

Fibber Mc Gee Restaurant

102 Cabot St 01915-5114 · +19782320180 · Updated: Jan 14, 2026

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APPETIZERS 10

Fried Pickle Bites	\$9.00
Chopped dill pickles from Maitland Mountain Farms, battered and fried, served with ranch and horseradish chipotle sauce	
Inside Out Buffalo Wings	\$13.00
Our traditional wings tossed with bleu cheese crumbles and dressing, topped with bacon, buffalo caramel and green onions, served with a side of buffalo sauce, celery and carrots	
Blackened Chicken Nachos	\$15.00
Topped with cheddar jack cheese, corn, black beans, tomatoes, onions, cilantro and finished with cotija cheese and a drizzle of avocado ranch	
Chicken Poblano Quesadilla	\$14.00
Baked tortilla filled with melted cheddar jack, caramelized onions, corn, and finished with a drizzle of roasted tomatillo aioli	
BBQ Pulled Pork Nachos/Quesadilla	\$12.00
House made shredded BBQ pork, cheddar jack and green onions with drizzles of KC BBQ sauce and chipotle mayo	
Coconut Shrimp	\$12.00
Large shrimp, hand breaded in shredded coconut and panko breadcrumbs, flash fried and served with sweet chili sauce	
Fried Baby Back Ribs	\$12.00
Six (6) baby back ribs deep fried and tossed in your choice of one of our wing sauces	
Tequila Lime Stuffed Avocados	\$12.00
Two halves of avocado, beer battered then deep fried, topped with a salsa, chicken, and shrimp stuffing and baked with cheddar jack cheese, served on a bed of greens with a drizzle of tequila lime aioli	
Mozzarella Sticks	\$8.00
Served with homemade marinara sauce	
Potato Skins	\$10.00
Fried potato cups with cheddar jack cheese, chopped bacon, green onions and served with sour cream	

WINGS & TENDERS 2

Traditional Wings	\$11.00
Boneless Grilled or Fried Tenders	\$11.00

SALADS 7

Steak Tip Wedge	\$17.00
Grilled house marinated steak tips alongside a wedge of iceberg, sliced tomatoes and red onion marmalade, topped with bleu cheese dressing and crumbles, bacon, and balsamic glaze	
Lemony Spinach Orzo	\$15.00
Cold spinach and orzo salad tossed with a lemon vinaigrette, feta cheese, olives, carrots, sundried tomatoes, almonds and red onions, finished with freshly grilled chicken	
Caesar	\$9.00
Chopped romaine with baked croutons and parmesan cheese	
Fibber's	\$9.00
Mixed greens with balsamic vinaigrette and topped with cucumbers, carrots, tomatoes, red onions and croutons	
Greek	\$11.00
Tomatoes, red onions, cucumbers, feta cheese, kalamata olives and banana peppers on a bed of chopped romaine	
Chopped Cobb	\$14.00
House roasted turkey, chopped egg, boiled egg, bleu cheese crumbles, bacon, avocado, dried cranberries and tomatoes, all tossed in our honey vinaigrette	
Southwestern Tostadas	\$17.00
Choice of blackened grilled chicken or blackened shrimp, shredded romaine, peppers, avocado, corn, black beans, tomatoes, cotija cheese and smoky chipotle vinaigrette, served on fried tortillas	

HOMEMADE SOUPS 2

NE Clam Chowder	AVAILABLE OPTIONS
	\$5.00
	\$7.00
Chili	AVAILABLE OPTIONS
Served with home fried tortilla chips, melted cheddar jack cheese, sour cream and green onions	\$5.00
	\$8.00

SANDWICHES 8

Steak Tip Sub	\$16.00
House marinated steak tips chopped and grilled, served on a toasted sub roll with choice of cheese	
Warm Turkey Dip	\$11.00
House roasted turkey, caramelized onions and provolone cheese, served on a garlic butter toasted sub roll with warm au jus	
Crispy Buffalo Chicken Caesar Wrap	\$13.00
Fried buffalo chicken tenders, shredded romaine, bacon, tomatoes, red onions, croutons, parmesan cheese and Caesar dressing wrapped in a tomato tortilla	
BBQ'd Chicken Wrap	\$13.00
BBQ spiced grilled chicken, lettuce, tomato, red onion, cheddar jack cheese, bacon and creamy BBQ aioli	
Santa Fe Turkey Wrap	\$12.00
Shredded turkey wrapped with lettuce, tomato, red onion, corn, black beans, cheddar jack, avocado and chipotle mayo	

"Triple Threat" Grilled Cheese	\$12.00
Butter toasted sourdough layered with melted smoked gouda, white cheddar, swiss, avocado, bacon, tomato and Dijon	
Blackened Chicken	\$13.00
Cajun grilled chicken tenders with sliced avocado, tomato, red onion and lettuce, served on butter toasted potato roll and finished with zesty chipotle mayo	
Greek Salad Wrap	\$9.00
Shredded lettuce, tomatoes, cucumbers, red onions, feta cheese, sliced banana peppers, seedless olives, and finished with our homemade Greek dressing, wrapped in a large tomato basil tortilla	

BURGERS 9

Classic	\$11.00
Straight up cheeseburger served with your choice of cheese, lettuce, tomato and sliced red onion	
Black & Bleu	\$13.00
Cajun spiced burger, bleu cheese dressing, lettuce, tomato, and sliced red onion	
Rattlesnake	\$15.00
Chipotle cinnamon rub, sautéed onions and peppers, ghost pepper jack, bacon, BBQ sauce and garnished with onion rings	
Fibber	\$14.00
Mushrooms, caramelized onions, secret Fibber sauce, Swiss cheese, lettuce and tomato	
Guinness	\$14.00
Sautéed stout onions, shredded cheddar jack cheese, bacon, lettuce, tomato, and pub style Guinness mustard	
Patty Melt	\$14.00
Butter toasted marble rye, caramelized onions, Swiss cheese, and crispy bacon	
Guacamole	\$14.00
Pickled jalapenos, cheddar jack, guacamole, shredded lettuce, salsa, sour cream and fried tortilla strips	
Smoked Gouda BBQ	\$15.00
BBQ seasoned patty, buffalo onions, smoked gouda, crispy bacon, lettuce, tomato and KC BBQ sauce	
Homemade Veggie	\$13.00
Seasoned black bean and brown rice patty, secret Fibber sauce, provolone cheese, lettuce, tomato and sliced red onion	

ENTREES 9

House Marinated Steak Tips	\$19.00
Grilled to your liking and served with vegetable and a choice of mashed potatoes, rice pilaf, or hand cut fries	
Blackened Cod	\$17.00
Pan seared and served with a grilled corn and mango salsa tossed with black beans and avocado	
Creole Linquini	\$15.00
Choice of Cajun seasoned chicken or shrimp, sautéed with garlic, tomatoes and white wine, finished with basil and parmesan	

Cajun Grilled Salmon	\$17.00
Served over rice pilaf with lightly dressed greens and mango salsa	
Mixed Grill Combo	AVAILABLE OPTIONS
Choice of the following items (steak tips, ribs, sausage or BBQ chicken tenders) served with vegetable and choice of	Choice of Three:
mashed potato, rice pilaf or hand cut fries	\$22.00
	Choice of Two: \$19.00
Baby Back Ribs	\$17.00
Half rack rubbed in the Chefs special dry rub recipe and slow cooked, topped with BBQ sauce and served with baked	
beans and fries	
Baked Haddock	\$17.00
Baked in white wine and lemon sauce with a Ritz butter crumb topping, served with vegetable and choice of mashed	
potatoes, rice pilaf, or hand cut fries	
Fish and Chips	\$17.00
Haddock filets dipped in a light beer batter, fried and served with our hand cut fries, homemade tartar sauce, and	
coleslaw	
"Jacked Up" Mac and Cheese	\$15.00
Creamy pepper jack cheese sauce with macaroni, bacon, roasted poblanos, and jalapenos, topped with fried sweet chili	
chicken tenders, finished with a sriracha drizzle and crispy tortilla strips	