



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

Ask your server about our Vegetarian/Vegan Menu and Gluten Free Menu.

In addition all items with  are prepared gluten free.

**“Make a Complete Meal” with a purchase of any entree;
for an additional \$9 you have a choice of two: side salad, cup of soup or dessert!**

Appetizers

Lobster Mac and Cheese 17

Maine lobster and mini shells tossed with cheddar cheese sauce
and baked with buttered crumbs ~ Entree 32

Smoked Salmon 12

crispy flatbreads, radish salad and dill crema

Massachusetts Cheddar Plate 10

grape-basil compote, toasted walnuts and baguettes

Shrimp Cocktail 13

four chilled large shrimp, lemon
and horseradish-cocktail sauce 

Fresh Home-Made Potato Chips

plain with ranch dressing 7
Parmesan and truffle salt 8

Grilled Pears 10

crispy prosciutto, goat cheese,
arugula and cranberry vinaigrette drizzle 

“Public House” Turkey Croquettes 8
sweet-sour cranberry sauce and turkey gravy

Poached Scallops 14

herbed ocean broth,
Yukon gold potatoes, corn and bacon

Jumbo Crab Cake 13

corn-tomato relish and basil aioli

Three-Citrus Crab Salad 15

avocado, tomato-dill relish,
avocado vinaigrette drizzle, crispy flatbreads

Boneless Buffalo Tenders 10.50

deep-fried breaded tenders tossed in buffalo sauce,
served with bleu cheese dressing,
carrots and celery sticks

Soups & Salads

Soup du Jour 6.50

New England Clam Chowder 7

Smoked Salmon and Warm Spinach Salad 13

fried capers, golden raisins and red onions tossed with white balsamic vinaigrette
(not available for “Complete Meal” special)

Arugula Salad 9.50

chopped bacon, walnuts, dried figs and your choice of dressing 

Caesar Salad 7

romaine greens, shaved Parmesan,
croutons and Caesar dressing

Spinach Salad 9

dried cranberries, candied pecans,
crumbled goat cheese and balsamic vinaigrette 

“Public House” Salad 7

mixed greens, cucumbers, tomatoes, carrots,
onions and your choice of dressing 

Iceberg Wedge 8

chopped bacon, sundried tomatoes
and bleu cheese dressing 



Publick House Traditions

“Publick House” Lobster Pie 32
*Maine lobster in Newburg sauce
topped with buttered crumbs,
mashed potatoes and butternut squash*

New England Baked Scrod 22
*cracker crumb topping, lemon-dill sauce,
rice pilaf and butternut squash*

Old-Fashioned Chicken Pot Pie 17
*roasted chicken, carrots, onions, celery,
corn and peas with a pastry crust*

*Roasted Prime Rib of Beef 29
*horseradish cream, au jus,
mashed potatoes and butternut squash* 🍷
Offered Friday through Sunday

Yankee Pot Roast 18
*pot roast gravy,
mashed potatoes and butternut squash*

Fish and Chips 17
*battered cod with French fries,
cole slaw and tartar sauce*

Publick House Specialties

*Roasted Leg of Lamb 29
bourbon demi glace, pan-dripped potatoes and green beans 🍷

Baked Crumbed Scallops 24
*orange-basil butter,
rice pilaf and green beans*

River Rock Farms All Natural Meatloaf 18
*mushroom gravy,
mashed potatoes and green beans*

Pan-Roasted Free Range Chicken 22
*rosemary-shallot brown sauce,
herbed risotto and wilted spinach* 🍷

Sweet Potato Gnocchi 18
*walnuts, pears, spinach
and gorgonzola-cream sauce*

*Pan-Roasted Salmon 23
*pistachio gremolata, smoky lentils
and roasted spaghetti squash* 🍷

Roasted Half of Duck 27
*orange-cognac sauce,
mashed potatoes and asparagus* 🍷

*Grilled Top Sirloin 27
*chipotle-garlic butter, mashed potatoes
and warm roasted corn-tomato salad* 🍷

Grilled Pork Chop Loin 19
*apple compote, crispy pancetta,
sweet potato puree and green beans* 🍷

Pan-Roasted Crab Stuffed Trout 24
bacon-almond vinaigrette, rice pilaf and asparagus 🍷

It's Thanksgiving Everyday at the Publick House

Roasted Turkey Dinner 22
*white and dark meat, gravy, sausage-cornbread stuffing,
mashed potatoes, butternut squash and whole cranberries*

**Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. All food is cooked to order as you request.*