

Kelly's Landing

food, drinks & friends

APPETIZERS

Atlantic Crab Cakes 18

tender crabmeat lightly seasoned and served with roasted garlic aioli

Shrimp Cocktail (gf) 17

five jumbo shrimp served with cocktail sauce and a lemon wedge

Potato Skins (gf) 14

topped with cheddar cheese and bacon

vegetarian option available

Spinach and Feta Dip (gf) 16

house-made spinach feta and parmesan cheese served in a crock with tortilla chips

Cheese Curds 15

served with marinara

Poutine 14

french fries topped with brown gravy and Pineland Farms cheese curds
add bacon 2.00

Wings Your Way (gf) 22

over a pound served plain, with carrot sticks or toss in your
choice of sauce-sweet chili, buffalo or bourbon bbq add 2.50

Onion Tangles 14

crispy fried thin cut onions
served with choice of sauce

SALADS

Southwest Salad (gf) 18

grilled corn, black beans, avocado, feta cheese, tortilla strips and organic pepitas
on fresh romaine

Caesar Salad 6/10

chopped romaine, shredded asiago cheese and croutons

House Salad 6/10

chopped romaine, tomatoes, cucumbers, red onion and croutons with your choice of
dressing

Add to your salad:

grilled chicken breast 8

garlic shrimp 11

grilled salmon 12

fresh lobster-market price

choice of ranch, blue cheese, pepper parmesan, italian, honey dijon, thousand island,
balsamic vinaigrette or raspberry vinaigrette

Homemade Soups

Seafood Chowder 9/16

loaded with haddock, shrimp, scallops, clams and lobster

French Onion Soup 10

topped with a homemade parmesan crouton, provolone and swiss cheese

MUST HAVE
menus

Down East

Crab Stuffed Haddock 34

Atlantic crabmeat stuffing baked with white wine, lemon and butter
choice of two sides

Lobster Pie ~ market price

tender chunks of lobster baked in butter with lemon and white wine, topped with
cheddar cheese and herb crumbs served with choice of two sides

Baked Salmon (gf) 24

baked salmon with a miso and ginger sauce, served with house rice and
vegetable of the day

Haddock Filet* 22

breaded and fried or baked with white wine, lemon and butter-
topped with herb crumbs

Fried Oysters* ~ market price

lightly breaded and fried, served with french fries, coleslaw and tartar sauce

Fried Shrimp Plate* 18

breaded and fried, served with french fries, coleslaw, and cocktail sauce

Sea Scallops* ~ market price

breaded and fried, or baked with white wine, lemon and butter, topped with herb crumbs
choice of two sides

Choice of 2 sides unless otherwise specified:

baked potato, french fries, garlic mashed potato, chefs choice of rice,
vegetable of the day or coleslaw

add a dinner roll and butter to your meal 1.25

*upgrade sweet potato fries or onion rings 4.00 *gluten free breading 3.00*

*can be made gluten free

Entrees

Homemade Macaroni and Cheese 18

blend of asiago, gruyere and sharp cheddar topped with herb crumbs,
served with a house salad and garlic bread stick
add crisp bacon and onions 5.00
add fresh lobster ~market price

Baby Back Ribs—half 24 full 38

oven roasted ribs smothered in Bbq sauce, choice of two sides

Chefs Choice of Beef ~ market price

served with choice of two sides

Chicken Parmesan 26

freshly breaded chicken topped with homemade marinara sauce and provolone cheese
served over pasta with house salad and garlic bread stick

Havarti Chicken Sandwich 16

grilled chicken topped with havarti cheese, lettuce, tomato, onion and boom boom sauce
served with and french fries

Classic Burger 18

Black Angus beef topped with bacon, cheddar, lettuce, tomato and onion served with
french fries

Add:

Add a dinner roll and butter to your meal 1.25

upgrade-sweet potato fries or onion rings 4.00

gluten free roll 3.50

(v) vegetarian (gf) gluten free *may be prepared gluten friendly

consumption of raw or under cooked meat, poultry, eggs or seafood may increase the
risk of illness

MUST HAVE
menus