

14 UNION SOUPS

Clam Chowder
cup 4 bowl 6

Soup of the Day
cup 4 bowl 6

SALADS

Garden Salad 6

Ask your server for available dressings.

Spinach Salad 8.50

Baby spinach, sliced mushrooms, and crumbled hard boiled egg with a bacon sherry vinaigrette.

Caesar Salad 7

With grilled chicken 10.50 • With broiled Gulf shrimp 12.50

14 Union's Waldorf Salad 9

Sliced granny smith apples, gorgonzola cheese, cranberries and candied pecans served over greens with an apple cider vinaigrette.

APPETIZERS

Spinach & Artichoke Dip 7

Served with toasted pita chips.

Shrimp Cocktail 12.00

4 fresh shrimp with cocktail sauce.

Mediterranean Style Crostini 6.50

Herbed crostini with diced tomatoes, basil, and parmesan cheese. Drizzled with extra virgin olive oil.

Crispy Fried Calamari 7.50

Served with a spicy marinara sauce.

Vegetable Spring Rolls 8

Vegetable filled spring rolls served with a sweet chili sauce.

Coconut Shrimp 10.50

Golden fried and served with an orange ginger soy dipping sauce.

Clams Casino 9.50

Littlenecks broiled with herbed bread crumbs and crisp bacon.

Crab Cakes 10

A light blend of lump crab meat with panko breadcrumbs. Served with a remoulade sauce.

Scallops Wrapped in Prosciutto 9.50

Fresh sea scallops baked with prosciutto and drizzled with a balsamic reduction and extra virgin olive oil.

Lobster & Crab Rangoon 8

Lobster and crab rangoons golden fried and served with an orange ginger soy sauce.

Seared Beef Bruschetta 9

Thinly shaved medallions of beef, pan seared and topped with caramelized onions, melted blue cheese and fresh tomatoes on a toasted crostini.

Mussels Bianco 11

Steamed in garlic, lemon, and white wine.

Chicken Tenders 9.50

Homemade breaded chicken tenders served with a BBQ sauce and French fries.

Onion Rings 5

SANDWICHES

All sandwiches served with French fries

Dockside Burger 7.50

Half-pound fresh ground beef served with lettuce, tomato, and onion on a bulky roll. Add additional 50¢ each: cheese (American, Swiss, or cheddar), bacon, sautéed mushrooms, or sautéed onions.

Lobster Roll 16.50

Fresh Maine lobster with a garlic mayo on a buttered bun.

Clam Roll 11.50

Fried whole bellied clams golden fried and served on a buttered bun.

Crispy Chicken Sandwich 9.50

Golden fried chicken breast topped with bacon and melted provolone cheese. Served on a bulky roll with lettuce and tomato.

CRISPY FRIED SEAFOOD

All fried items served with French fries

Fish & Chips 14.50

Whole Belly Clams 18.50

Dockside Fried Platter 23.50

Fresh shrimp, scallops, clams, and haddock fillet fried golden brown.

SEAFOOD

Oven Roasted Haddock 18

Fresh haddock filet roasted and served with lobster raviolis in a creamy pesto sauce.

Roasted Salmon in Puff Pastry 18

Fresh Kubiak salmon baked in a flaky puff pastry shell and served with grilled vegetables and lemon/dill sauce.

Pan Seared Sea Scallops 19.50

Fresh sea scallops pan seared and served with a creamy risotto and finished with a lobster beurre blanc.

Shrimp Scampi 18.50

Fresh gulf shrimp sautéed with white wine, garlic, and butter over linguine.

Grilled Atlantic Swordfish 19.50

Served over creamy risotto with steamed asparagus and a roasted red pepper purée.

Herb Crusted Haddock 18

Fresh haddock lightly dusted with herbed bread crumbs and sautéed.

Served with a creamy risotto and fresh vegetables.

Seafood Bouillabaisse 21

Shrimp, Mussels, Scallops and Fish steamed in a savory saffron flavored tomato broth with an herbed crostini.

STEAKS, CHOPS, AND CHICKEN

Chicken Siciliana Pasta 16

Chicken tenderloins sautéed with diced prosciutto, mushrooms, tomatoes and spinach in a marsala cream sauce over penne pasta.

Half Roasted Chicken 17.50

Half herb roasted chicken served with garlic mashed potatoes and fresh vegetable.

Marinated Steak Tips 16

Sirloin tips marinated and grilled and served with garlic mashed potatoes and fresh vegetables.

Stuffed Chicken Breast 18

Boneless breast of chicken stuffed with prosciutto and provolone cheese with a Madeira wine sauce.

Served with garlic mashed potatoes and fresh vegetables.

Grilled Tuscan Sirloin 22

Center cut sirloin rubbed with olive oil and garlic and grilled.

Served with creamy risotto and grilled asparagus.

Tornados of Beef 19

Tender medallions of beef wrapped in bacon and pan seared. Served with a roasted garlic sauce, garlic mashed potatoes and fresh vegetable and port wine reduction sauce.

Grilled Pork Tenderloin 18.50

Served with garlic mashed potatoes and fresh vegetables and a roasted garlic sauce.

Surf and Turf 22

2 medallions of tender beef wrapped in bacon served with 2 seared jumbo scallops with a lobster beurre blanc and garlic mashed potatoes and fresh vegetables.

Seafood Pasta 21

Fresh shrimp, scallops, and swordfish sautéed with roasted peppers, diced tomatoes, baby spinach and garlic with a lemon basil sauce over lobster ravioli.



Open for Lunch and Dinner
7 days a week

Live Entertainment Weekly. See our website for a schedule of events.

www.14Union.com