

KELLY'S LANDING



SOUPS

SEAFOOD CHOWDER \$9/\$17
award winning cream base chowder
loaded with haddock, shrimp,
scallops and lobster

FRENCH ONION \$10
beef broth with caramelized onions
topped with house made parmesan
crouton, provolone and swiss cheese

CROCK OF CHILI (GF) \$10
house made beef chili, kidney and
black beans, peppers, onions,
jalapeños and cheddar cheese,
served with tortilla chips

BREAD BOWL \$4
put your chowder or chili in a toasted
bread bowl (not recommended for
french onion)

SALADS

HOUSE SALAD \$7/\$12
crisp romaine, tomatoes, cucumbers,
red onion and croutons

CAESAR SALAD \$7/\$12
crisp romaine, shredded asiago and
croutons tossed in creamy Caesar
dressing

SOUTHWEST SALAD \$18
crisp romaine, grilled corn, black
beans, avocado, feta cheese, tortilla
strips and organic pepitas

choice of dressing: Ranch, Parmesan Peppercorn, Italian, Balsamic
Vinaigrette, Bleu Cheese, 1000 Island, Honey Dijon, Caesar

STARTERS

POUTINE \$14
french fries topped with brown gravy and
cheddar cheese curds
add bacon +\$2

CHICKEN TENDERS* \$18
fresh, hand breaded

CHICKEN WINGS (GF) \$22
naked wings, served with sauce on the
side or tossed in your choice of sauce-
sweet chili, buffalo or bourbon onion bbq
+\$2.50

LOADED NACHOS (GF) \$20
house made tortilla chips and chili
topped with peppers, onions, tomatoes,
jalapeños and cheddar cheese

POTATO SKINS (GF) \$14
topped with crispy bacon and cheddar
cheese, served with sour cream

SPINACH AND FETA DIP (GF) \$15
house made spinach, feta and parmesan
cheese dip served with house made
tortilla chips
put it in a toasted bread bowl +\$4

MOZZARELLA STICKS \$14
served with marinara sauce

**BEER BATTERED ONION
RINGS** \$14
crispy, thick sliced

STREET CORN BITES \$16
deep fried corn, mozzarella, feta and
cilantro bites topped with a chili lime
crema

FIRECRACKER SHRIMP* \$15
breaded and fried native shrimp, drizzled
with our house made spicy mayo

FRIED CAULIFLOWER BITES \$12
breaded and deep fried cauliflower
served with a side of ranch.
toss in buffalo sauce +\$2.50

APPETIZER COMBO \$25
beer battered onion rings, fried
cauliflower bites, and mozzarella sticks.
Served with marinara and ranch

ADD TO YOUR SALAD:

Grilled Chicken	\$8	Garlic Shrimp	\$11
Seared Salmon	\$14	Cajun Haddock	\$12



SANDWICHES

Served with french fries
substitute sweet potato fries or onion rings +\$4
substitute gluten free breading +\$3
substitute gluten free bun, wrap, or multigrain bread +\$3.50

PRIME RIB GRILLED CHEESE	\$20	FRIED HADDOCK SANDWICH	\$22
shaved ribeye, peppers, onions, mushrooms and Swiss cheese on grilled Texas toast		breaded and deep fried filet of haddock served on a brioche roll with lettuce,	
served with a side of house made creamy horseradish sauce		tomato, onion and a side of tartar sauce	
SMASH BURGER	\$20	CAJUN HADDOCK SANDWICH	\$22
two 4oz beef patties, smashed and each topped with American cheese, served with		seasoned and seared haddock filet served on a brioche roll with lettuce, tomato,	
lettuce, tomato, and red onion		onion, and a side of spicy mayo	
REUBEN	\$20	OPEN FACED RIBEYE SANDWICH	\$20
grilled marble rye topped with Swiss cheese, sliced corned beef, sauerkraut and		shaved ribeye with diced onions served on grilled Texas toast with mashed potato	
thousand island dressing		and gravy	
CHICKEN SANDWICH	\$20	CHICKEN TENDER WRAP	\$18
grilled or breaded and fried chicken breast; served with lettuce, tomato, and onion		breaded and fried chicken tenders, served in a sundried tomato wrap	
toss in buffalo sauce +\$2.50		with lettuce, tomato and ranch dressing	
or add marinara and provolone +\$2.50		toss tenders in buffalo +\$2.50	

DOWNEAST AND MORE

served with your choice of two sides unless otherwise specified

BAKED STUFFED HADDOCK	\$30
served with our house made shrimp and scallop stuffing, in a white wine, lemon, butter sauce and topped with a buttery crumb topping	
SEAFOOD CASSEROLE	\$28
haddock, shrimp, and scallops baked in a three cheese chardonnay sauce and topped with herb crumbs	
FRIED SHRIMP*	\$19
breaded and fried native shrimp served with fries and slaw	
HADDOCK FILET*	\$25
breaded and fried OR baked with white wine, lemon, and butter	
MAPLE DIJON BAKED SALMON (GF)	\$28
with real maine maple syrup and whole grain dijon mustard	
POT PIE OF THE DAY	MARKET
a rotating house specialty pot pie served with a side salad	
NY SIRLOIN STRIP (GF)	MARKET
cooked to your preference and topped with garlic butter	
MAC AND CHEESE	\$20
blend of asiago, gruyere and sharp cheddar topped with herb crumbs and served with a side salad and garlic bread stick	
add buffalo chicken +\$10	
SPLIT CHICKEN (GF)	\$28
deep fried half chicken served with mashed potato, chicken gravy, and vegetable of the day	
SHEPHERD'S PIE (GF)	\$24
topped with garlic mashed, cheddar cheese, chives, and bacon, served with a side salad	
COUNTRY FRIED STEAK	\$28
breaded and fried NY sirloin topped with brown gravy and served with mashed potatoes and vegetable of the day	

SIDE CHOICES: PICKLED BEETS, COLE SLAW, VEGGIE OF THE DAY, FRENCH FRIES, GARLIC RED SKIN MASHED POTATO, CHEF'S CHOICE OF RICE, BAKED POTATO (AFTER 4PM)

* can be made gluten free