

SEAVILLE TAVERN

609-624-3136

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Gourmet Burgers

Our hand formed “Burger”; served on a toasted brioche roll, with French Fries and pickles. Coleslaw available upon request. Add a house or Caesar salad for \$5.00.

BEYOND BURGER.....\$15.95

Revolutionary plant-based burger topped with your choice of cheese, lettuce, tomato, and raw onion.

CHEESEBURGER.....\$14.50

Cheddar Jack, American, Swiss or Provolone.

BACON CHEESEBURGER.....\$14.95

Our burger topped with bacon and your choice of Cheddar Jack, American, Swiss or Provolone.

BACON BBQ BURGER.....\$15.25

Smothered with our BBQ sauce topped with bacon and Cheddar Jack cheese.

CHICKEN BURGER.....\$12.95

Freshly ground chicken topped with our house-made garlic butter and your choice of cheese.

GARLIC BURGER.....\$14.95

Char-grilled & smothered in our house-made garlic butter; topped with American cheese and crispy onion strings.

Tavern Sandwiches

All sandwiches served with French Fries and pickles.
Coleslaw available upon request. Add a house or Caesar salad for \$5.00

PHILLY CHEESESTEAK.....\$12.95

A traditional Philadelphia style steak sandwich made with your choice of Fresh Angus Top Round or Fresh Chicken Breast then topped with Cooper Sharp American Cheese.

SUPER SEAVILLE CHEESESTEAK.....\$13.95

A traditional Philadelphia Style Cheesesteak made with your choice of Fresh Angus Top Round or Fresh Chicken Breast, served with grilled mushrooms & onions, topped with melted Provolone cheese then lettuce & Tomato.

THE PRIME RIB SANDWICH.....\$18.95

Thinly sliced prime rib on a hoagie roll drizzled with garlic butter, crispy onion strings, and Provolone cheese; served with a side of au jus for dipping.

CHICKEN ITALIANO.....\$13.95

Grilled fresh chicken, roasted red peppers, spinach, garlic, and Provolone on a hoagie roll.

CRAB CAKE.....\$18.95

Our homemade lump crab cake broiled or fried, served on a brioche roll with crisp lettuce and tomato. Served with sweet chili aioli sauce.

TURKEY CLUB.....\$14.95

In house roasted fresh turkey breast, layered with lettuce, tomato, bacon, and mayo on your choice of toast.

CHICKEN BACON RANCH.....\$13.95

Seasoned char-grilled fresh chicken breast topped with bacon, roasted red peppers, Provolone and Ranch dressing served in a wrap.

GRILLED SHRIMP BACON WRAP.....\$13.95

Grilled shrimp, bacon, lettuce and tomato with sweet chili aioli in a wrap.9

BRIT PUB.....\$14.95

In house roasted Angus top round freshly sliced and topped with melted Cheddar Jack cheese, caramelized onions, and our horseradish sauce served on a brioche roll.

THE REUBEN.....\$13.95

Choice of corned beef or turkey on grilled rye bread with Thousand Island dressing, Swiss cheese, and sauerkraut.

CHICKEN PARMESAN.....\$13.95

Deep fried chicken cutlet topped with homemade marinara and Provolone cheese; served on an hoagie roll.

THE SPECIAL:\$13.95

Your choice of corned beef or homemade turkey breast topped with cole slaw and Thousand Island dressing on rye bread.

TAVERN FARE

Served After 4pm - ALL ITEMS COMPLETE

CHICKEN POT PIE.....\$16.95

Chunks of chicken breast, vegetables, and potatoes in a creamy sauce, baked in a crock topped with puff pastry crust.

HONEY-BOURBON BABY BACK RIBS.....\$24.95

Our meaty baby back ribs smothered with our homemade honey-bourbon barbeque sauce; served with French Fries and coleslaw.

SHORT RIB SHEPARD’S PIE.....\$23.95

Tender slow-cooked short ribs in a rich, brown gravy with vegetables; served with mashed potatoes.

OPEN- FACED HOT TURKEY.....\$16.95

Our in house roasted turkey breast served open-faced, topped with gravy; served with vegetables and mashed potatoes.

RUBBED RIBS.....\$24.95

Our meaty baby back ribs dusted with our homemade prairie dust; served with French Fries and coleslaw.

OPEN-FACED HOT ROAST BEEF.....\$16.95

Our in house roasted Angus Top Round roast beef served open-faced, topped with gravy; served with vegetables and mashed potatoes.

Entrées

Served After 4pm

Choose from either **ONE** side of linguine or **TWO** sides of the following: mashed potatoes, baked potato, French Fries, coleslaw or the vegetable of the day.
Add house or Caesar salad for \$5.00.

** Indicates Complete Entrée, No Substitutions

CRAB CAKES.....\$29.95

Our homemade lump crab cakes served broiled or fried; served with sweet chili aioli sauce.

JAMESON GLAZED SALMON.....\$24.95

Atlantic Salmon baked with a brown sugar-Jameson whiskey glaze.

CHARGRILLED RIB-EYE STEAK.....\$29.95

Our boneless, seasoned Rib-Eye grilled to perfection

BRAISED SHORT RIBS\$23.95**

Medallions of tender short ribs braised in a red wine-brown sauce with mushrooms; served with mashed potatoes.

QUEEN CUT 12 OZ PRIME RIB.....\$29.95

KING CUT 16 OZ PRIME RIB.....\$34.95

Cooked low and slow to bring out the flavors.

CHICKEN PARMESAN\$19.95

Tender chicken breast hand breaded, then deep fried to a golden brown and topped with homemade marinara and provolone cheese over linguine, OR two sides.

CHICKEN POMPEI\$21.95**

Chunks of chicken sautéed with butter and garlic in a mushroom marsala; served over linguine with garlic bread.

Sides

“Hoagie” Roll and Butter.....\$1.95

Garlic Bread\$2.95

Tavern Fries\$3.95

Old Bay Fries\$5.95

Served with white cheese Sauce

Philly Fries\$4.95

Served with white cheese Sauce

Mashed Potatoes.....\$2.95

(after 4pm)

Linguine (after 4pm).....\$4.95

Served plain, with butter, or marinara

Cole Slaw\$1.95

Vegetable of the Day.....\$3.95

(after 4pm)

Applesauce.....\$1.95

Baked Potato.....\$2.95

(after 4pm)

Prices subject to change without notice.

10/26/21

“Home of the Best Wings”

Wings - \$15.95

(10 each)

Served with blue cheese and celery

Boneless - \$12.95

(10 each)

Served with blue cheese

Smothered in Your Choice of Sauce:
(One sauce per order. Extra sauce .75¢)

Original, Mild, Inferno, Honey BBQ, Thai Chili

Starters

FRIED GREEN BEANS.....\$11.95

Served with Texas petal sauce.

POTATO SKINS.....\$10.95

Six crispy potato skins topped with crispy bacon bits and melted Cheddar Jack cheese; served with sour cream.

RUBBED RIBS.....\$17.95

Our meaty baby back ribs dusted with our homemade prairie dust.

PAN SEARED CRAB CAKE.....\$16.95

Our homemade crab cake, pan seared; served with sweet chili aioli sauce.

FIRECRACKER SHRIMP.....\$13.95

Tasty fried shrimp tossed in our sweet chili aioli sauce.

CHEESE QUESADILLA.....\$10.95

A flour tortilla loaded with Cheddar Jack cheese, peppers, onions, and tomatoes; served with sour cream and salsa.

Add Chicken...\$5.50 Add shrimp...\$6.00

BEER BATTERED ONION RINGS.....\$7.95

Beer battered onion rings; served with Texas petal sauce.

MOZZARELLA STICKS.....\$9.95

Breaded mozzarella cheese and deep fried; served with homemade marinara.

COCONUT SHRIMP.....\$14.95

Hand breaded in-house and served with a Thai chili sauce.

HONEY-BOURBON BABY BACK RIBS.....\$17.95

Our meaty baby back ribs smothered with our homemade honey-bourbon barbeque sauce.

Homemade Soups

FRENCH ONION.....\$8.95

Caramelized onions in a seasoned broth topped with croutons, Swiss and Provolone cheese

NEW ENGLAND CLAM CHOWDER.....\$7.95

Garnished with bacon bits and parsley

SOUP DuJOUR.....\$MP

Salads

Add Chicken ... \$5.50 Grilled Shrimp ... \$6.00 Salmon..... \$10.00

CLASSIC CAESAR.....\$11.95

Crisp romaine hearts, rustic croutons, shredded parmesan, tossed in a classic Caesar dressing.

NINTH STREET SALAD.....\$13.95

Chopped romaine, shrimp, and hard-boiled egg tossed in Thousand Island dressing and topped with bacon bits.

SPINACH SALAD.....\$12.95

Crisp spinach, onions, tomatoes, hard-boiled eggs, mushrooms, bacon bits, blue cheese crumbles topped with honey mustard dressing.

TAVERN SALAD.....\$15.95

Blackened chicken and shrimp served over romaine lettuce and shredded parmesan cheese; tossed lightly in Balsamic vinaigrette dressing.

Hot Roast Beef or Hot Roast Pork

PROVOLONE.....\$13.95

In house roasted Angus top round or seasoned roast pork topped with Provolone.

ITALIANO.....\$14.95

In house roasted Angus top round or seasoned roast pork with roasted red peppers, spinach sautéed in garlic, topped with Provolone.