Local Raw Bar
*Chilled Local Oysters  3.00 Each
*Chilled Jumbo Shrimp  3.25 Each
*Chilled Local Top Neck Clams  2.00 Each

Starters
Fried Calamari  11.95
Lemon & Tartar Sauce
Homemade Steak & Cheese Egg Roll  10.95
Caramelized Onions, Provolone & House Dipping Sauce
Chicken Quesadilla  11.95
Cheese, Peppers, Onions, Pico De Gallo & Sour Cream
Nachos Supreme
Corn Chips w Cheddar Jack Cheese, Black Olives, Jalapenos & Pico de Gallo. Add Chicken or Pulled Pork $3.00
Small 8.95 / Large 12.95

Soups, Salads & Sides
New England Clam Chowder  8.95
Baked French Onion  6.95
Melted Mozzarella & Swiss cheese
House Chopped Salad  10.95
Iceberg & Romaine Lettuce, with Chopped Hard Boiled Egg, Bacon, Red Onion, Diced Tomatoes, Cut Green Beans, & Crumbled Bleu Cheese Tossed & House Dressing
Caesar Salad  7.95
Parmesan Cheese & Croutons
House Mixed Green Salad  7.95
Salad Enhancements
Chicken 6 | Steak Tips 9 | Shrimp 3.25 per piece | Salmon 12
Homemade Mac n’ Cheese  10.95
Our Famous Hand Made Onion Rings  8.95

Pasta & Pizza
Shrimp Scampi  24.95
Linguini, White Wine, Lemon, Butter, Garlic & Fresh Herbs
Chicken Marsala  17.95
Linguini, Mushrooms & Marsala Wine
Chicken Picatta  17.95
Linguini, White Wine & Lemon-Caper Sauce
Chicken Parmesan  17.95
Linguini, Tomato & Basil Sauce
Vegetable Pasta
Linguini, Spinach, Mushrooms, Tomatoes, Onions & Garlic Cheese Pizza
Peppers, Onions, Mushrooms, Bleu Cheese $1 each
Chicken, Meatballs, Bacon $2 each

Entrées
The Sirloin  23.95
Grilled Center Cut with Mashed Potatoes & Vegetable
BBQ Breast of Chicken  16.95
Finished in our Homemade BBQ Sauce w/ Rice Pilaf & Vegetable
Steak Tips  21.95
Finished in our Homemade BBQ Sauce w/ Mashed Potatoes & Vegetable
Baked Boston Scrod  18.95
Lightly Flaky, Cracker Crumb w/ Rice Pilaf & Vegetable
Atlantic Salmon  21.95
Simply Grilled & Perfectly Seasoned w/ Rice Pilaf & Vegetable
Fish N’ Chips  17.95
Lightly Battered Cod, French Fries & Coleslaw

Tacos
Fish Tacos  7.95
Fresh Mango Salsa & Remoulade
Pulled Pork Tacos  7.95
BBQ Sauce, Caramelized Onion & Fresh Mango Salsa
Chicken Tacos  7.95
Pico De Gallo & Cheddar Jack Cheese
Taco Trio  11.95
Chicken, Fish & Pork (No Substitutions)

Burgers & Sandwiches
Cheese Burger  12.95
American, Swiss or Cheddar Cheese
Colonial Burger  13.95
Cheddar, Thick Smoked Bacon & Caramelized Onion
Pilgrim  12.95
Fresh Roasted Turkey, Stuffing, Cranberry Sauce & Mayo
Grilled Chicken  11.95
Cheddar Cheese, Bacon, Lettuce & Tomato
Corned Beef Reuben  12.95
Swiss, Sauerkraut & Russian Dressing on Grilled Dark Rye
Rachel  12.95
Roasted Turkey, Swiss, Coleslaw & Russian Dressing on Dark Rye
Pulled Pork  12.95
BBQ Sauce, Caramelized Onions & Coleslaw

*Consumer Advisory:
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Allergen Warning:
Before placing your order, please inform your server if a person in your party has a food allergy.
Specialty Drinks

Jingle Bell-Tini
(Jingle Bells was written by James Pierpont and describes the sleigh races held on Pleasant Street between Medford Square and Malden.)
A combination of Vodka, Pama Liqueur, Fresh Lemon Juice & Sugar Rim

1630 Infusion
(In reference to the year our great city was born)
Vodka infused with Pineapple; served straight up

The Diner Classic
( Remembering the original Carroll’s... )
Clementine, Vodka, Orange Cognac, Sour Mix, Blood Orange Juice, Served up with a Sugared Rim

Medford Rum Runner
( A tribute to Medford’s glorious rum making days )
A Mixture of Light and Dark Rum, Triple Sec, Pineapple Juice, Orange Juice, Lime Juice and Grenadine

Mustang Spirit
( This martini comes with a kick much like our city’s beloved mascot )
Down East Cider with a Shot of Fireball Whiskey w a Sugar & Cinnamon Rim

The Aviator
( Our take on this classic cocktail is inspired by Medford’s own Amelia Earhart )
A Mixture of Gin, Maraschino Cherries, Fresh Lemon Juice, Dash of Creme de Violette and a Lemon Twist

The Isaac Royall
( This modern twist on a Cosmo has a Champagne Float, good enough for one of Medford’s most famous residents )
Citron, Lime Juice, Triple Sec, Splash of Cranberry, Served up w a Champagne Float & Garnished with a Lemon Twist

Jumbo Juice
( Our take on a quencher in ode to Medford’s Tufts University )
Coconut Rum, Blue Curacao & Pineapple Juice

Fanny Farmer’s Chocolate Martini
( No better way to end your night than our famous chocolate martini inspired by Medford’s own Fanny Farmer )
A Blend of Vanilla Vodka, White Crème de Cacao, Chocolate Syrup

Over The River Gimlet
( Famous poem Over the River and Through the Woods was written about Medford by Lydia Marie Child )
A Blend of Gin, St. Germaine, Lime, Fresh Cucumbers, Served on the Rocks with Lime Wedge

Muddy Mystic
Vanilla Vodka, Van Gogh Espresso Vodka, Kahlua and Irish Cream served up

Red Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Pinot Noir, Mark West (Calif.)</td>
<td>$10</td>
<td>$33</td>
</tr>
</tbody>
</table>
| Aromas of strawberry, raspberry jam, & cranberry with notes of vanilla & spices
| Merlot, House (Calif.)        | $9    | $31    |
| Layers of rich strawberry & cranberry with notes of vanilla
| Malbec, Black Box (Argentina) | $9    |        |
| Flavors of blueberry, tobacco and violet with a medium dry body
| Cabernet Sauvignon, House (Calif.) | $9 | $31 |
| Flavors of aromas of cherry & a hint of black licorice with a finish of chocolate, vanilla & a hint of toast
| Cabernet Sauvignon, Murphy Goode (Calif.) | $12 | $36 |
| Dark plum, rich cocoa, currant with a touch of cinnamon, vanilla & a note of spice
| Chianti Classico, House (Ital.) | $10   | $33    |
| Powerful with flavors of ripe red fruits, underlined by soft toast, spice & herbs
| Shiraz, House (Australia)     | $10   | $33    |
| Crushed raspberries & violets with cinnamon, tea smoke, all spice & cocoa
| Red Blend, Red Guitar (Spain) | $10   | $33    |
| Tamarillo & Granacha blended for a rich powerful ripe raspberry & cherry earthiness

White Wines

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<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Pinot Grigio, Casalini (Italy)</td>
<td>$10</td>
<td>$33</td>
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</tbody>
</table>
| Delicate & elegant, with crisp aromas of golden apple & tropical fruits
| Sauvignon Blanc, Kono (New Zealand) | $10 | $33 |
| Delicate & elegant, with crisp aromas of golden apple & tropical fruits
| Chardonnay, House (California) | $9    | $31    |
| Flavors of pear & green apple with bright citrus leading to soft vanilla
| Chardonnay, Kendall-Jackson “Vintner’s Reserve” (California) | $11 | $34 |
| Mango, papaya & pineapple with green apple & pear, & toasted oak
| Reisling, House               | $9    |        |
| Slightly sweet & light in body, this wine has modest peach and herb aromas, fruit flavors & a soft texture

Sangria & Sparkling

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<tr>
<th>Wine</th>
<th>Glass</th>
<th>Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Sangria (Red or White)</td>
<td>$9</td>
<td>$31</td>
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</tbody>
</table>
| A refreshing blend of wine, liqueur & fresh fruit juices by the glass or pitcher
| White Zinfandel, Beringer     | $9    | $31     |
| Fresh Red Berry, Citrus, Melon Aromas & Flavors with Subtle hints of clover & marig
| Cordiniu, Cava                | $10   | $33     |
| Very Dry, fresh & light bodied, intense fruity bouquet with hints of golden apple