

**FRIDAYS!
FALL
SEAFOOD
EXTRAVAGANZA!**

F|T

Fairview Tavern

est. 2006

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SEAFOOD
EXTRAVAGANZA!**

New England Clam Chowder \$6

Middleneck Clams \$14

One dozen steamed and served with drawn butter and lemon wedge.

Garlic Mussels \$11

1 lb Prince Edward Island mussels steamed in garlic, butter and white wine, served with breadstick.

Deep fried Calamari \$13

Seasoned floured and flash fried until golden. Served with lemon wedge and marinara.

Oysters Rockefeller \$15

5 oysters topped with spinach, garlic, bacon and Swiss. Baked until golden. Topped with hollandaise.

Pollock Bites \$10

1/2 Lb. breaded pollock, fried until golden. Served w/sriracha tartar for dipping.

Fried Smelt \$11

1/2 Lb. light and crispy fried smelt. Served w/lemon aioli and sour thai chili for dipping.

Gator Bites \$15

Heavy 1/2 Lb. of Cajun beer battered Florida gator tail, flash fried until golden. Served with Louisiana dipping sauce & lemon wedge.

Perch Dinners

3 pc \$13 • 4 pc - \$16

Perch-n-Pierogies \$19

with fries and slaw

Seafood Alfredo \$18

Shrimp, crabmeat, spinach, tomatoe, sautéed and tossed in our housemade alfredo w/penne pasta. Served w/garlic bread stick.

Desserts \$8

Cheesecake, Pecan Cheesecake, Strawberry Layer Cream Cake

(items subject to change)

Entertainment:

TONIGHT - Friday Night Vinyl & More!

Saturday Sept. 28 - Furious George Hartwig

Friday Oct. 4th - An Eve of Elton

John w/Tommy Lee Thompson

Saturday Oct. 5th - Chrissy Strong & Nate Vail

**GUARDS
PLAYOFF
HQ!**

**Battle of
the Bars:
KARAOKE
IDOL
this fall!**

**Breakfast
On Sundays
at 7:00am!**

Download our
Untappd Beer Menu
Scan Here!



Be the first to see
our Blue Plate Specials
Join our E-mail Blast
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