

# Front Street Tavern

63 N Front St 12401-3829 · +18458538500 · Updated: Jan 14, 2026

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## DINNER 13

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**Bang Bang Shrimp** **\$18.95**

Flashed fried, sweet chili sauce

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**Crispy Calamari** **\$15.95**

Lightly dusted, marinara sauce & lemon wedge

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**Burrata (N)** **\$16.95**

Basil pesto, roasted tomatoes, grilled sourdough bread

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**Cobb Salad** **\$19.95**

Romaine, grilled chicken, hard boiled eggs, bacon, avocado, blue cheese crumbles, cherry tomato, Dijon vinaigrette

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**Gem Salad (GF)** **\$17.95**

Watermelon radishes, pickled red onions, buttermilk vinaigrette

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**Meatballs** **\$16.95**

Traditional Grandma style, Angus beef. Served with grilled sourdough bread

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**Chicken Wings** **\$17.95**

Classic Buffalo, sweet chili thai or honey-Sriracha

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**Mussels** **\$17.95**

P.E.I Mussels choice of classic or "alla Diavola" White wine, EVOO & garlic. Calabrian pepper is added for Diavola. Served with grilled sourdough bread

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**French Onion Soup** **\$10.95**

Au Gratin, Gruyère, sliced grilled sourdough

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**New England Clam Chowder** **\$9.95**

Creamy & classic with fresh clams

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**Caesar Salad** **\$16.95**

Romaine heart, croutons, Pecorino Romano, caesar dressing

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**Tuscan Kale Salad (GF)/(N)** **\$17.95**

Dried currant, Pecorino Romano, almonds, nuts, shallots vinaigrette

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**Nachos** **\$16.95**

Guacamole, queso sauce, black beans, jalapeño, pico de Gallo & sour cream

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## PASTAS 5

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<b>Rigatoni Alla Vodka</b>	<b>\$22.95</b>
San Marzano tomato sauce, Pancetta, vodka, cream	
<b>Penne Arrabiata</b>	<b>\$21.00</b>
San Marzano tomato sauce, red chili peppers, EVOO	
<b>Fettuccine Bolognese</b>	<b>\$25.95</b>
Angus beef ragu	
<b>Bucatini Carbonara Ai Funghi</b>	<b>\$24.95</b>
Guanciale, Pecorino Romano, mushrooms, black pepper, eggs	
<b>Orecchiette Alla Barese</b>	<b>\$22.95</b>
Italian sausage, Broccoli rabe, garlic, EVOO	

## ENTREES 8

<b>Kobe Beef Burger</b>	<b>\$19.95</b>
Char-grilled, tomato, onion, lettuce & pickle. Choice of French fries or Chips Add \$3 Sweet Potato or Truffle Fries	
<b>German Style Schnitzel</b>	<b>\$25.95</b>
Pork tenderloin breaded, red wine braised cabbage, homemade mashed potato, seasonal mushrooms sauce	
<b>Quinoa Bowl (GF)</b>	<b>\$22.95</b>
Roasted seasonal vegetables, avocado cream dressing (served warm)	
<b>Fish &amp; Chips</b>	<b>\$25.95</b>
Beer battered Alaskan cod, hand-cut French fries, cocktail or tartar sauce	
<b>Smash Double Cheeseburger</b>	<b>\$19.95</b>
Wagyu grass fed beef patties, American cheese, caramelized onions, lettuce, tomato, pickles, Bang Bang sauce. Choice of French fries or Chips Add \$3 Sweet Potato or Truffle Fries	
<b>Local Farm 1/2 Roasted Chicken</b>	<b>\$24.95</b>
Homemade mashed potatoes, Brussels sprouts	
<b>NY Strip Steak (GF)</b>	<b>\$31.95</b>
12oz Angus, sauteed Broccoli rabe, roasted fingerling potatoes, Chimichurri sauce	
<b>Faroe Island Salmon (GF)</b>	<b>\$27.95</b>
Bok choy, celery root puree	

## SIDES 6

**French Fries**

**Truffle Fries +3**

**Sweet Potato Fries**

**House Salad (GF)/(V)**

## Roasted Seasonal Vegetables (GF)/(V)

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### Sauteed Broccoli Rabe

## APPETIZERS 13

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**\$15.95**

Lightly dusted, marinara sauce & lemon wedge

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### Burrata (N)

**\$16.95**

Basil pesto, roasted tomatoes, grilled sourdough bread

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### Cobb Salad

**\$19.95**

Romaine, grilled chicken, hard boiled eggs, bacon, avocado, blue cheese crumbles, cherry tomato, Dijon vinaigrette

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### Gem Salad (GF)

**\$17.95**

Watermelon radishes, pickled red onions, buttermilk vinaigrette

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### Meatballs

**\$16.95**

Traditional Grandma style, Angus beef. Served with grilled sourdough bread

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### Chicken Wings

**\$17.95**

Classic Buffalo, sweet chili thai or honey-Sriracha

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### Mussels

**\$17.95**

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Au Gratin, Gruyère, sliced grilled sourdough

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### New England Clam Chowder

**\$9.95**

Creamy & classic with fresh clams

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### Caesar Salad

**\$16.95**

Romaine heart, croutons, Pecorino Romano, caesar dressing

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### Tuscan Kale Salad (GF)/(N)

**\$17.95**

Dried currant, Pecorino Romano, almonds, nuts, shallots vinaigrette

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### Nachos

**\$16.95**

Guacamole, queso sauce, black beans, jalapeño, pico de Gallo & sour cream

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## SANDWICHES & ENTREES 8

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### Kobe Beef Burger

**\$19.95**

Char-grilled, tomato, onion, lettuce, brioche bread Add \$3 Sweet Potato or Truffle Fries

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<b>Bacon Grilled Cheese</b>	<b>\$16.95</b>
Aged Cheddar, Havarti, Asiago, Applewood smoked bacon, sourdough bread	
<b>Chicken Club Sandwich</b>	<b>\$16.95</b>
Sliced chicken breast, Applewood smoked bacon, lettuce, tomato, mayo, avocado, sourdough bread	
<b>Quinoa Bowl (GF)</b>	<b>\$22.95</b>
Roasted seasonal vegetables, avocado cream dressing (served warm) Add Salmon 9 Shrimp 8 Chicken 7	
<b>Smash Double Cheeseburger</b>	<b>\$19.95</b>
Wagyu grass fed beef patties, American cheese, caramelized onions, lettuce, tomato, pickles, Bang bang sauce Add \$3 Sweet Potato or Truffle Fries	
<b>Faroe Island Salmon (GF)</b>	<b>\$27.95</b>
Bok choy, celery root puree	
<b>Chicken Milanese</b>	<b>\$21.95</b>
Arugula salad, local cherry tomatoes, shaved Parmesan, EVOO & lemon vinaigrette	
<b>Fish &amp; Chips</b>	<b>\$25.95</b>
Beer battered Alaskan cod, French fries, cocktail or tartar sauce	