

Welcome to the Winthrop Arms! Winthrops oldest and finest Family run restaurant serving only the finest quality of food and drink for over 45 years. Bought on a handshake deal in 1978, the Doc, David Goll has poured his heart and soul into the property. In 2015 his son Casey took over and works hard to make sure your experience is a direct reflection of all the hard work the entire staff have put in over the years!

PERFECT STARTERS

	FRIED RAVIOLIS	\$9	(1)	DOC'S MAC & CHEESE	\$11
	Enjoy bite size Mozzarella served with our own Marinara			Our Famous Mac & Cheese! crunchy on the outside creamy on the	
	ARMS ONION RINGS	\$9		inside! ADD: BUFFALO CHICKEN	\$ 6
	Enjoy a mountain of our house battered onion rings sure to	please		ADD: BACON	\$3
	BAKED STUFFED MUSHROOMS	\$10		ADD: LOBSTER	\$MKT
	Silver-dollar-sized Mushrooms, stuffed with our house stuffing		_		4
	CHICKEN FINGERS	\$ 9	O	COCONUT SHRIMP	\$16
	Five tasty chicken fingers with sweet & sour sauce.	40		Lightly battered Shrimp fried with special Honey Ging	
	ARMS WINGS!	\$10	\bigcirc	STUFFED QUAHOGS 2 for \$11 (3 Two Jumbo Quahogs clams stuffed with Ritz crackers	
	A dozen of our Roasted Marinated Wings sure to please!	Ψ.0		and baked to perfection	Crumbs
	SCALLOPS WRAPPED IN BACON	\$ 19		2 QUAHOGS CASINO (TOPPED W/BACON)	\$12
	Day Boat Scallops wrapped in our crisp apple wood bacon	n .		3 QUAHOGS CASINO (TOPPED W/BACON)	\$16
0	BUFFALO BATTERED CAULIFLOWER	\$10		TRIO (1 CAJUN, 1 GARLIC & 1 CASINO)	\$16
V	Cauliflower florets battered and fried served with Ranch	Ψ.υ		SHRIMP COCKTAIL	\$3/EA
	OTATO WEDGES THE OLD WAY \$10			Naked: phosphate free Shrimp. Served with zippy Co	cktail Sauce
(1)	Baked potato crisps on our Pub Cheese with Bacon	4.0	New!	FRIED CALAMARI	\$16
	BOWL OF CLAM CHOWDER	\$10		A Mountain of Rings & Tentacles with Marinara and h	ouse Aioli
	New England Clam Chowder served with Oyster Crackers	ΨIO		OYSTERS ON THE HALF-SHELL	\$1.25/EA
	MOZZARELLA STICKS	\$ 9	New;	Black Magic Oysters from Prince Edward Island not too big, not	
	Fried Mozzarella Cheese with Marinara	Ψ5		oo small, just right!	
	BLACKENED CHICKEN QUESADILLA	\$12	0	BOSTON.COM'S BEST FRIED CLAMS	\$21
V	Blackened Chicken Breast cooked in a tortilla with Shredded			Ranked 6th in the State for a reason! The best Fried Clams	
	Mozzarella Cheese & Pico de Gallo			south of Ipswich and a staple for over 40 years!	
New!	CAPRESE SALAD STARTER	\$12			
	Sliced Tomatoes, Buffalo Mozzarella, Oil, & Balsamic g	laze.			

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WINE LIST Glass Bottle **Glass Bottle** \$36 **RUFFINO MOSCATO D'ASTI** Italy LA LUCA PROSECCO Italy **\$10 \$36 MOËT E CHANDON IMPERIAL BRUT** France \$95 ROSE **Glass Bottle** WHISPERING ANGEL ROSÉ \$44 \$12 Provenance France \$50 **ULTIMATE PROVENCE ROSÉ** WHITE WINES Glass Bottle Glass Bottle **HOUSE PINOT GRIGIO** <u>\$10</u> <u>\$36</u> Italy **HOUSE CHARDONNAY** \$10 \$36 **SANTA MARGARITA** Italy \$49 **KENDALL JACKSON** \$44 California \$13 **PINOT GRIGIO CHARDONNAY** KIM CRAWFORD SAUV BLANC N. Zealand \$48 LA CREMA CHARDONNAY **\$13** \$44 Sonoma **BEX RIESLING** \$36 Germany \$10 **DUCKHORN CHARDONNAY** Napa \$60 WINES RED **Glass Bottle Bottle FLOWERS PINOT NOIR** BELLE GLOS PINOT NOIR Sonoma **\$75** \$60 California 'DAIRYMAN' Coast CANTINA ZACAGNINI \$44 Abruzzo **HOUSE CABERNET SAUVIGNON** Califonia **MONTEPULCIANO** Italy \$10 **\$36** POST & BEAM CABERNET \$65 **COPPOLA PINOT NOIR (HOUSE)** Califonia Napa \$10 \$38 **BY FAR NIENTE VILLA PUCCINI TOSCANA** Toscano \$35 **DUCKHORN MERLOT** \$65 Napa SAN POLO BRUNELLO DI Montalcino **\$90 RUFFINO CHIANTI CLASSICO** \$10 **\$36** Toscano Italy MONTALCINO \$14 **DECOY CABERNET SAUVIGNON** Sonoma \$49

The Winthrop Arms has been featured on TV and programs and in articles which include:



BY DUCKHORN





California











SALADS **MIXED GREENS SALAD** ARMS CAESAR SALAD \$13 Baby Spinach, Beets, Carrots, Cherry Tomatoes, & Walnuts Crisp Romaine topped with Caesar Dressing and Parmesan Cheese **ARUGULA SALAD** \$14 **MEDITERANEAN SALAD** Baby Arugula, Tomato, Lemon, Shredded Parmesan Cheese Iceberg, Red Peppers, Basil and Buffalo Mozzarella Lite Vinaigrette **HOUSE SALAD** Dressing Iceberg, Romaine, Carrots, Cucumber, Peppers, Tomatoes, Onions ADD: (2) CHICKEN BREASTS \$10 | (1) CHICKEN CUTLET \$10 | SALMON \$14 | GRILLED SHRIMP \$13 | FULL ORDER OF STEAK TIPS \$14 BURGERS & SANDWICHES ALL AMERICAN CHEESEBURGER \$16 **BACON BLUE CHEESEBURGER** \$17 American Classic: 8oz Beef, Lettuce, Tomato & Onion. 8oz Beef, Bacon, Blue Cheese Crumble, American, Lettuce, Tomato CAPRESE CHICKEN SANDWICH \$16 \$16 NASHVILLE HOT CHICKEN SANDWICH Grilled Chicken Breast, Tomato, Mozzarella, Basil and Balsamic Fried Bell & Evans Breast, Nashville Hot, Lettuce, Tomato, Onion MAINE LOBSTER ROLL **\$32 DOCS HOUSE BURGER** \$16 Half a pound of Maine Lobster meat mixed with Mayo 8oz of Beef, Bacon, American Cheese, Arugula and Burger Sauce \$17 HADDOCK SANDWICH CHICKEN PARMESAN SANDWICH Fried Chicken Breast, Marinara & Mozzarella Blackened, Broiled or Fried Haddock topped with Tartar sauce **ALL BURGERS & SANDWICHES SERVED WITH FRENCH FRIES ADD ONION RINGS TO ANY ORDER \$2** REES **ARMS STEAK TIPS** DOC'S CHICKEN POT PIE \$17 8oz of Marinated Tips served with Julienned Veggies & Rice Pulled Chicken, Peas & Carrots under a flaky crust with Mashed Potatoes **ARMS GRILLED CHICKEN** PAN-BLACKENED SALMON **\$29** Two Bell & Evans Breasts served with a choice of vegetable Fresh Salmon with a Lite Cajun Crust, cooked on a cast & potato iron skillet and served over brown rice & spinach CHICKEN OR *VEAL* AMANDA FISHERMANS PLATTER **\$MKT** Breaded Cutlet, Asparagus, Mozzarella Cheese sautéed in Haddock, Shrimp & Scallops: Baked, Broiled, Naked our White Wine Mushroom Sauce next to Mashed Potatoes (GF). Fried or Blackened (GF) with a Potato & Vegetable \$24/\$29 CHICKEN OR VEAL PARMESAN HADDOCK CAPRESE **\$26** Classic Cutlet, Marinara, and Mozzarella Cheese served with Fresh Haddock, Basil, Mozzarella Cheese & Tomatoes over a choice of: Angel Hair, Linguine or Cavatappi Mashed Potatoes & Asparagus. Also available: Baked, \$24/\$29 CHICKEN OR <u>VEAL</u> LIMONE Blackened (GF), Naked (GF), Broiled or Fried Classic Cutlet, Asparagus, Mozzarella Cheese in a lemon SEAFOOD SCAMPI \$28 sauce with a choice of: Angel Hair, Linguine or Cavatappi Day Boat Scallops & Shrimp, Garlic & Oil over a bed of Linguini with Broccoli topped with Romano Cheese BROILED OR BLACKENED PORK CHOPS \$29 2 Double-Thick Pork Chops, Choice of Potato & Vegetable **BAKED STUFFED SHRIMP OR SCALLOPS \$MKT** ARMS CHICKEN UNDER A BRICK Shrimp or Day Boat Scallops OR BOTH! Served witha potato & vegetable. Also available: Baked, Blackened 1/2 Roasted Chicken crispy on the outside tender in the center (GF), Naked (GF), Broiled or Fried (1) Served with a Potato & Vegetable we recommend ordering with your Appetizers, yields a longer cooking time. **BLACKENED CHICKEN LINGUINE** \$39 **NEW YORK SIRLOIN STEAK** Blackened Chicken Breast, Broccoli, Mushrooms in a bed of Linguine in our homemade Cajun Cacciatore sauce 14oz USDA Prime Sirloin Steak Topped with Garlic Butter and served with Sautéed Broccoli & Baked Potato **TURKEY DINNER** \$19 Thanksgiving Turkey with all the fixings. Squash, Mashed **ARMS LAMB CHOPS** \$32 Potatoes & Sage Stuffing. Two Double-Thick Lamb Chops served with a Potato & Vegetable. **\$MKT** ARMS FAMOUS PRIME RIB **VEAL OF THE WEEK! \$MKT** Friday and Saturday night special! A Bone In Fred Whether it's out Bone in Veal Chop or our classic Veal Flinstone cut of beef served with a house salad & potato **Louise** Ask your server which Veal is available tonight! **LOBSTER PASTA** \$32 LOBSTER PIE OR TRIO **\$36** Maine Lobster mixed with a thicker cream sauce infused Just Lobster or a mix of Lobster, Shrimp & Scallops under with Tarragon over a bed of Linguine or Angel Hair butter & breadcrumbs served with a potato & vegetable VEGETABLE OPTIONS: BUTTERNUT SQUASH, MIXED JULIENNED VEGGIES, SAUTEED BROCCOLI SAUTEED SPINACH, GRILLED ASPARAGUS

POTATO/STARCH OPTIONS: MASHED, BAKED, FRENCH FRIES, RICE PILAF, **SPINACH & LEMON INFUSED BROWN RICE**

SIDES BIG ENOUGH TO SHARE

BASKET OF HANDCUT ONION RINGS \$9 **HOUSE SALAD \$4**

BASKET OF FRENCH FRIES \$9 IDAHO MASHED POTATOES \$5

> MINDICATES ITEMS **ARE GLUTEN FREE**

BAKED POTATO \$6 GRILLED ASPARAGUS \$9 BUTTERNUT SQUASH \$5

INDICATES SLIGHTLY LONGER COOK TIME

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