

Seymour's

Shareables

Crispy Brussels Sprouts	15
bourbon, bacon, parmesan	
Chicken Wings (10 Jumbo)	18
celery, carrots, chunky blue cheese sauces: buffalo, thai sweet chili, teriyaki or maple-bourbon bbq	
Bavarian Pretzel Sticks (3)	13
baked and salted, served with horseradish cream, düsseldorf mustard (V)	
Short Rib Poutine	15
braised short rib, crispy fries, red wine demi-glace, cheese curds, horseradish cream, scallions	
Peel & Eat Shrimp (1 lb.)	21
old bay seasoning broth (GF)	
Roasted Lemon Garlic Hummus	14
carrot & celery sticks, grilled pesto pita, toasted pine nuts (VE)	
Kettle Chips	10
hand cut chips, cajun seasoning, blue cheese bechamel, scallions (GF) (V)	
Street Corn	12
grilled corn cob, mexican crema, cotija, mayo, chili powder, fresh pickled cilantro, lime (GF) (V)	
Margherita Flatbread	17
tomato sauce, basil, mozzarella (V)	
Shrimp Scampi Flatbread	21
sautéed scampi-style shrimp, bechamel sauce, provolone, lemon oil, garlic confit	

Soups & Salads

Classic French Onion	12
beef onion broth, gruyère, holland rusk	
New England Clam Chowder	12
tender clams, applewood smoked bacon, potato, celery, onion	
House Salad	sm 7 lg 13
field greens, heirloom grape tomato, english cucumber, shredded carrot, kalamata olives, roasted garbanzo beans (GF) (VE)	
Caesar Salad	sm 7 lg 13
little gem lettuce, parmigiano-reggiano, roasted garlic croutons	
Wedge Salad	14
iceberg lettuce, applewood smoked bacon, blue cheese crumble, heirloom grape tomato (GF)	
Cobb Salad	15
mixed greens, cucumber, radish, tomato, shredded carrot, hard-boiled egg, house roasted turkey, blue cheese crumble (GF)	

Salad Enhancements

6 oz. grilled chicken	9
6 oz. flank steak*	13
5 oz. salmon*	14
sautéed shrimp	14

Dressing Choices: ranch, italian, blue cheese,
balsamic vinaigrette, caesar, thousand island

**20% GRATUITY ADDED TO
PARTIES OF 6 OR MORE**

(GF) gluten free | (V) vegetarian | (VE) vegan

Seymour's Classics

ALL SERVED WITH FRIES OR KETTLE CHIPS

sub: sweet potato fries 3 | onion rings 3 | side salad 3.50
gluten-free bread or bun 3

Reuben Melt 17

house braised corned beef, sauerkraut, swiss cheese, thousand island dressing, marbled rye

Seared Salmon Sandwich* 21

salmon paillard, bibb lettuce, heirloom tomato, black garlic mayonnaise, toasted multi-grain bread

Fish & Chips 22

battered, fried cod, coleslaw, tartar sauce

Taproom Steakhouse Burger* 18

8 oz. steak burger, lettuce, tomato, TGC sauce, toasted brioche bun
choice of: cabot cheddar, gruyère or provolone cheese

add: mushrooms 2 | caramelized onions 2 | bacon 3

Entrées

Cioppino 37

bucatini, tomato, garlic fennel, white wine, calamari, shrimp, mussels, clams, salmon, cod, grilled ciabatta bread

Pan-Seared Atlantic Salmon* 35

roasted corn succotash, beurre blanc, sautéed garlic kale (GF)

Lobster Mac & Cheese 42

cavatappi pasta, smoked gouda, white cheddar & gruyère cheese, buttery cracker crumb topping

16 oz. Grilled Ribeye* 51

red wine demi-glace, creamed spinach, baked potato (GF)

Chicken Forestiere 29

battered chicken, burgundy demi-glace, forest mushrooms, roasted fingerling potatoes, sautéed brussels sprouts

Braised Short Rib 34

red wine braised, roasted garlic mashed potato, braised red cabbage (GF)

Crab Stuffed Shrimp 43

jumbo shrimp, crab meat stuffing, scampi butter, buttery cracker crumb topping, beurre blanc, couscous, broccoli, white beans

Chickpea Masala 24

vegan indian chickpea curry, basmati rice, grilled pita (VE)

Seymour's Pasta 25

penne alla vodka, crispy chicken breast

FRIDAYS & SATURDAYS

Prime Rib Dinner* MP

14 oz. roasted prime rib served with baked potato, broccoli, au jus, & horseradish sauce (GF)

Thank you for joining us!
"A Century of Community"

Nadine Sheehan *General Manager*
James Delaney *Executive Chef*

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Additional gluten free and vegan substitutions may be available. Please see your server with any allergies or food aversions.