

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	16
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	15
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	16
Your choice grilled or fried on a grilled Brioche bun. Add: Buffalo or BBQ Sauce \$1 · Cheese \$1 · Bacon \$2	
Beer Braised Pastrami	17
Thinly sliced Beer braised Pastrami on a Brioche roll topped with caramelized Onions, Swiss Cheese & Dijon Mustard.	
Fish Sandwich	17
Fresh Haddock floured & deep fried on a grilled Brioche roll.	
Shaved Prime Rib Sandwich	19
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	17
Fried, breaded Chicken with house Marinara & Mozzarella on a Brioche roll.	
BBQ pulled beef Sandwich	17
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	22
Haddock	
Seafood Platter	30
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	26
4 jumbo Shrimp stuffed with Longfellow's Seafood Stuffing.	
Broiled Native Scallops	28
Broiled in Butter with Ritz Cracker topping.	
Baked Haddock	24
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*	24
Sautéed Chicken & Mushrooms in a Marsala Wine Sauce.	
Beef Stroganoff*	23
Sautéed Prime Rib in a Mushroom Cream Sauce.	
Herb Roasted Half Chicken	20
Served with: Choice of 2 sides	
Glazed Grilled Chicken	19
Grilled Chicken topped with either a BBQ glaze or a Balsamic glaze. Served with your choice of 2 sides	

STEAKS

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	28	8oz Choice Filet Mignon	33
Served daily after 4:30pm.		with Garlic & Herb compound Butter.	
14oz Angus T-Bone	36	Marinated Steak Tips	26
with Garlic & Herb compound Butter.		with sautéed Onions & Mushrooms.	
12 oz Angus NY Strip	26	Twin 8oz Center Boneless Pork Chops	28
with Garlic & Herb compound Butter.		Bourbon Glazed Served with Choice of 2 sides	
12 oz Choice Rib Eye	27	Braised Prime Rib Stacker	25
with Garlic & Herb compound Butter.		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

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.	18
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.	20
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 french fries & cole slaw.	22
Sunday	Chicken Pot Pie Peas, Chicken, Carrots, Potatoes, Gravy Topped with Puff Pastry. Served with house Salad.	17

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

Pepsi	3
Diet Pepsi	3
Ginger Ale	3
Sierra Mist	3
Pink Lemonade	3
Unsweetened Iced Tea	3
Club Soda	3
Aquafina	3
Coffee	3
Tea	3
Milk	3
Chocolate Milk	3
Juices:	3
Cranberry, Apple, Orange,	
Grapefruit or Pineapple	

BEER

Draft

Bud Light	5.50
Blue Moon	6.50
Sam's Seasonal	7.50
Barnstable Brewing Jesuit Juice IPA	8.50

Bottled

Bud Light	4.50
Budweiser	4.50
Bud Zero (non alcoholic)	4.50
Coors Light	4.50
Miller Light	4.50
Michelob Ultra	5.50
Heineken	5.50
Corona Light	5.50
White Claw Black Cherry Hard Seltzer	6.50

WINE

White Wines by the Glass

Kendall Jackson Chardonnay	12
Mezzacorona Pinot Grigio	11
Cupcake Sauvignon Blanc	11
Corbet Canyon Chardonnay	10
Frontera Pinot Grigio	10

Red Wines by the Glass

Robert Mondavi Cabernet Sauvignon	12
DeLoach Pinot Noir	12
Corbet Canyon Merlot	10
Frontera Cabernet	10

Blush Wines by the Glass

Berringer White Zinfandel	11
---------------------------	----

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 Robillard

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 borne illness especially if you have certain medical conditions.
© Longfellows 2022