

The New World Tavern

Located in Historic Downtown Plymouth

Home of 38 Draft Beers
and over 150 Bottles

Apps & Shareables

Chef's Board	\$24
Chef's Choice of 3 Artisan Cheeses and 3 Meats	
Pan Seared Scallops & Shrimp	\$15
Cauliflower Pure, Pancetta	
Crisp Fried Calamari	\$8
Sweet Garlic Mayo	
Fresh Green Asparagus	\$8
Poached Egg, Hollandaise Sauce	
Shrimp Scampi	\$15
Sautéed Shrimp, Garlic Wine Sauce, Bread	
Clams Casino	\$8
Littlenecks baked with herbed Panko, Bacon, Lemon	
Baked Oysters (3)	\$9
Fresh shucked Oysters, Nduja Butter, Herbed Panko, Greens, Lemon	
The New World Wings	\$13
Cranberry Buffalo GS - Traditional Buffalo - Korean BBQ	
Nacho Average Nachos GS	\$13
Salsa Verde, Pineapple Pico de Gallo, Lime Cream, Queso Fresco, Jalapeno (Chicken \$4)	
Char-Grilled Cauliflower GS	\$12
Aged Goat Cheese, Whole Grain Mustard, Pickled Red Onion, Garlic, Shallots and Chili Oil	
Heritage Tomatoes Salad	\$8
With Balsamic glazed fresh Mozzarella and Arugula	
Goat Cheese Onion Tart	\$8
On a bed of mixed green salad	
Sautéed Wild Mushrooms	\$12
With creamy white Sauce and Brioche	
Philly Fries	\$8
Fries topped with Cheese and Bacon	

Raw Bar

(Thursday, Friday, Saturday, Sunday)

Ask your server about today's selection

Oysters on the Half Shell

Three....\$8 Half Dozen....\$15 Dozen....\$28

Jumbo Shrimp Cocktail

6 for \$12

Sandwiches

Served With Waffle Fries

Lobster Roll	\$19
Lightly dressed claws & knuckles, Lemon Aioli, Micro Celery, Grilled Brioche	
The New World Grilled Cheese	\$10
Brioche, Apple Onion Spread, Quince Paste, Smoked Gouda & Gruyere Cheeses, Honey Truffle Dipping Sauce	
Grilled Chicken and Prosciutto	\$13
Asiago Cheese, Arugula, on Ciabatta	
Cubano	\$14
Ropa vieja-style braised Pork, Mayoli, Cilantro, Chicharrones Crumble	
Fish Sandwich	\$13
Deep-fried Cod Filet, Tartar Sauce	
Buffalo Chicken Sandwich	\$13
Deep-fried Chicken Breast, Buffalo Sauce	
Hot Pastrami Sandwich	\$9
With Melted Swiss Cheese, served on a Bulkie Roll	
Real Gouda Sandwich	\$10
Thinly Sliced Turkey, Smoked Gouda Cheese, Crispy Bacon with Smokey Maple Mayo	

Soups & Salads

Clam Chowder	CUP	\$5	BOWL	\$7
Creamy New England Style, Iberico Bacon Bits, Chives,				
Caesar				\$11
Romaine Hearts, Parmesan Cheese, Croutons, House Made Dressing				
(Chicken \$4) (White Anchovies \$4)				
Roasted Vegetables and Goat Cheese				\$10
On a bed of mixed greens				
House Salad				\$8
Mixed Greens, House Vinaigrette				
Tofu Salad				\$10
Mixed Greens, Tomatoes, Onions, Cucumber, fried Tofu				

Enjoy the best Omelets and Bennies in town

We open daily at 7am (except Tues.) with our famous Breakfast/Lunch menu

Entrées

Vegetable Risotto	\$12
Mushrooms, Peas, Onion, Pesto with a light Cream Sauce	
Linguini Puttanesca	\$14
Sautéed Black Olives Anchovies, Plum Tomatoes	
Linguini Tomato	\$12
Traditional Marinara Sauce	
Linguini Meatball	\$15
Traditional Marinara Sauce with Meatballs	
Chicken Saltimbocca	\$17
Pan Seared Chicken Breast, Prosciutto, Mushroom, Marsala Sauce, Mashed Potatoes	
Chicken Piccata	\$16
Sautéed Chicken Breast in Egg Batter, Capers, Lemon Wine Sauce with Mashed Potatoes and Green Beans	
Beef Ragù	\$15
Slow Cooked Brisket, Tomato, Garlic, Pappardelle Pasta, Parmesan Cheese	
Moroccan Lamb	\$17
Slow Cooked Lamb, Moroccan Spices over Rice	
Pan Seared Cod	\$21
Lyonnais Potatoes, Vegetables, Hollandaise Sauce	
Fish & Chips	\$17
Deep Fried Cod with Cole Slaw and Tartar Sauce	
Lazy Man Lobster Pie	\$27
Baked Lobster Meat, Seafood Stuffing and Mashed Potato	
Pan Seared Salmon	\$22
Sautéed Potatoes, Asparagus	
Shrimp Scampi	\$21
Sautéed Shrimp, Linguini, Garlic Wine Sauce	
Linguini Con Le Vongole	\$14
Sautéed Clams, Linguini, Fresh Herb Wine Sauce	
Steak Tips	\$18
Marinated Steak Tips, Broccoli, Mashed Potatoes	
Sirloin Steak	\$22
Sirloin Steak 12oz, Fat Chips, Peppercorn Sauce, Garden Mix Salad	
Bavette Steak	\$17
Marinated, grilled Flank Steak 12oz, Fat Chips, Vegetables	

Desserts

Chocolate Truffle Cake	\$9
Tiramisu	\$8

Burgers

Served With Waffle Fries

The Don Juan Burger	\$14
Smoked Gouda, Bacon, Fig Ketchup, Truffle Aioli, Sunny Side Up Egg	
The Rob Burger	\$13
Cheddar Cheese, Bacon, Picked Red Onion, Chili Aioli	
Falafel Burger	\$13
Ground Spiced Chickpeas, Pickled Vegetables, Sriracha, Tahini	
NWT House Burger	\$11
½ lbs. Angus Beef, Lettuce & Tomato Add American, Gruyere, Smoked Gouda, Cheddar, Pickles, Raw Onion \$1 each Add Bacon, Sunny Side Up Egg, Sautéed Onions, Confit Mushrooms each \$1.75	

Flatbread Pizza

Pepperoni	\$13
Classic Pepperoni	
Vegetarian	\$14
Mixed seasonal Vegetables, Mozzarella	
Neo Margherita	\$13
San Marzano Tomato, Whole Milk Mozzarella, Basil	
Buffalo Chicken	\$14
Deep-fried Chicken and Buffalo Sauce	
Shrimp Scampi	\$17
Shrimp, White Garlic Sauce	
House Cheese Pizza	\$11
NWT Pomodoro with a Blend of Cheeses, on a Charred Grilled Flatbread	
Add Bacon, Prosciutto, Mushroom, Fresh Mozzarella, Arugula, Onions, Green Pepper, Pepperoni, Jalapenos Buffalo Chicken, Anchovies, Black Olives, \$2 each	

Kids (under 16)

Chicken or Fish Fingers	\$7
Deep-fried Chicken or Fish Fingers with Fries	
Pasta	\$7
With Red or White Sauce	
Kids Burger	\$7
Plain Burger with Kids sized patty and Fries	
Grilled Cheese	\$7
Classic Grilled Cheese with Fries	

Please note that we cannot guarantee that these items do not contain trace amounts of gluten as we are not an allergen free establishment. Not all ingredients are listed on the menu. Please inform your server if you or anyone in your party has food allergies. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.