



AROMA

tavern & grill

Soups and Salads

Crock of "New England Clam Chowder" \$7

This Classic recipe has been a South Shore favorite for over 20 years.

French Onion Soup au Gratin \$6

Caramelized Garlic Onions topped with Crostini and Melted Jarlsberg Cheese

House Salad \$5

Crispy Lettuce, Grape Tomatoes, Cucumbers, Red Onion and Carrots

State Road Caesar Salad \$6

Romaine Hearts, Garlic Lemon Aioli, Shaved Pecorino Romano Cheese and Focaccia Croutons

Roast Salted Beets Salad \$9

Golden & Red Beets with Dressed Baby Greens, Goat Cheese, Extra Virgin Olive Oil and Balsamic Syrup

Warm Spinach Salad \$8

Baby Spinach topped with Sautéed Mushrooms, Bermuda Onions, Tomatoes & Kalamata Olives.
Sweet Garlic Cider Vinaigrette and Smoked Applewood Blue Cheese Crumbles

Choose your favorite add-ons to Salad or Entrée

Steak Tips \$9 Grilled or Blackened Chicken Breast \$5 Grilled Salmon or Sea Scallops \$9 Grilled Shrimp Skewer \$7

Appetizers

Baked Lobster Macaroni & Cheese \$13

Five Cheese Fondue and Cellentani Mac topped with Crispy Bacon and Buttered Crumbs.

Pan Fried Lump Crab Cakes \$12

Red Curry Tartar Sauce, Green Apple Salad and Chive oil

Truffle Parmesan French Fries \$5

Truffle Sea Salt, Oil, Parsley & Romano

Chilled Shrimp Cocktail \$3 each

Colossal Gulf Shrimp, Tomato Wasabi Sorbet and Cucumber Mignonette

Fried Calamari \$9

Flash Fried Judith Point Calamari tossed with Prosciutto, Garlic, Chive & Banana Peppers
Served with Orange Chipotle Aioli and Marinara Sauce

Aroma Flavored Wings \$8

Buffalo, Mahogany, Sweet Baby Ray BBQ or Plain with Celery Sticks & Dip

Grilled Pizzetta of the Day (Priced Daily)

Chef's Daily Creation. Ask Your Server

Basil and Mozzarella Stuffed Arancini \$8

Deep Fried Risotto Balls with Our House Marinara Sauce

Barbeque Pulled Pork Quesadillas \$9

Salsa Fresca, Smoked Gouda, Green Onions and Sour Cream

Spicy Chourizo Stuffed Quahogs \$9

Served with Lemon & Tobasco Sauce

Dinner Entrees

Grilled Atlantic Salmon \$24

Roasted Plum Tomato Saffron Vinaigrette, Lobster Cous Cous and Haricot Verte

Baked Chicken Parmesan \$16 or Veal Parmesan \$18

Fried Cutlets Topped with Marinara Sauce, Fresh Mozzarella and Grated Parmesan Cheeses served with Linguini

London Broil \$19

Thinly Sliced Flank Steak in Horseradish Jus topped with Sautéed Onions and Mushrooms served with your choice of a side

Broiled Native Scrod \$17

Lightly Breaded with your choice of two sides

Aroma Lasagna \$17

Meatless Lasagna with Meatballs, Italian Sausage, Garlic Bread & Petite Caesar Salad

House Marinated Steak Tips \$19

10oz Tender tips with Rice Pilaf and Seasonal Vegetables

Meat Loaf Wrapped in Apple Wood Smoked Bacon \$15

topped with Melted Jarlsberg Cheese accompanied by Garlic Mashed Potatoes, Seasonal Vegetable and Caramelized Onion Broth

Rigatoni Bolognese \$15

Large Tube Pasta in a Rich Beef, Veal and Pork Ragù

Chicken "Under a Brick" \$17

Statler Skin-On Chicken Breast with Pan Sauce, Mushroom Risotto & Broccoli Florets

Lemon Cello Glazed Sea Scallops \$23

Pan-Seared Sea Scallops, Basil Risotto and Eggplant Caponata

Veal Osso Buco \$28

Tender Braised Veal Shanks in Ragout Demi-Glace with Polenta Cakes and Root Vegetables

12oz Bistecca Steak \$24

On Sizzling Skillet with Roasted Red Bliss Potatoes, Sautéed Onions, Peppers & Mushrooms and Grilled Asparagus

Baby Back Pork Ribs (½ Rack \$17 Full Rack \$27)

Slow Roasted, Slathered with Sweet Baby Ray's and Served with Choice of Two Sides

The Tavern Burger \$10

Grilled 8oz. Angus Burger topped with Cheddar Cheese, Lettuce, Tomato and Red Onion on Grilled Brioche Bun. Served with French Fries and Cole Slaw. Add Bacon \$1.50

Fried Seafood Selections

Native Scrod \$15

Sea Scallops \$19

Jumbo Shrimp \$18

Ipswich Whole Belly Clams \$21

Fisherman's Platter for Two \$29

Above selections are served with Seasoned French Fries and Cole Slaw

Bourbon Cask Smoked & Roasted Prime Rib of Beef, Au Jus

Choose two sides 14oz. \$23 or 20oz. \$28

Wednesday and Thursday evenings only

The Commonwealth of Massachusetts suggests the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health... Also, before placing your order, please inform your server if a person in your party has a food allergy. Thank you.

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