

Olde Colonial Cafe

STARTERS

“OCC” ONION RINGS	4	TOMATO BASIL WHEAT PIZZA	8.50
FRIED CALAMARI	8	SHRIMP COCKTAIL (5)	13
GOURMET STUFFED CLAMS	each 4	TOMATO MOZZARELLA BRUSCHETTA	8.50
MOZZARELLA STICKS	7	CHICKEN TENDERS OR WINGS	8
SWEET LOU’S CHICKEN FINGERS	8	FRIED MUSHROOMS	7
CALAMARI FRIES	6	CHICKEN NUGGETS	6

SOUPS & SALADS

SOUP OF THE DAY			cup 4
NEW ENGLAND CLAM CHOWDER		cup 4.50	bowl 7.50
MICKEY’S FISH CHOWDER (FRIDAY ONLY)		cup 4.50	bowl 7.50
SHRIMP & ROASTED CORN CHOWDER			4.50
GREEK SALAD - fresh feta and crisp greens for two			10
With Grilled Chicken			15
With 5 Shrimp			18
LARGE CAESAR SALAD			8
With Grilled Chicken (buffalo or plain)			13
LARGE WEDGE SALAD (ROMAINE)			9
SWEET LOU’S OVER MIXED GREENS			12
ROASTED VEGETABLE SALAD TOPPED WITH GOAT CHEESE			8
SMALL HOUSE SALAD - SMALL CAESAR			5
SPRING MIX SALAD - walnuts, goat cheese, cranberries and sliced apples			8
Add tomato stuffed with fresh lump crab			16

PIZZA

10" OLDE COLONIAL WAY CHEESE	8.50
OCC SPECIAL - peppers, onion, mushroom and pepperoni	10.50
CREATE YOUR OWN	per topping .75
Pepperoni ~ Mushroom ~ Pepper ~ Onion ~ Hamburger ~ Extra Cheese	
Sausage ~ Anchovies ~ Diced Tomato ~ Chicken ~ Broccoli	
GLUTEN FREE PIZZA	9

SANDWICHES

Served with french fries and cole slaw

HAMBURGER	10
FRIED HADDOCK FILET	11
MEATBALL SLIDERS (3) topped with provolone cheese	11
GRILLED BUFFALO CHICKEN SLIDERS (3)	11
STEAK TIPS & CHEESE	13
ROAST BEEF DIP/AU JUS	12
CHICKEN CAESAR WRAP	11
TURKEY CLUB on wheat bread, tomato, lettuce	12
LOBSTER ROLL	MKT

FRESH SEAFOOD

Served with potato or vegetable

HOUSE SURPRISE 5 shrimp & lobster over pasta herb and butter sauce	MKT
FRESH FRIED HADDOCK	17
PAN SEARED SALMON lemon pepper seasoning	18
BAKED NEW ENGLAND SCROD baked in fresh cut lemons and topped with buttered crumbs	17
LOBSTER CASSEROLE	MKT
SWEET POTATO CRUSTED HADDOCK	18

HOUSE SPECIALTIES

16oz SIRLOIN STEAK	22
STEAK TIPS OVER ROASTED VEGETABLES topped with peppers & onions	18
CHICKEN PARMESAN over pasta	17
VEAL PARMESAN choice of pasta, topped with fresh basil	18
JUMBO FOUR CHEESE RAVIOLI topped with fresh basil	14
EGGPLANT PARMESAN over pasta	16
CHICKEN BRETTI with capers, lemon & butter sauce over pasta	17
GRILLED CHICKEN TENDERS over rice with tomatoes and broccoli	12

LIGHTER FARE

BAKED STUFFED POTATO with roasted vegetables, melted cheese, topped with lobster	12
LARGE SHRIMP SCAMPI (5) over angel hair pasta with tomatoes and broccoli	14
GRILLED SAUSAGE (3) with peppers and onions over rice or pasta, topped with tomato and asparagus	12
GRILLED CHICKEN & SHRIMP with rice, tomatoes and broccoli	14
MEATBALLS (3) topped with romano cheese and basil	12

SIDE ORDERS

MASHED	4	ROASTED VEGETABLES	4
FRENCH FRIES	4	SIDE OF RICE	4
ROASTED POTATO	4	BROCCOLI & CHEESE	4
BOWL OF PASTA	6	BAKED POTATO	4

Before placing your order, please inform your server if a person in your party has a food allergy

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PREMIUM WHITE WINES

	gls	btl
CANYON ROAD CHARDONNAY – Medium bodied, citrus fruit, hint of cinnamon	7	20
WILLIAM HILL CHARDONNAY – Amazingly complex and sophisticated	9	21
J. LOHR CHARDONNAY – Rich & Flavorful	9	26
HESS SELECT CHARDONNAY – Polished with toast and spice	10	26
KENDALL JACKSON VINTNERS RESERVE CHARDONNAY – Super flavors of oak and butter on the finish	10	32
GROTH CHARDONNAY – Layers of fruitiness & complexity	14	40
CANYON ROAD PINOT GRIGIO – Crisp apple flavors with a smooth finish	7	20
MEZZACORONA PINOT GRIGIO – Soft and elegant with a luscious finish	8	23
ECCO DOMANI PINOT GRIGIO – Round and juicy peach flavors	9	26
SANTA MARGHERITA PINOT GRIGIO – America’s favorite Pinot Grigio	1/2 btl	23
OYSTER BAY SAUVIGNON BLANC – Ripe citrus and grapefruit flavors	9	26
CANYON ROAD MOSCATTO – Light bodied, sweet	7	20
SEAGLASS RIESLING – Flashy and vibrant with a fruity finish	9	26
POUILLY-FUISSE – Appellation d’Origine Contrôlée	12	36

BLUSH WINES

BERINGER WHITE ZINFANDEL – Soft and flavorful with a juicy finish	7	20
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PREMIUM RED WINES

CANYON ROAD CABERNET SAUVIGNON – Ripe and fresh with notes of raspberry	7	20
RAVENSWOOD CABERNET SAUVIGNON – “A more traditional style of cabernet”	8	25
J. LOHR CABERNET – Velvety and Rich	10	26
RUTHERFORD RANCH CABERNET SAUVIGNON – Concentrated and flashy	11	32
HESS SELECT CABERNET SAUVIGNON – Toasty with notes of espresso	10	32
CANYON ROAD MERLOT – A mix of blackberry, red berry and violet	7	20
RODNEY STRONG MERLOT – Smooth and velvety with a powerful finish	11	30
GABBIANO CHIANTI – Rich and floral with a wildberry edge	8	20
ROCCA DELLE MACIE CHIANTI – Round and juicy with a smooth finish	11	30
ALAMOS MALBEC – Powerful with blackberry and rich fruit	9	26
MIRASSOU PINOT NOIR – Forward and fresh with layers of flavors	9	26
ANGELINE PINOT NOIR – Imbued with black currant and cherry	10	26
ROSEMOUNT SHIRAZ – Distinctive spice and pepper flavors	9	20
RODNEY STRONG CABERNET	12	35
HESS SELECT ALOMI	14	40

SPARKLING WINES

CANELLA PROSECCO – Bright and flavorful with a toasty finish	8
KORBEL BRUT – America’s favorite sparkling wine	9

BEER LIST

DOMESTIC - \$4

Budweiser
Bud Light
Budweiser Select
Coors Banquet
Coors Light
Michelob
Michelob Ultra
Miller Lite
Schlitz
Yueng Ling Lager
Yueng Ling Light

SEASONAL BEERS - \$5

Sam Adams Seasonal

IMPORTS & SPECIALTY - \$5

Amstel Light
Bass Ale
Blue Moon
Corona
Corona Light
Estrell
Guinness
Harpoon
Heineken
Moosehead
Overgrown American Pale Ale
Sam Adams Boston Lager
Sam Adams Rebel IPA
Sierra Nevada
Smirnoff Ice
St. Pauli Girl
Stella Atrois
Mike’s Hard Black Cherry Lemonade
Mike’s Hard Lemonade

NON-ALCOHOLIC BEERS - \$4

St. Pauli Girl
Becks
O’Douls
O’Douls Amber

CIDERS - \$5

Angry Orchard

