

BRYANT STREET

TAVERN

SMALL PLATES

CHIPS & DIPS (2) \$14 (4) \$24

hummus (V•) / whitefish •\$2 / French onion (V)
(V) / white bean (V•) w/ vegetable crudité

FLATBREAD \$16

rotating flatbreads of the day

MEAT & CHEESE BOARD \$28

rotating meats & cheeses / olives /
crostini / black currant chutney

ROASTED BROCCOLINI \$12

lemon ricotta / chili oil

SEAFOOD CHOWDERS CUP BOWL

BOSTON CLAM CHOWDER \$8 \$10

SOUP of the DAY (coming soon)

SALADS

TAVERN SALAD \$12

greens / tomato / radish / cucumber /
point reyes blue / hard-boiled egg /
apples / pomegranate vinaigrette

•SEARED SHRIMP 10 / •CHICKEN 8 /

•STEAK 14 / •SALMON \$12

SHRIMP & CRAB LOUIE SALAD \$24

Bibb lettuce / baby iceberg / hard boiled egg
/ tomatoes / cucumbers / radishes /
1000 island dressing

SPECIALS

FRIED FISH & CHIPS \$18

beer battered haddock / slaw / tartar sauce / hot sauce
(available as a sandwich upon request)

HALF ROASTED CHICKEN \$28

herb roasted potatoes / broccolini / white wine Dijon

BLACKENED RED SNAPPER \$32

coconut-lime rice / pickled bell peppers / carrots

STRIP STEAK \$42

10oz strip / herb roasted potatoes / roasted brussels /
balsamic glazed cipollini onions

SANDWICHES (served w/ house made chips)

CRAB CAKE SANDWICH \$24

crab cake / arugula / lemon aioli

HOUSE BURGER \$14

LTO / tavern mac sauce / American cheese

TAVERN BURGER \$16

haystack onions / cheddar / peppercorn aioli

GRILLED CHICKEN SANDWICH \$14

pepperoni-tomato jam / provolone / arugula

PASTAS

LINGUINI w/ CLAMS \$24

chopped clams / mussels / white wine / pancetta / herbs

ASPARGUS AND ARTICHOKE (V) \$20

artichoke-lemon pesto / asparagus / penne /
breadcrumbs / lemon-mint ricotta

SHARABLE SEA SNACKS

STEAMED \$15

Clams - drawn butter

FRIED \$14

Calamari - lemon aioli / cherry pepper relish

SAUTEED \$20

Mussels - white wine cream/lardons/leeks

-Thai green chili

PEEL N' EAT GULF SHRIMP

Old bay / house made cocktail / charred lemon

1/2 LB \$12

1 LB \$22

RAW BAR

OYSTERS on the ½ SHELL ½ dozen dozen

EAST COAST \$18 \$33

WEST COST \$24 \$44

CRUDO

HAMACHI CRUDO \$12

mango / chives / fresno /

pickled vegetable salad

CHILLED

COLOSSAL SHRIMP COCKTAIL \$4ea

w/ house made cocktail sauce

& lemon

SHARABLE SIDES

HERB ROASTED POTATOES \$6

CRISPY BRUSSELS \$8

HOUSE MADE CHIPS w/French onion dip \$5

