

# BUCKLE UP AT BUCKLE UP'S TAVERN

## APPETIZERS

- Littleneck Steamers (12) ~ \$12**  
**Clams 1/2 Shell (6) ~ \$7**  
**Clams Casino (4) (*simply the best*) ~ \$8**  
**Mediterranean Calamari ~ \$13**  
*Calamari lightly breaded & fried with olives, capers & hot peppers*
- Garlic Shrimp ~ \$13**  
*Served with chili sweet sauce & garlic toast*
- Chicken Fingers (4) ~ \$8**  
**Nachos ~ \$11**  
**Stuffed Mushrooms ~ \$8**  
*Stuffed with sausage & swiss cheese*
- Toasted Onion Battered Green Beans ~ \$8**  
**Mozzarella Sticks ~ \$8**  
**Fried Pickles ~ \$9**  
*Served with Cajun remoulade*

## SANDWICHES

- Crab Cake Sandwich ~ \$16**  
**Turkey Club (*choice of white or wheat bread*) ~ \$11**  
*Served with sage & cranberry mayonnaise*
- Asiago Chicken Sandwich ~ \$12**  
**Chicken Cheese Steak/Cheese Steak ~ \$12**  
*Add The Works \$1( Mushrooms, Peppers & Onions)*
- Corned Beef Reuben ~ \$9**  
**Carolina BBQ Pork Sandwich ~ \$11**  
**Veal Parmesan Sandwich ~ \$12**  
**Grilled Eggplant & Portabella Sandwich ~ \$11**  
**Open Faced Turkey Sandwich ~ \$12**

## SOUPS & SALADS

- Manhattan Clam Chowder ~ \$5**  
**She Crab Soup (*the best on LBI*) ~ \$9**  
**Vegan Chili ~ \$5**  
**French Onion Soup ~ \$6**  
*Add a bread bowl to soup of choice ~ \$1*
- Steak House Wedge ~ \$9**  
*Wedge of iceberg with bleu cheese & crumbled bacon*
- Caesar Salad ~ Small \$7/Regular \$10**  
*Tossed with homemade Caesar dressing & topped with croutons*
- Autumn Salad ~ Small \$8/Regular \$11**  
*Topped with crumbled blue cheese, dried cranberries, smoked almonds & apples*
- Spinach Salad ~ Small \$8/Regular \$11**  
*Topped with crumbled bacon, eggs, red onion, mushrooms & warm bacon vinaigrette*  
*Add grilled chicken \$4 or chilled shrimp \$6*

## BURGERS

- Traditional Burger ~ 2oz \$3/8 oz \$10**  
*Cheese add \$1-American, Provolone, Cheddar, Swiss, Gorgonzola*
- The Tuscan Burger ~ \$12**  
*Caramelized onions, fire roasted red pepper, crisp romaine lettuce & tangy garlic aioli*
- The Hawkeye Burger ~ \$12**  
*Blue cheese, caramelized onions, smoked bacon, crisp romaine lettuce & tangy garlic aioli*
- Turkey Burger ~ \$11**  
*Crisp romaine lettuce, onions & tomatoes*

## FALL FAVORITES

- Chicken Pot Pie ~ \$14**  
*A delicious heartwarming meal made with chunks of chicken, potatoes, carrots, pearl onions, peas & topped with a puff pastry ~ (or served in a bread bowl)*
- Lobster Pot Pie ~ \$21**  
*Maine lobster meat swimming in a sherry bisque with potatoes, carrots, pearl onions, peas & topped with a puff pastry ~ (or served in a bread bowl)*
- Beer Battered Flounder ~ \$16**  
*Yards battered flounder fried & served with French fries & cole slaw*
- Baby Back Ribs ~ Half Rack \$17/Full Rack \$26**  
*Tender Memphis style dry rub baby back ribs served with French fries & cole slaw*

## VEGAN & VEGETARIAN

- Grilled Eggplant Marinara (*Gluten Free*) ~ \$17**  
*Grilled eggplant topped with marinara sauce & served on 100% gluten free corn pasta*
- Pasta Primavera ~ \$18**  
*Steamed broccoli, carrots, bell peppers, zucchini & yellow squash served with marinara sauce over 100% gluten free corn pasta*
- Vegan Black Bean Chili ~ \$12**  
*Vegetable stock, peppers, onions, tomatoes, kidney beans, black beans, garbanzo beans, scallions, cilantro & jalapeno peppers served over rice*
- Grilled Vegetable Skewers Finelli ~ (1) \$11/(2) \$14**  
*Zucchini, squash, leeks, scallion, red & green bell peppers & red onion drizzled with fig balsamic glaze*

Service Charge of 18% will be charged to parties of 6 or more

## TOMATO PIES (aka Pizza)

Large Tomato Pie ~ \$13

Personal Pizza ~ \$ 8

*meatballs, pepperoni, sausage, bacon, anchovies Add'l \$1  
mushrooms, peppers, garlic, onions, olives, spinach Add'l \$.75*

Specialty Pizza ~ \$16

*Pick four toppings of your choice*

## GOURMET PIES

White Pizza ~ Small \$10/Large \$16

*Ricotta, Mozzarella, Basil, Tomato & Garlic*

Farmers Market Pizza ~ Small \$10/Large \$16

*Peppers, Onions, Spinach, Tomatoes, Mozzarella & grated Romano*

Margarita Pizza ~ Small \$9/Large \$15

*Plum tomatoes, basil & mozzarella*

Gluten Free Pizza ~ \$14

*Grilled vegetables & balsamic glaze*

## DRAFT BEERS

### Craft Beers



**Dogfish Head 90 Minute IPA**

**\$7.00**

*Imperial IPA, DE~Robust & malty, 9.0% ABV*



**Rogue Dead Guy Ale**

**7.00**

*MaiBock, OR~Cloudy amber, citrusy, 6.50% ABV*



**Allagash White Ale**

**7.00**

*Witbeir, ME~Brewed with wheat & spices, 5.20% ABV*



**Yards Brawler**

**6.50**

*English Dark Mild Ale, PA~Ruby, mild & malt, 4.20 ABV*



**Anchorsteam**

**7.00**

*Steam beer, CA~Amber, rich & creamy, 4.90% ABV*



**Abita Purple Haze**

**6.50**

*Wheat beer, LA~Raspberries fruity aroma, 4.20% ABV*



**Blue Moon Harvest Moon**

**7.00**

*Pumpkin Ale, CO~Harvest pumpkin, 5.70% ABV*



**Samuel Adams Seasonal**

**6.00**

*Marzen, MA, 5.30% ABV*



**Hacker Pschorr Weiss**

**\$6.50**

*Wheat beer, Germany~Creamy malt, 5.30% ABV*



**Stella Artois**

**6.25**

*Euro Pale Lager, Belgium~Malty & sweet, 5.0 % ABV*



**Guinness Draught**

**6.50**

*Irish Dry Stout, Ireland~Chocolate, coffee & malt, 4.20% ABV*

### Domestic Beers

**Blue Moon**

**\$6.00**

*Witbier, CO, 5.40% ABV*

**Coors Light**

**4.50**

*Light Lager, Golden, CO, 4.2% ABV*

**Miller Light**

**4.50**

*Light Lager, WI, 4.17% ABV*

**Budweiser**

**4.50**

*American Adjunct Lager, MI, 5% ABV*

**Bud Light**

**4.50**

*Light Lager, MI, 4.2% ABV*

**Yuengling**

**4.50**

*American Amber, PA, 4.4% ABV*

**Pabst Blue Ribbon**

**4.00**

*American Adjunct Lager, IL, 4.74% ABV*

### Import Beers

**Harp**

**\$6.00**

*Euro Pale Lager, Ireland~Corn & malt, 5.00% ABV*

**Smithwicks**

**6.25**

*Irish Red Ale, Dublin ~ Ruby, malty taste, 4.50% ABV*



## BOTTLED BEERS

**Amstel Light**

**\$5.50**

**Bass**

**5.50**

**Becks**

**5.50**

**Becks N/A**

**5.50**

**Budweiser**

**4.50**

**Bud Light**

**4.50**

**Coors Light**

**\$4.50**

**Corona & Corona Light**

**5.50**

**Dog Fish 90 Min IPA**

**7.00**

**Heineken**

**5.50**

**Heineken Light**

**5.50**

**Michelob Ultra**

**4.50**

**Michelob Ultra**

**\$4.50**

**Mikes Hard Lemonade**

**4.50**

**Miller Light**

**4.50**

**O'Douls**

**4.50**

**Rolling Rock**

**4.50**

**Sam Adams**

**5.50**

## PREMIUM WINES BY THE GLASS

### White Wines

**Pinot Grigio, Attems, Italy, 2009**

**\$13**

**Chardonnay, Columbia Crest, H3, WA**

**10**

**Viognier, Stags Leap, Napa Valley, CA 2010**

**12**

**Villa Maria Sauvignon Blanc, New Zealand 2009**

**10**

### Red Wines

**Pinot Noir, Mirassou, CA 2009**

**\$9**

**Cabernet, Mirassou, CA 2009**

**9**

**Shiraz, Columbia Crest, 2 Vines, WA**

**10**

**Malbec, Gascon Reserve, Arg. 2009**

**12**