SANDWICHES

all sandwiches come with french fries upgrade to onion tanglers or sweet potato fries \$4 *gluten free breads available*

*HADDOCK SANDWICH *SMASH BURGER breaded and fried served on a two 4 ounce beef patties, smashed brioche roll with crisp romaine, and each topped with american tomato and tartar sauce cheese, served with lettuce, tomato and red onion *CHICKEN SANDWICH CRAB CAKE SANDWICH grilled or breaded and fried chicken breast; served with havarti cheese, Atlantic crabmeat lightly seasoned, lettuce, tomato, red onion and boom pan seared, served on a brioche roll with lettuce, tomato, onion and boom sauce *REUBEN garlic aioli *NY GRILLED CHEESE grilled marble rye topped with swiss cheese, corned beef, sauerkraut and shaved sirloin, peppers, onions, thousand island dressing mushrooms and swiss on grilled texas toast served with horseradish **BRISKET FLATBREAD** sauce tender beef brisket topped with bbg *CHICKEN CAESAR WRAP sauce, red onion, jalapenos and cheddar cheese chicken caesar salad in a sundried

DOWNEAST AND MORE

tomato wrap

-ask your server

choice two sides unless otherwise specified (*gluten free options available)

SEAFOOD CASSEROLE 28	CHOICE OF BEEF (GF) MARKET
haddock, scallops and shrimp baked	served with choice of two sides
in a three cheese chardonnay sauce	MAC AND CHEESE 18
topped with herb crumbs	blend of asiago, gruyere and sharp
BAKED STUFFED	cheddar topped with herb crumbs
HADDOCK 34	served with a house salad and
served with our Atlantic crabmeat	garlic bread stick
stuffing	add buffalo chicken 10
*HADDOCK FILET 24	SPLIT CHICKEN (GF) 22
breaded and fried or	deep fried half chicken served with
baked with white wine, lemon and butter	mashed potato, gravy and vegetable of the day
*FRIED SHRIMP 19	SHEPHERDS PIE (GF) 22
breaded and fried served with cocktail sauce, french fries and cole slaw	topped with garlic mashed, cheddar cheese and chives, served with a house salad
MISO BAKED SALMON (GF) 24	PANKO PORK LOIN 20
with maple, ginger and tamari glaze	crisp fried boneless pork with chef's

ONION TANGLERS	10	COLE SLAW (GF)	- 5
SWEET POTATO FRIES (GF)		BAKERS (GF)	5
FRENCH FRIES (GF)	7	afer 4 pm	
VEGETABLE OF THE DAY		GLUTEN FREE BREADS	5
HOUSE RICE	5	roll, wrap or multi grain bread	

Kelly's Landing STARTERS

*items are naturally or can be made gluten friendly

ATLANTIC CRAB CAKES fresh crabmeat, lightly seasoned and served with garlic aioli	17	*BOOM BOOM FRIED SHRIMP breaded and fried, drizzled with ou house made sauce	
POUTINE french fries topped with brown gravy and cheese curds	14	*POTATO SKINS crisp bacon and cheddar cheese served with sour cream	14
add bacon 2.00 *CHICKEN TENDERS freshly breaded and fried served with dipping sauce	16	CHEESE CURDS Pineland Farms cheese curds breaded and fried served with marinara for dipping	14
*WINGS YOUR WAY over a pound of wings, served plai with sauce on the side or: tossed in your choice of sauce-	22 in	BUFFALO CHICKEN FLATBREAD topped with buffalo sauce, diced chicken, and cheddar cheese	15
sweet chili, buffalo or bourbon bb add 2.50	q 20	HOUSE EGGROLLS homemade buffalo chicken or reuben	13
house made tortilla chips and chil topped with peppers, onions, tomatoes, jalepenos and cheddar cheese served with sour cream and salsa		*SPINACH AND FETA DIP housemade spinach, feta and parmesan cheese baked in a crusty bread bowl, served with tortilla chips	17

SOUP + SALAD

*HOUSE SALAD	6/10	SEAFOOD CHOWDER	9/16
chopped romaine, tomatoe	S.	loaded with haddock, shrimp,	
cucumbers, red onions and		scallops, clams and lobster	
		CONTRACTOR OF STREET	-
*SOUTHWEST SALAD	18	FRENCH ONION	10
crisp romaine, grilled corn,	black	beef broth with carmelized on	ions
beans, avocado, feta chees	se, tortilla	topped with a parmesan crout	on,
strips and organic pepitas		provolone and swiss	
*CAESAR SALAD	6/10	*CROCK OF CHILI	10
crisp romaine, shredded as	siago and	house made beef chili, kidney	and
croutons		black beans, peppers, onions,	
ADD TO YOUR SALAD:		tomatoes, jalapenos and ched	dar
grilled chicken 8 beef brisk	et 12	cheese	
garlic shrimp 11 salmon 12		BREAD BOWL	
creole haddock 12		put your chowder or chili in a c	rustv
		warm bread bowl	lusty
CHOICE OF DRESSING			oune)
ranch, blue cheese, honey	dijon,	(not recommended for broth s	oups)
thousand island, balsalmic			
vinagrette, italian or			
The second secon			

peppercorn parmesan