

## Sandwiches

**Above Sandwiches are served with our Hand-Cut French Fries and Cole Slaw**

### **The Tavern Burger \$10**

Grilled 8 oz. Angus Burger topped with Cheddar Cheese, Lettuce, Tomato and Red Onion on a Toasted Brioche Bun.

### **New England Lobster Roll** (market Priced)

Fresh Lobster Salad with Lemon Chive Mayonnaise and Shaved Lettuce in a Butter Browned Roll

### **Open-Faced Flank Steak Sandwich \$12**

On Focaccia Bread with Sautéed onions, Mushrooms & Baby Spinach

### **Beer & Dijon Braised Hot Pastrami \$9**

Caramelized Onions, Swiss Cheese and Fried Pickles on a Toasted Baguette

### **Blackened Chicken Club \$10**

Cajun Spiced or Grilled Chicken Breast, Lettuce, Tomato, Applewood Smoked Bacon and Tarragon Mayonnaise on a Grilled Brioche

## Entrees

### **Baked Chicken Parmesan \$12**

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

### **London Broil \$15**

Thinly Sliced Flank Steak in Horseradish Jus topped with Sautéed Onions and Mushrooms. Served with your Choice of a Side

### **Broiled Native Scrod \$12**

Lightly Breaded with your Choice of Two Sides

### **Lasagna & Meatballs \$13**

### **Chicken, Broccoli and Rigatoni Alfredo \$11**

**House Marinated Steak Tips \$15**  
Rice Pilaf and Seasonal Vegetables

### **Meatloaf Wrapped in Smoked Bacon \$11**

Topped with Melted Jarlsberg Cheese accompanied by Garlic Mashed Potatoes, Seasonal Vegetables and Caramelized Onion Broth

### **Rigatoni Bolognese \$12**

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

### **Baby Back Pork Ribs \$15**

Sweet Potato Fries and Coleslaw

## **Fried Seafood Selections**

**Native Scrod \$13**

**Sea Scallops \$19**

**Jumbo Shrimp \$15**

**Ipswich Whole Belly Clams \$18**

**Fisherman's Platter for Two \$27**

Above selections are served with Seasoned French Fries and Cole Slaw

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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# AROMA

tavern & grill



## Soups and Salads

### Crock of "New England Clam Chowder" \$7

Our "Award Winning" recipe has been a South Shore favorite for over 20 years

### French Onion Soup au Gratin \$6

Sweet Caramelized Onion Broth topped with Crostini and Melted Jarlsberg Cheese

### State Road Caesar Salad \$6

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

### House Salad \$5

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

### 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-on 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 Chive Salad

### Truffle Parmesan French Fries \$5

Hand Cut Russets from Idaho

### Chilled Shrimp Cocktail \$2.75 each

Colossal Gulf Shrimp, Tomato Wasabi Sorbet and Cucumber Mignonette

### Aroma Flavored Wings \$8

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

### Fried Calamari \$9

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

### Spicy Chourizo Stuffed Quahogs \$9

Served with Lemon & Tobasco Sauce

### Barbeque Pulled Pork Quesadillas \$9

Salsa Fresca, Smoked Gouda, Green Onions and Sour Cream

### Grilled Pizzetta of the day (Priced Daily)

Chefs Seasonal Creation

### Basil and Mozzarella Stuffed Arancini \$8

Deep Fried Risotto Balls with Our House Marinara Sauce

