

GLADSTONE TAVERN

DINNER

SHELLFISH / RAW BAR

GT'S SIGNATURE "CRAB TOTS"™ three sauces: Maryland mustard, green goddess, chipotle	12
PRINCE EDWARD ISLAND MUSSELS steamed in white wine, garlic, herbs	10
STEAMED LITTLENECK CLAMS white wine, garlic, herbs	12
CRISPY FRIED FRESH SQUID green goddess sauce	10

JUMBO SHRIMP COCKTAIL fresh horseradish cocktail sauce, vegetable crudités	3 EA
OYSTERS ON THE HALF SHELL cucumber mignonette	P/A
ICED SHELLFISH PLATTER lobster, shrimp, raw oysters, raw clams, steamed mussels, three sauces large (1-2p)	26
extra large (2-4p)	48

SALADS

SUMMER SALAD cantaloupe, dried cherry, glazed pecan, Cabot aged cheddar, young lettuces, citrus vinaigrette	9
HEIRLOOM TOMATO & FRESH MOZZARELLA garden basil, sea salt, balsamic reduction, olive oil	9
FARM SALAD friséé lettuce, slab bacon, tomato, crumbled gorgonzola, garlic ranch	9
TAVERN CAESAR SALAD romaine, radicchio, green olive, caper, celery, garlic crouton, shaved parmesan	9
GARDEN SALAD young lettuce, cucumber, red radish, shaved carrot, citrus vinaigrette	8
WEDGE SALAD crisp iceberg, vine ripe tomato, slab bacon, blue cheese dressing	8.5

STARTERS

CREAMLESS LOBSTER & CORN CHOWDER fresh shucked lobster, corn, vegetables, garden chive	8.5
HUMMUS & FLAT BREAD house made rosemary sea salt flatbread, lemon hummus, cucumber, olives	8.5
"BLT" TART slab bacon, tomato, savory crust, micro arugula	9
GOAT CHEESE & SPINACH QUESADILLA black bean salsa, cilantro cream	9
DRY RUBBED BABY BACK RIBS house barbeque sauce, vegetable slaw	10
DEEP FRIED ZUCCHINI STRAW horseradish dip	7.5
"PICNIC" SLIDERS house ground beef, smoked pulled pork, coleslaw, smoked jalapeno mayonnaise	10
GUACAMOLE (made to order - spicy or mild) avocado, jalapeno, cilantro, lime, warm corn tortilla chips	9

LAND

IRON SKILLET HALF CHICKEN (boneless) Murray's chicken w/ ragout of corn, poblano, black beans & tomato	22
CHICKEN BREAST "SCHNITZEL" lemon, capers, baby arugula & chopped tomato salad	22
GRILLED LONG ISLAND DUCK BREAST pepper-lime reduction, brocolini, summer rice pilaf	26
GRILLED CENTER CUT PORK CHOPS peach-chipotle salsa, wilted greens, green onion grit cakes	24
GRILLED MARINATED HANGER STEAK smoked shallot sauce, haricot verts, crispy onion straw	23
GRILLED N.Y. STRIP STEAK "FRITE" cabernet sauce, haricot verts, hand cut Idaho fries	28
"AU POIVRE"	29
PAN ROASTED FILET MIGNON Maytag blue, garlic sautéed spinach, whipped potato	30

SEA

GRILLED ATLANTIC SALMON roasted bell pepper concasse, garlic sautéed spinach, green onion grit cakes	23
SEARED LOCAL SEA SCALLOPS summer corn ragout, ripe tomato, shiitake mushroom, basil leaves	25
PRINCE EDWARD ISLAND MUSSELS steamed with hot cherry peppers, tomato, garlic, side Idaho fries	21
SHRIMP LINGUINE "RATATOUILLE" garlic sautéed shrimp, eggplant, zucchini, tomato, bell peppers	23
MAINE LOBSTER COBB SALAD half lobster, avocado, goat cheese, glazed pecans, tomato, hard cooked egg, purple potato, baby lettuces, citrus dressing	24
SURF 'N' TURF half lobster, petit filet, garlic sautéed spinach, whipped potato	30

SIDES

SUMMER CORN RAGOUT	4	SUMMER RICE PILAF three rices, bell pepper, corn, scallion, pecan	4.5
SOUTHWESTERN CORN RAGOUT	4	GREEN ONION GRIT CAKES	4
GARLIC SAUTÉED SPINACH	5	WHIPPED POTATO	4
HARICOT VERTS	4.5	CRISPY ONION STRAW	5
BROCOLINI	4.5	HAND CUT IDAHO FRIES malt vinegar	5