in a savory parmesan blend & fried 'till golden brown, served on a toasted brioche bun, with fries & slaw ~ 18.99

Open Faced Tuna Melt
100% white Albacore tuna with sliced tomatoes & Swiss cheese served on grilled white toast, with fries & pickles ~ 16.99

Turkey Club
A triple decker of fresh sliced turkey, iceberg lettuce, sliced tomatoes, mayo, & Applewood smoked bacon, served with fries ~ 17.99



FLATBREADS



The Figgy One
A one-of-a-kind flatbread! Sweet fig spread base, sliced prosciutto, diced jalapeños, & shredded mozzarella cheese ~ 16.99

Angry Lobster Flatbread
Spicy ranch base, half pound of lobster, baby spinach, diced tomatoes, & shredded mozzarella cheese ~ Market Price

The Mac Attack Flatbread
1000 island base ground beef, shredded mozzarella, finished with shredded lettuce, diced pickles, onions, & 1000 island drizzle ~ 16.99

Bruschetta Flatbread
A pesto cream sauce with diced tomatoes, spinach, and our three-cheese blend, topped with fresh basil and feta cheese ~ 17.99

TACOS

Fish Tacos
Fried haddock in warm flour tortillas with snappy slaw, diced tomatoes, shredded cheese, & poblano & avocado crema ~ 18.99

Steak Tacos
Sliced sirloin in warm flour tortillas with snappy slaw, roasted corn, lime, shredded cheese, & chipotle aioli ~ 18.99



Big Mac Smash Tacos
Seasoned ground beef, American cheese, shredded lettuce, diced pickles, diced onions & 1000 Island dressing, stuffed in two warm flour tortillas ~ 17.99

Honey Chipotle Salmon Tacos
Pan seared chipotle dry rubbed salmon served in warm flour tortillas with homemade corn salsa, finished with a hot honey drizzle ~ 18.99

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

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

FRIED SEAFOOD SELECTIONS

All of our lightly battered platters are served with fries, coleslaw, & tartar sauce.

Fishermen's Platter
Fried haddock, jumbo shrimp, sea scallops, & whole belly clams ~ Market Price



Fish & Chips
Lightly breaded & fried local haddock ~ 24.99

Fried Clam Plate
Fried whole belly clams ~ Market Price

Fried Scallop Plate ~ Market Price

Fried Shrimp Plate ~ 26.99

Seafood Combo Plate
Choose two of the following: whole clams, haddock, scallops, or shrimp ~ Market Price

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FROM THE SEA

Broiled Trio
Fresh scallops, shrimp, & haddock, broiled with seasoned ritz cracker breadcrumbs, served with rice & veg ~ Market Price

Baked Stuffed Rangoon Haddock
Fresh native haddock stuffed with our famous cream cheese and crab Rangoon stuffing topped with seasoned ritz cracker breadcrumbs & lobster bisque. Broiled till golden brown, served with rice & veg ~ 26.99

Healthy Trio
Fresh Scallops, shrimp, & haddock broiled with fresh pesto, tomatoes & fresh parmesan cheese, served with rice & veg ~ Market Price

Native Broiled Haddock
Fresh Native haddock broiled with seasoned ritz cracker breadcrumbs, served with rice & veg ~ 24.99

Native Honey Scallops
Sea scallops baked in a honey brown sugar blend & topped with seasoned ritz cracker breadcrumbs, served with rice & veg ~ Market Price

Native Broiled Scallops
Sea scallops broiled with seasoned ritz cracker breadcrumbs, served with rice & veg. ~ Market Price

Sesame Seared Tuna
Seared sesame tuna steak with sliced cucumber, wasabi, pickled ginger, seaweed salad, jasmine rice, & soy sauce ~ 24.99

Volcanic Tuna
Blackened tuna steak, cooked rare, topped with fresh avocado, cool mango salsa, & drizzled with chipotle aoli, served over jasmine rice ~ 24.99

Horseradish Baked Haddock
Fresh haddock rubbed with a lemon infused horseradish dill rub, baked with seasoned ritz cracker breadcrumbs, served with rice & veg ~ 24.99

Shrimp Scampi
Shrimp sautéed in a white wine & garlic sauce, dressed with cherry tomatoes, red onions, & artichokes, served over linguini with warm garlic bread ~ 27.99

Mango Coconut Encrusted Salmon
Blackened salmon filet topped with mango honey & toasted coconut, served over jasmine rice ~ 25.99

Scallop Bowl
Fresh sea scallops, pan seared, served with sautéed spinach, jasmine rice, avocado & mango salsa ~ Market Price

2K Chowder
A large bowl of our award-winning chowder topped with beer battered native haddock ~ 24.99



FROM THE SEA

NEW

Portuguese Haddock
Fresh haddock baked in a spicy Mozambique sauce with banana peppers, linguica and breadcrumbs ~ 24.99

NEW

Shrimp Mozambique
Sautéed in a spicy cerveza sauce with banana peppers, diced tomato & ground chorizo, served over jasmine rice ~ 24.99



Firecracker Salmon
Fresh salmon filet marinated in a spicy honey garlic sauce, baked till perfectly tender, served with jasmine rice & veg ~ 25.99

ENTREES

NEW

Chicken Sautee
Chicken tenderloin sautéed in garlic Marsala wine with cherry grape tomatoes and spinach, topped with shredded mozzarella & scallions, served over rice pilaf ~ $25.99



Portuguese Chicken & Shrimp
Sautéed with tomatoes & peppers in a spicy Mozambique sauce served over rice pilaf & our homemade potato chips ~ 24.99

Chicken Marsala Spinach & Mushroom Ravioli
Chicken Sautéed in garlic, marsala wine, sautéed mushrooms, and fresh baby spinach, served with spinach and mushroom ravioli ~ 23.99

Southern Style Baby Back Ribs
A full rack of ribs, slow cooked with our own 17 spice rub, 'till fall off the bone tender, grilled to order, basted in our own mouth-watering BBQ sauce, served up on a Texas sized platter with fries & coleslaw ~ 26.99

ShroomZilla
Char-grilled steak tips served over a grilled & roasted portabella mushroom cap stuffed with seafood stuffing & gorgonzola cheese served with mashed potatoes & veg ~ 30.99

Bourbon Steak Tips
Sweet bourbon marinated tips served with mashed potatoes & veg ~ 25.99

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MORE ENTREES



Spicy Asian Beef and Broccoli
Tender beef sautéed with broccoli in a spicy Asian teriyaki and sweet chili sauce, served over Jasmine rice ~ 21.99

Roasted 1/2 Chicken
Lightly seasoned with lemon, herbs, & garlic, roasted till golden, served with fries, rice pilaf, and a savory hot sauce ~ 20.99

Chicken Parm
Chicken breast tossed in our Italian style breadcrumbs, deep fried 'till golden brown topped, with marinara sauce, fresh mozzarella, & served over cavatappi pasta ~ 18.99

Chicken & Waffles
Crispy fried chicken breasts & waffle fries topped with sausage country gravy ~ 23.99

Baked Mac 'n Cheese
Cavatappi pasta in a creamy cheese sauce baked with buttery ritz crumbs ~ 15.99
ADD Lobster ~ Mkt Price / ADD Plain, Buffalo, Goldrush, or BBQ Fried Chicken ~ 5.99

Chicken & Pesto Tortellini
Sauteed chicken tenders with sautéed grape tomatoes, spinach, & cheese tortellini in a pesto alfredo sauce ~ 22.99



SIDES

French Fries ~ 7.99
Sweet Potato Fries ~ 7.99
Waffle Fries ~ 8.99
Truffle Fries ~ 10.99
Onion Rings ~ 7.99
GT Crisps ~ 7.99

Mashed Potatoes ~ 6.99
Rice Pilaf ~ 5.99
Jasmine Rice ~ 5.99
Green Beans ~ 5.99
Pickled Beets ~ 4.99
Steamed Broccoli ~ 6.99

KIDS MENU

All Kids Meals come with your choice of soda, juice or milk.

Hamburger & Fries ~ 9.99
Cheeseburger & Fries ~ 9.99
Fish 'n Chips ~ 14.99
Chicken Tenders & Fries ~ 9.99
Pasta with Marinara ~ 7.99
Pasta & Meatballs ~ 9.99
Mac 'n Cheese ~ 6.99
Grilled Cheese & Fries ~ 9.99
Hot Dog & Fries ~ 8.99
Cheese Pizza ~ 10.99

MAKENNA'S MOCKTAILS

Fun Mocktails with a Twist!

Very Berry Lemonade
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
Lemonade with soda water and sweet prickly pear puree

DESSERTS

Turtle Cheesecake New York style cheesecake on a layer of fudge topped with caramel and garnished with pecans on a graham cracker crust

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

The Gateway TAVERN

Since our doors opened on February 12, 1999, we at The Gateway Tavern have taken pride in our efforts to provide patrons with the finest in quality, variety, portion and service. From the front of the house to the kitchen, we encourage our highly trained staff to uphold the highest of food service standards and expect nothing but excellence. To bring our patrons a unique and memorable dining experience, we search for the finest in foods, ranging from garden fresh product to hand selected seafood carried off the New Bedford docks.

With special menus changing daily, we understand our menus are extensive, but not exhaustive. If there is something you desire that you do not see on our menus, please make a special request, our staff will do its best to give you the dining experience you deserve as a patron of The Gateway Tavern.

Wifi available, log on as Guest with password best1intown

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