

PALMERS RESTAURANT & TAVERN

MENU

STARTERS:

GREEK SALAD romaine, roasted red pepper, olive, cucumber, red onion, pepperoncini pepper, feta cheese, Greek dressing 12

HOUSE SALAD mixed greens, cherry tomato, red onion, cucumber, house dijon-balsamic vinaigrette 7

CAESAR SALAD romaine, parmesan, crouton, house recipe caesar dressing with a touch of balsamic 8

PEACH SALAD baby greens, sliced peaches, blueberries, crumbled goat cheese, toasted almonds, raspberry dressing 11

CLAM CHOWDER new england classic, served with oyster crackers 7

CRAB CAKES fresh crabmeat, house remoulade 14

FRIED CALAMARI with cherry pepper rings, roasted garlic aioli 12

HOUSE TENDERS hand breaded, served with honey mustard or buffalo style with bleu cheese 12

CROSTINI TRIO a combination of three crostini's topped with ricotta cheese

-Pea, onion sautéed, lemon zest, shaved parmesan

-Tomato, fresh mozzarella, basil, EVOO, balsamic glaze

-Peach, prosciutto, pistachio, honey drizzle

14

per commonwealth of Massachusetts Alcoholic Beverages Control Commission

Beginning August 11, 2020, for each customer, an item of prepared food must be ordered at the same time as an initial alcoholic beverage(s) order. One or more shareable food item(s) may be ordered as long as it/they would sufficiently serve the number of people at the table. Items such as potato chips, pretzels, and other pre-packaged or manufactured foods do not constitute food "prepared on-site."

A REMINDER WE KINDLY ASK ALL CUSTOMERS WEAR A FACE COVERING WHEN NOT SEATED. THANK YOU

COCKTAILS:

CABIN FEVER vodka, lemoncello, ginger beer, simple, fresh lemon, rocks 11

STAYCATION coconut rum, mango puree, pineapple juice, coconut cream, rocks 11

RESERVATION ONLY cucumber vodka, muddled cucumber & basil, simple, soda, lime, rocks 11

THE NEW NORMAL, tequila, muddled watermelon & jalapeno, agave, fresh lime juice, rocks 11

WHAT'S THE TEA? choice of lemon, blueberry or peach vodka, house made iced tea, simple, lemon, rocks 10

SANGRIA changes seasonally 9-5

DRAFTS

Grante Coast Cream Ale
Stella Artois

6oz Winni Ale

Wormtown Be Hoppy IPA

Sam Adams Seasonal

Harpoon IPA

Sam Adams Boston Lager

DownEast Ckier House

Coors Light

Allagash White

Boom Sauce

Blue Moon

Smuttynose OBD

Jack's Abby House Lager

Candlepin Castle Island

Guinness

SANDWICHES

PALMERS BURGER toasted brioche bun choice of american, cheddar, swiss or bleu cheese; add bacon, onions, mushroom served with french fries 16

CALL CHICKEN WRAP grilled cajun seasoned chicken breast, melted cheddar cheese, bacon, red onion, lettuce, avocado, ranch, flour tortilla served with french fries 14

CHICKEN CAPRESE grilled chicken breast on a toasted brioche with tomato, fresh mozzarella cheese and basil topped with a balsamic drizzle french fries 13

ENTREE SALADS:

GREEK SALAD romaine, roasted red pepper, olive, cucumber, red onion, pepperonciniis pepper, feta cheese, Greek dressing with choice of grilled chicken, salmon, shrimp or scallops 20

HOUSE SALAD mixed greens, cherry tomato, red onion, cucumber, house dijon-balsamic vinaigrette with choice of grilled chicken, salmon, shrimp or scallops 15

CAESAR SALAD romaine, parmesan, crouton, house recipe caesar dressing with a touch of balsamic with choice of grilled chicken, salmon, shrimp or scallops 16

PEACH SALAD baby greens, sliced peaches, blueberries, crumbled goat cheese , toasted almonds, raspberry dressing with choice of grilled chicken, salmon, shrimp or scallops 19

SIDE ITEMS:

FRENCH FRIES 6

SWEET POTATO FRIES 6

VEGETABLE DU JOUR 6

WHITE RICE 6

MASHED POTATO 6

ENTREES:

HADDOCK PICATTA baked haddock over pasta, artichokes, baby spinach, lemon-caper sauce 22

BOLOGNESE PASTA BOWL hearty tomato meat sauce tossed in pasta du jour 17

PETT FILET MIGNON grilled 6oz filet, bleu cheese, port wine reduction, mashed potato, vegetable du jour 29

CHICKEN MARSALA sautéed chicken in a creamy marsala sauce, mushrooms cheese ravioli, crisp prosciutto garnish 19

SHRIMP FRANCHESE pan seared lightly egg battered shrimp, served in a lemon -white wine butter sauce served with white rice and vegetable du jour 22

GRILLED SCALLOPS on a bed of bacon and corn sauce served with mashed potato and vegetable du jour 24

SESAME CRUSTED SALMON pan seared salmon topped with a sesame crust & sweet-soy drizzle, white rice and julienne style vegetable 22

FISH & CHIPS fried haddock served with french fries and remoulade 16

SOMETHING SWEET:

BROWNIE SUNDAE warm chocolate-walnut brownie, vanilla ice cream, hot fudge, whipped cream 8

KEY LIME PIE tangy and sweet, graham cracker crust, fresh whipped cream 8

CHOCOLATE DECADENT CAKE flourless chocolate torte, fresh berry & whipped cream garnish 8

PROFITEROLLES twin puffs filled with vanilla ice cream, hot fudge & caramel sauces, whipped cream 8