

CHOWDER, SOUP & CHILI

NEW ENGLAND CLAM CHOWDER

7

SOUP DU JOUR

7

BEEF CHILI

8

SALADS

MARKET SALAD

*Greens, Gorgonzola, Toasted Spiced Walnuts,
Dried Cranberries, Balsamic Vinaigrette*

10

CAESAR SALAD

*Hearts of Romaine, Shaved Parmesan,
Garlic Croutons, Caesar Dressing*

10

Add Grilled Chicken to Each Salad

4

LOBSTER SALAD

*Tomatoes, English Cucumbers, Brioche Croutons, White Balsamic Vinaigrette,
On a Bed of Mixed Greens*

20

STARTERS

TORTILLA CHIPS

Guacamole & Salsa

9

CHILI CHEESE NACHOS

Fresh Scallions, Sour Cream

12

CLASSIC HUMMUS & PITA

Romaine Hearts, Extra Virgin Olive Oil

9

*Thoroughly Cooking Eggs, Shellfish, Meats and Poultry May Reduce,
The Risk Of Foodborne Illness*

SANDWICHES

*Choice of Rye, Wheat, White Breads, Hoagie Roll
Provolone, Cheddar, Swiss or American Cheeses
Potato Chips & Dill Pickle, Mayonnaise, Dijon Mustard Packet's*

BUCCANEER

Roast Turkey, Lettuce, Tomato, Red Onion
12

CAPTAIN COOK

Black Forest Ham, Red Onion, Lettuce, Tomato
12

FIRST MATE

Roast Beef, Red Onions, Lettuce, Tomato
13

SABINO SPINACH WRAP

Vine Ripe Tomatoes, Fresh Mozzarella, Roasted Red Peppers, Arugula, Balsamic
14

FITZROY

Tuna Salad, Bacon, Lettuce, Tomato, Shaved Red Onion, Herb Mayonnaise
14

CHARLES W. MORGAN

Classic New England Lobster Salad Roll
20

JOSEPH CONRAD

*Black Forest Ham, Roast Beef, Turkey, Lettuce, Tomato, Shaved Red Onion,
Roasted Red Peppers, Herb Mayonnaise*
14

MOBY DICK

Spinach Wrap, Chicken Salad, Lettuce, Tomato, Red Onion
13

NEW ENGLAND FAVORITE

Foot Long Steamed Hot Dog
6

With BEEF CHILI TOPPING

7

FOR THE STOWAWAYS (Children Only to Age 10)

Roast Turkey, Black Forest Ham or Peanut Butter & Jelly

6

BEVERAGE SELECTIONS

Non-Alcoholic

*Bottled Water, Lemonade, Unsweetened Iced Tea, Cranberry, Apple & Orange Juice,
Hot Coffee, Tea & Pepsi Fountain Sodas*

3

WINES

White Wines

*Butterfield Station Chardonnay, Beringer White Zinfandel
Riff Pinot Grigio*

Red Wines

*Peirano Estate Merlot
Concannon Cabernet Sauvignon*

*Glass Bottle
7 26*

BEERS

Mystic Seaport Pale Ale, Mystic Bridge IPA, Shipyard Ale, Blue Moon, Amstel Light

6

FROZEN DRINKS

*Pina Colada, Margarita,
Strawberry or Wildberry Daiquiri
Non-Alcoholic Alcoholic*

6 9

SPECIALTIES OF THE TAVERN

Dark & Stormy

Gosling's Dark Rum, Ginger Beer

Seaport Sour

Whiskey, Sour Mix, Splash Soda

Cape Cod

Vodka, Cranberry, Lime

Bloody Mary

Vodka, Bloody Mary Mix

The Rum Runner

*Light Rum, Gosling's Dark Rum, Pineapple, Orange Juice,
Splash of Grenadine*

9

Operations Managers

Heidi Hirth- Olenick & Conor Meehan

Spouters Tavern is Operated By Latitude 41 Restaurant

6.35% CT State Sales Tax