

STARTERS

- Country Bread Basket** \$2.5
House Mixed Field Green Salad 3
Classic Cæsar Salad 5
Farmhouse Specialty Salad 6
New England Clam Chowder 4.5
French Onion Soup 5
Soup du Jour 4
Sully's Super Stuffies 4

Chowder & Stuffies Combo

award winning chowder with 2 of Sully's super stuffies 8

APPETIZERS

Bittersweet Tenders

boneless chicken tenders, served with your choice of hot buffalo, honey-mustard or Jamaican jerk 8

Crispy Fried Wings

bone-in chicken wings served your way - BBQ, Buffalo or Jerk 8

Clams Casino

with onion pepper butter, bacon and crumbs 10

Baked Stuffed Mushroom Caps

with mushroom duxelle and crabmeat stuffing; served over cardinal sauce 8

Golden Calamari

fried & tossed in garlic butter with cherry pepper aioli and marinara 8.5

Steamed Littlenecks & Chourico

with tomatoes and onions; served with garlic bread 12

Lobster & Crab Cakes

homemade jumb cakes served with corn salsa and lime aioli 12

Pork & Veggie Potstickers

served with Asian slaw and a soy dipping sauce 8.5

Bacon-Wrapped Sea Scallops

skewered and grilled; served with a soy-ginger dipping sauce 10

Portuguese Spring Roll

chourico, kale, ginger and bean sprouts in a fried wonton wrapper, served with sweet chili dipping sauce 9

RAW BAR

Chilled Jumbo Shrimp

with spicy cocktail sauce & horseradish \$2.75 ea.

Oysters on the Half Shell*

farm-raised in nearby shores 1.95 ea.

choose from Sakonnets® or Cuttyhunks®
by the ½ dozen 11 by the dozen 20

Clams on the Half Shell*

choose from cherrystones or littlenecks
hand selected by local fishermen 1.95 ea.

Chilled Ocean Treasures*

6 clams, 6 oysters & 4 chilled jumbo shrimp 23.5
add a chilled cracked lobster 33

TAVERN SALADS

Honey-Mustard Chicken Tenders \$9.5

Charred Atlantic Salmon Fillet 11

Pan-Seared Sea Scallops 13.5

choose from Mixed Field Greens,
Classic Cæsar Salad (+2) or Farmhouse Specialty Salad (+3)

SPECIALTY SALADS

Bittersweet Steak Tips

grilled marinated steak tips, served over mixed field greens
with crumbled blue cheese, tomatoes, cucumbers and red onions;
your choice of dressing 13

Grilled Chicken Cobb

grilled chicken, served over mixed field greens with
smoked bacon, avocados, tomatoes, cucumbers, eggs,
corn and crumbled blue cheese; your choice of dressing 11

*Items are served raw. Consuming raw or undercooked shellfish may increase your risk of foodborne illness, esp. if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

HEARTY SANDWICHES

served with french fries and sliced kosher pickles

8 oz. Char-Broiled Angus Burger

half pound of prime angus ground beef, cooked to your liking;
serve with lettuce and tomatoes on a bulky \$9



Blue Moon Burger Madness!

our angus burger topped with blue cheese and
fried onion straws; with lettuce and tomatoes
on a bulky 9.5 *add a Blue Moon Draft \$14*

California Chicken Wrap

grilled marinated chicken with avocados, bacon and red onions,
with sun-dried tomato mayo; in a spinach wrap 9.5

New Orleans Fried Oyster Po'Boy

a Mardi Gras classic with lettuce, tomato
and a spicy chimichurri spread; served on a bulky 16.5

Bourbon Street "Barnsider"

open-faced 6 oz. grilled prime rib on texas toast,
topped with bourbon glazed onions and melted swiss cheese 13.5

Cajun Chicken Club

classic club with grilled cajun chicken, bacon, lettuce, tomato
and a spicy cajun mayo 9

Fresh Veggie & Hummus Wrap

cukes, sprouts, nappa cabbage, shredded carrots
and homemade red pepper hummus in a spinach wrap 11

FARM PANINIS

served with french fries

Carved Huntsman

thinly sliced prime rib with creamy horseradish mayo,
swiss cheese and red onions; served with au jus 11

Turkey Cranberry

roasted turkey, baby spinach, sprouts,
red onions and cranberry mayo 9.5

Classic Chicken

chicken breast with red onions, tomatoes,
harvarti-dill cheese and dijon mustard 9

COMFORT FOODS

New England Style Fish & Chips
with homemade cole slaw and tartar sauce \$14.5

Fried Oysters
with fries, homemade cole slaw and tartar sauce 15

Fish Tacos
pan-seared, served in a corn tortilla with all the fixings 14.5

Quesadilla del día
served with salsa and sour cream 10

Frenchy's Clams Zuppa
steamed littlenecks, with chourico, onions and tomatoes;
served over angel hair; with side of garlic bread 14.5

Chicken Parmigiana
Italian breaded chicken, layered with marinara sauce,
baked with fresh mozzarella; served over linguini
with side of garlic bread 13

Coconut Chicken
a tavern favorite with raspberry-pineapple sauce 9.5

FARM-STYLE PIZZAS

The Naked Greek
sauceless with spinach,
onions, sliced tomatoes
and feta cheese 9

B-B-Q Chicken
B-B-Q chicken, red onions,
crisp smoked bacon
and B-B-Q sauce 10

Pesto Shrimp
gulf shrimp, fresh basil pesto
and tomato slices 12

Plain Jane
just plain cheese and
our Don Pepino sauce 8

additional toppings:
onions, mushrooms, hot peppers or ground chourico (.35¢ each)

DESSERTS

Brownie Deluxe Sundae

a warm brownie served with a scoop of vanilla bean ice cream; drizzled with chocolate and caramel sauces \$4.5

Bread Pudding

a warm, moist bread pudding, baked with apples, cinnamon, sugar and chopped walnuts; served with caramel sauce and a scoop of vanilla bean ice cream 5

Olde-Fashioned Root Beer Float

our own Root Beer with vanilla bean ice cream and whipped cream 5

Bittersweet Kiss - House Specialty

warm brownie tart with chocolate ganache over a layer of raspberry coulis and white chocolate sauce, topped with vanilla bean ice cream 7.5

New York Cheesecake

a classic with fresh berry compote 6

Red Velvet Cake

with rich cream cheese frosting and chocolate ganache 5.5

Crème Brûlée

fresh custard with a hint of vanilla, caramelized sugar & fresh berries 6

Reese's Peanut Butter Pie

milk chocolate & peanut butter mousse with a chocolate cookie crust, topped with chocolate and peanut butter sauce and Reese's Peanut Butter Cups 6

Warm Apple Crisp

served with a scoop of Vanilla Bean Ice Cream 4.5

Ice Cream

Vanilla Bean, Chocolate, Coffee or Black Raspberry 4

Hot Butterball Coffee

Butterscotch Schnapps & Baileys Irish Cream 6.5

Mocha Mint Coffee

Dark Creme de Cocoa and Peppermint Schnapps 7

Irish Coffee

Bushmills Irish Whiskey and Raw Sugar 6.5

Bittersweet Coffee

Godiva and Chambord 6.5

Espresso 2.5 • **Cappuccino** 3

For parties of 8 or more, 18% gratuity will be added to the bill.

BITTERSWEET BREWS

Draught Beers

Coors Light • Peroni • Guinness Stout • Wachusett Blueberry
Sam Adams Seasonal • Buzzard's Bay Seasonal or Pilsner
Blue Moon • Killian's Irish Red • Newcastle Nut Brown Ale

Bottled Beers

Amstel Light • Bass Ale • Beck's • Bud Light • Budweiser
Coors Light • Corona • Corona Light • Heineken • Heineken Light
Michelob Ultra • Miller High Life • Miller Light
Newcastle Nut Brown Ale • Pacifico • Sam Adams • Sam Light
Sierra Nevada • Red Stripe • Smirnoff Ice (Flavored)

Non-Alcoholic Beers • Beck's • O'Doul's

RITA'S MARGARITAS & OTHER FAVORITES

The Fireside - House Margarita

tequila & triple sec \$7

"El Burro's" Golden Margarita

cuervo gold & grand marnier 8.5

Rita's Ultimate Margarita

patron & cointreau 10.25

The Purple Margarita

cuervo gold, slow gin, blue curaçao, lime & sour mix 7.5

Jolly Rancher

absolut pear, watermelon pucker, cranberry & pineapple juice 7.25

Twisted Raspberry Lemonade

smirnoff raspberry vodka, chambord & sour mix 7.5

Westporter Rum Runner

malibu coconut, malibu mango, banana liqueur,
and a splash of grenadine, OJ & pineapple juice 7.5

Also, Try one of Mandy's Special Concoctions!