

Cunard Tavern

24 Orleans St 02128-2719 · +16175677609 · Updated: Jan 14, 2026

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APPETIZERS 9

Hoison Ribs	\$16.00
Grilled ribs glazed with a sweet sesame soy... (GF*)	
Eastie Wings	\$16.00
Fried chicken wings tossed in either a buffalo, barbeque or garlic-honey sauce... (GF*)	
Bacon-Wrapped Scallops	\$16.00
Fresh scallops wrapped in applewood smoked bacon on top of grilled asparagus glazed in a beurre fondu sauce... (GF)	
Tuna Tartare	\$17.00
Saku tuna tossed in a citrus soy sauce served on a crispy rice cake... (GF*)	
Bruschetta	\$14.00
Fresh mozzarella topped with cherry tomatoes and olive oil and sea salt, served on homemade rustic bread...	
Black Ceviche	\$17.00
Fresh shrimp with onions, tomatoes, and cucumber served with lemon parsley sauce and finished with a trickle of black smoked purée... (GF)	
Ratatouille	\$17.00
Stewed fresh eggplant, zucchini, and squash on a garlic tomato bed... (V)(GF)	
Oysters	\$3.00
Locally sourced oysters served with mignonette sauce... (GF)	
Maitre D' Mussels	\$18.00
Prince Edward Island mussels sauteed with White wine in a cajun maitre d' butter along with roasted tomatoes onions and fennel served with a sliced baguette... (GF*)	

TACOS 3

Birria Taco	\$6.00
Slow-cooked short rib, diced onion, guacamole, Oaxaca, and cilantro...	
Blackened Salmon Taco	\$5.00
Blackened salmon on guacamole with coleslaw and cilantro...	
Shrimp Taco	\$5.00
grilled shrimp, guacamole, shredded lettuce...	

SALADS 2

Vakosalata Greek Salad	AVAILABLE OPTIONS
Tomato, cucumber, and red onion tossed in an oregano vinaigrette with crumbled feta cheese...(V)(GF*)	\$19.00
	add grilled chicken...:
	\$6.00
	add shrimp...: \$8.00
	add scallops...: \$10.00
Fried Goat Cheese & Butternut Squash Salad	AVAILABLE OPTIONS
Crispy fried goat cheese, butternut squash, sliced green apple, fresh spring greens all tossed in a lemon vinaigrette...(V)(GF*)	\$19.00
	add grilled chicken...:
	\$6.00
	add shrimp...: \$8.00
	add scallops...: \$10.00

ENTREES 9

Australian Lamb	\$31.00
Rack of lamb marinated in olive oil and rosemary, grilled and topped with a bearnaise sauce and served with garlic roasted potatoes... (GF)	
Duck L'Orange	\$28.00
Seared duck breast with an orange bigarade sauce, served with grilled asparagus...(GF*)	
Old Eastie Burger	AVAILABLE OPTIONS
Classic grilled burger topped with Vermont cheddar cheese all on a soft brioche bun, served with fries...	\$18.00
	add bacon...: \$2.00
New Eastie Burger	AVAILABLE OPTIONS
Grilled burger topped with pickled onions, red pepper aioli served on an oversized English Muffin, served with fries...	\$18.00
	add bacon...: \$2.00
Atlantic Salmon	\$25.00
Atlantic salmon placed on a bed of sliced asparagus and roasted potatoes on a beet puree surrounded by parsley sauce...(GF)	
Steak Frites	\$33.00
Grilled ribeye marinated with thyme and rosemary, topped with a peppercorn reduction, served with fries...(GF)	
Bluefin Tuna	\$33.00
Freshly caught Atlantic Bluefin Tuna over an onion compote and served with asparagus...	
Bucatini Fra Diavolo	\$26.00
Bucatini pasta served with clams, scallops, and shrimp, sauteed in a white wine red pepper emulsion, served with a sliced baguette...	
Orecchiette Mac & Cheese	\$18.00
Orecchiette pasta combined with a mascarpone and grana padano cheese mixture...(V)	

SIDES 4

Grilled Asparagus	\$7.00
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Fries	\$5.00
Garlic Spinach	\$5.00
Side Salad	\$9.00

DESSERT 2

Mom's Mousse	\$9.00
Smooth chocolate mousse topped with strawberries and mint ...	
Cookie Skillet	\$9.00
Warm and soft big chocolate chip cookie served with a heaping scoop of vanilla ice cream topped with a chocolate drizzle ...	

BRUNCH 27

Açaí Bowl	\$14.00
Açaí Sorbet, fresh fruit with crunchy granola on top...	
Poutine	\$12.00
Idaho russet fries, bacon bits, chives topped with spicy hollandaise...	
Patatas bravas	\$13.00
Red bliss roasted potatoes topped with a garlic aioli...	
Breakfast Churros	\$14.00
Churros coated with brown sugar and cinnamon, filled with a caramel filling. Served with a dulce de leche dipping sauce...	
Yogurt Parfait	\$10.00
Vanilla yogurt with granola and fresh fruit served with a drizzle of honey on top...	
Croque Madame	\$17.00
Ham with melted gruyere and a sunny side egg covered with a mornay sauce. Served on a warm croissant...	
Pancakes	\$15.00
Fluffy homemade buttermilk pancakes with either chocolate chips or blueberries...	
French Toast	\$14.00
Classic French toast with Fluff and fresh fruits drizzled with maple syrup...	
Avocado Toast	\$14.00
Two thick Brioche bread with mashed avocado on top with red pepper flakes...	
Omelette	\$19.00
Three eggs with Vermont cheddar cheese, diced onion, red peppers, bacon bits, and chives...	
Breakfast Burrito	AVAILABLE OPTIONS
Guacamole, eggs, sour cream, cilantro, peppers, and black beans...	
	\$10.00
	Add bacon bits...: \$2.00
	Add sausage...: \$2.00
	Add chorizo...: \$3.00

Smoked Salmon & Avocado Tartine	AVAILABLE OPTIONS
A tartine with smoked salmon, sliced avocado, capers, and red onions...	\$19.00
	Add egg: \$2.00
Basic Breakfast	\$15.00
Two eggs with home fries, applewood smoked bacon or sausage, and toast (white or multi-grain)...	
Classic Eggs Benedict	AVAILABLE OPTIONS
Two English muffin bottoms with bacon, hollandaise, chives, and a poached egg...	\$17.00
	Add smoked salmon...:
	\$5.00
B.L.A.T.	\$15.00
Smoked bacon, shredded lettuce, avocado mash, and a Siracusa mayo with a fresh slice of tomato all served on brioche bread...	
Vakosalata Greek Salad	AVAILABLE OPTIONS
Tomato, cucumber, and red onion tossed in an oregano vinaigrette with crumbled feta cheese...	\$19.00
	add grilled chicken...: \$6.00
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Fried Goat Cheese & Butternut Squash Salad	AVAILABLE OPTIONS
Crispy fried goat cheese, butternut squash, sliced green apple, fresh spring greens all tossed in a lemon vinaigrette....	\$19.00
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	add shrimp...: \$8.00
	add scallops...: \$10.00
Side of Bacon	\$4.00
Side of Sausage	\$3.00
Side of Toast	\$3.00
Side of Homefries	\$3.00
Side Fruit Cup	\$5.00
Garden Spritz	\$10.00
St. Germaine, Lillet, grapefruit & Prosecco...	
Girl Friday	\$13.00
Wheatly vodka, Disaronno, bourbon cream...	
Venetian Sour	\$13.00
Beefeater gin, Aperol, lemon, orange...	
Bloody Mary	\$12.00
Bellini	\$11.00
Peach, Strawberry, Guava	