

APPETIZERS

Shrimp Cocktail	15
5 large Shrimp served with house made Cocktail Sauce & Lemon.	
Scallops & Bacon	16
4 fresh day boat Scallops wrapped in smoked Applewood Bacon & baked to perfection. Served with Honey Mustard Sauce.	
Seafood Stuffed Mushrooms	15
Mushrooms stuffed with Longfellow's Seafood Stuffing. Baked in a White Wine Butter Sauce & topped with Mozzarella.	
Jumbo Chicken Wings or Boneless Tenders	14
Tossed in Your Choice BBQ, Buffalo, Honey Mustard, General Tso, Teriyaki or Bourbon Sauce.	
Fried Mozzarella Wedges	13
Fried Hand Breaded Mozzarella, Served with our Home Made Marinara.	
Fried Mushrooms	12
Fried Button Mushrooms Served with, Our House Made Ranch Dressing.	
Pretzel Bites	14
Soft Pretzel bites baked & served with Beer Cheese.	
Sliders	14
3 hand made all Beef Slider patties, cooked to your liking on grilled Hawaiian Rolls topped with Cheddar Cheese & Lettuce.	
Mussels Dijon or Bianco	17
1 lb. Prince Edward Island Mussels sautéed with Garlic & Shallots.	

SANDWICHES

All Sandwiches served with choice of French Fries or Coleslaw.	
Angus Burger	16
8 oz Angus Burger on a grilled Brioche bun. Add: Bacon \$2 • Caramelized Onions \$1 • Mushrooms \$1 • Cheese \$1	
Chicken Sandwich	15
Your choice grilled or fried on a grilled Brioche bun. Add: Buffalo or BBQ Sauce \$1 • Cheese \$1 • Bacon \$2	
Beer Braised Pastrami	16
Thinly sliced Beer braised Pastrami on a Brioche roll topped with caramelized Onions, Swiss Cheese & Dijon Mustard.	
Fish Sandwich	16
Fresh Haddock floured & deep fried on a grilled Brioche roll.	
Shaved Prime Rib Sandwich	18
Slow cooked Prime Rib thinly sliced & warmed. Served on a grilled Brioche bun with a side of Au Jus & creamy Horseradish Sauce.	
Chicken Parmigiana Sandwich	16
Fried, breaded Chicken with house Marinara & Mozzarella on a Brioche roll.	
BBQ pulled beef Sandwich	16
Topped with Cheddar Cheese & served on a Brioche roll.	

SOUPS & SALADS

New England Clam Chowder	8/10
Soup of the Day	7/9
House Salad	6/10
Fresh spring mix topped with Tomatoes, Cucumbers & Red Onions.	
Caesar Salad	7/12
Romaine Hearts tossed in our house made dressing with shaved Parmesan Cheese & Garlic Croutons.	
Wedge Salad	14
Iceberg wedge topped with Bleu Cheese Dressing, Tomatoes, Red Onions & crumbled Bacon.	
Dressings: Bleu Cheese • Ranch • Balsamic Vinaigrette • Caesar • Honey Mustard Add to any salad: 4 Jumbo Shrimp \$12 • Scallops \$12 • Steak Tips \$14 Grilled Chicken \$7 • Salmon \$14	

FRIED SEAFOOD


Served with French Fries & Coleslaw	
5 Jumbo Shrimp	23
Scallops	27
Fish & Chips	21
Haddock	
Seafood Platter	29
Haddock, Scallops, & Jumbo Shrimp	

BAKED SEAFOOD

Served with Choice of Two Sides: House Salad, Broccoli, Corn, Roasted Sweet Potatoes, Baked Potato, Mashed, French Fries or Coleslaw. Caesar add \$2.	
Baked Stuffed Shrimp	25
4 jumbo Shrimp stuffed with Longfellow's Seafood Stuffing.	
Broiled Native Scallops	28
Broiled in Butter with Ritz Cracker topping.	
Baked Haddock	23
Baked in Butter with Ritz Cracker topping.	
Salmon	25
Fresh Norwegian Salmon with a Bourbon Glaze.	
PASTA & CHICKEN	
*With Pappardelle Egg Noodles.	
Shrimp Scampi*	25
5 Jumbo Shrimp sautéed in Garlic, Butter, Herbs & Tomatoes. Topped with Scallions.	
Chicken Marsala*	23
Sautéed Chicken & Mushrooms in a Marsala Wine Sauce.	
Beef Stroganoff*	22
Sautéed Prime Rib in a Mushroom Cream Sauce.	
Herb Roasted Half Chicken	20
Served with: Choice of 2 sides	
Glazed Grilled Chicken	18
Grilled Chicken topped with either a BBQ glaze or a Balsamic glaze. Served with your choice of 2 sides	

CHOICE BEEF • GOOD DRINK

EST 2022



LONGFELLOW'S

• STEAK HOUSE •

Served with Choice of Two Sides: House Salad, Broccoli, Corn, Roasted Sweet Potatoes, Baked Potato, Mashed, French Fries, or Cole Slaw - Caesar add \$2
Choice of Cabernet Demi Glace, Creamy Horseradish Sauce, Crumbled Bleu Cheese add \$2, Make it Surf & Turf add 2 Baked Stuffed Shrimp \$10

12oz Prime Rib Au Jus

26

33

Served daily after 4:30pm.

14oz Angus T-Bone

36

with Garlic & Herb compound Butter.

12 oz Angus NY Strip

25

with Garlic & Herb compound Butter.

12 oz Choice Rib Eye

26

with Garlic & Herb compound Butter.

8oz Choice Filet Mignon

33

with Garlic & Herb compound Butter.

Marinated Steak Tips

25

with sautéed Onions & Mushrooms.

Twin 8oz Center Boneless Pork Chops

28

Bourbon Glazed

Served with Choice of 2 sides

Braised Prime Rib Stacker

24

Garlic Toast Topped with, Mashed Potatoes braised Beef & Gravy.

Served with Corn & Onion Ring Garnish.

LONGFELLOW’S MISSION

A **customer** is the most important person in any business. A **customer** is not dependent on us we are dependent on them. A **customer** is not an interruption of our work; they are the purpose of it. A **customer** does us a favor when they come in the door; we are not doing them a favor by tending to their needs. A **customer** is an essential part of our business, not an outsider. A **customer** is not just money in the cash register; they are a human being with feelings and deserve to be treated with respect. A **customer** is a person who comes to us with their needs and their wants; it is our job to fulfill those needs and wants. A **customer** deserves the most attention we can give to them; they are the life and blood of this business!

They pay our salary. Without them we would have to close our doors. Don't ever forget this!

DAILY DINNERS

Monday	Meatloaf House blend, served with mashed Potatoes, Gravy & Corn.	17
Tuesday	Baked Seafood Casserole Haddock, Scallops, Jumbo Shrimp baked in butter topped with Ritz Cracker topping and served with your choice of 2 sides	24
Wednesday	Chicken Parmigiana Served over Papardelle Egg Noodles.	19
Thursday	Roast Turkey Dinner Served with mashed Potatoes, Gravy, Stuffing, Corn, roasted Sweet Potatoes & Cranberry sauce.	20
Friday	Swordfish Tips Marinated and grilled with your choice of 2 sides.	23
Saturday	Baby Back Ribs 1/2 rack served with your choice of 2 sides.	21
Sunday	Chicken Pot Pie Peas, Chicken, Carrots, Potatoes , Gravy Topped with Puff Pastry. Served with house Salad.	16

Served with Choice of Two Sides where indicated: House Salad, Broccoli, Corn, Roasted Sweet Potatoes, Baked Potato, Mashed, French Fries, or Coleslaw - Caesar add \$2.

BEVERAGES	BEER	WINE
Pepsi3	Draft	White Wines by the Glass
Diet Pepsi3	Bud Light5	Kendall Jackson Chardonnay12
Ginger Ale3	Shock Top6	Mezzacorona Pinot Grigio11
Sierra Mist3	Sam's Seasonal7	Cupcake Sauvignon Blanc11
Pink Lemonade3	Barnstable Brewing Jesuit Juice IPA8	Corbet Canyon Chardonnay10
Unsweetened Iced Tea3	Bottled	Frontera Pinot Grigio10
Club Soda3	Bud Light4.25	Red Wines by the Glass
Aquafina3	Budweiser4.25	Robert Mondavi Cabernet Sauvignon12
Coffee3	Bud Zero (non alcoholic)4.25	DeLoach Pinot Noir12
Tea3	Coors Light4.25	Corbet Canyon Merlot10
Milk3	Miller Light4.25	Frontera Cabernet10
Chocolate Milk3	Michelob Ultra5.25	
Juices:3	Heineken5.25	Blush Wines by the Glass
Cranberry, Apple, Orange,	Corona Light5.25	Berringer White Zinfandel11
Grapefruit or Pineapple	White Claw Black Cherry Hard Seltzer6.25	
Ask about our Craft Cocktails.		

KIDS MEALS

Kids \$10 - Served on a Frisbee
Kraft Mac & Cheese
Chicken Bites & Fries
Fish Bites & Fries
Slider with Cheese & Fries

SIDES

Grilled Asparagus	6
Broccoli	6
Roasted Sweet Potatoes	5
Baked Potato	5
Load it with Cheddar Cheese & Bacon add \$3	
Mashed	5
French Fries	4
Coleslaw	4
Corn	4

Ask about our daily Desserts.

Proprietors: Mindi Lawrence & Executive Chef Dan Robbillard

Parties of 5 or more an 18% gratuity will be added. Before placing your order please inform your server of any food allergies.
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourne illness especially if you have certain medical conditions.
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