

GLUTEN FREE MENU

APPETIZERS

CANTINA NACHOS | 17

Cheddar and jack cheeses, black olive, pickled jalapeno, fresh salsa and sour cream. *Add Guac \$4 | Chicken, Black Bean Chili, or Beef Chili \$5*

SEARED TUNA SASHIMI* | 17

Sesame crusted sushi grade rare tuna, orange-soy glaze, pickled ginger, wakame salad

WARM CRAB RANGOON DIP | 16

Panko crusted Atlantic crab, cream cheese, sweet chili sauce, GF tortilla chips

HUMMUS & COUNTRY OLIVES | 14

Smooth hummus, "everything" seasoning, extra virgin olive oil, cut vegetables and pita wedges

SANDWICHES

All sandwiches served on an Udi's GF bun with a pickle and your choice of potato chips, slaw, garden or Caesar salad, or mashed potato. Add a junior chowder to any sandwich (+\$5)

MAINE LOBSTER ROLL | REG \$MKT • SUPER \$MKT

Lobster salad, shredded iceberg, butter grilled roll

GRILLED CORNED BEEF REUBEN | 21

House-braised corned beef, sauerkraut, Swiss, Thousand

BLACKENED HADDOCK | 23

Lettuce, tomato, with Cajun tartar sauce

TURKEY BLT | 19

Roast turkey, bacon, lettuce, tomato, cranberry mayo

GRILLED STEAK AND CHEESE | 20

Onions, peppers, mushrooms, American cheese

MEDITERRANEAN HUMMUS SANDWICH | 17

Hummus, greens, red onion, cucumbers, feta, bell peppers and Greek dressing

GRILLED BACON CHEDDAR CHICKEN | 21

Lettuce, tomato, mayo

BURGERS

Our all-beef stackers are double 4 oz. patties on an Udi's GF bun, cooked medium-well with pickle and your choice of potato chips, slaw, garden or Caesar salad, broccoli or mashed potato. Add a junior chowder to any burger (+\$5) Add caramelized onions \$1 / bacon \$3

FED'S STACKER* | 20

American cheese, lettuce, tomato, signature sauce

BBQ BACON CHEDDAR STACKER* | 22

Hickory BBQ, lettuce & tomato

VEGGIE SWEET POTATO BURGER | 20

Pinto beans, rice, sweet potato, oats, pumpkin seed, quinoa, avocado, pickled vegetable, serrano aioli, lettuce & tomato

SOUPS

NEW ENGLAND CLAM CHOWDER | CUP 10 • BOWL 15

Cut clams and Maine potatoes

BEEF & BEAN CHILI | REG 10 • LG 15

Pico de gallo, shredded cheese, GF tortilla chips

BLACK BEAN CHILI | REG 10 • LG 15

Pico de gallo, shredded cheese, GF tortilla chips

SALADS

Grilled Chicken \$7 | Pan-Blackened Haddock \$9 |

Grilled Shrimp \$10 | Steak Tips \$14

HOUSE CAESAR | 13

Chopped romaine tossed in our homemade dressing with croutons. Anchovies available upon request

BREWER'S COBB | 15

Mixed Greens, cucumber, tomato, bacon, egg, avocado, crumbled blue cheese, balsamic

GRILLED GREEK CHICKEN | 19

Romaine, feta, cucumber, tomato, onion, kalamata olive, Greek dressing

ENTREES

As a GMRI culinary partner, when available, our seafood is sustainably harvested from the Gulf of Maine waters.

HADDOCK "FISH & CHIPS" | 28.50

Broiled North Atlantic Haddock, choice of gluten-free side, cole slaw, tartar sauce

CAJUN CHICKEN PASTA | 30

Andouille, blackened chicken, roasted red peppers, garlic, cream, parmesan, tossed with brown rice penne

SHRIMP AND LOBSTER LINGUINE | 37

Tender claw and knuckle lobster, shrimp, lobster cream sauce, shallot, sun dried tomato, chive, parmesan, lemon, tossed with brown rice penne

FED'S SEAFOOD PAELLA | 38

Mussels, shrimp, calamari, chicken, sausage, tomatoes, peas and saffron rice

SIDES

COLE SLAW | 3

DEMI MARKET SALAD | 8

DEMI CAESAR | 7

BROCCOLI | 7

MASHED POTATO | 7

HEALTH & SAFETY WARNING

* This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.