

# THE CAFE de PARIS

## SOUPS *Homemade*

FRENCH ONION SOUP 6.00 cup 8.00 bowl  
CLAM CHOWDER 5.00 cup 7.00 bowl  
SOUP OF THE DAY 4..75 cup 6.75 bowl Chef's choice

## APPETIZERS *Starters & Small Plates*

CALAMARI Tossed in a sweet & spicy sauce w/ side of dip sauce 10.00  
CAFÉ BRUSCHETTA Fresh baked foccacia with marinated plum tomatoes, our signature three cheese blend & drizzled balsamic 9.00  
PORK POT STICKERS Pan seared, sweet & spicy sauce 10.00  
SHRIMP COCKTAIL w/ lemon & cocktail sauce 11.00  
BANG BANG CAULIFLOWER Lightly breaded, served with our spicy "Bang Bang" sauce 8.50  
CHEESE PIZZA Traditional thin crust 9.50 (Add pepperoni to your pizza 11.50)  
SHRIMP SCAMPI Served with garlic toast 11.50  
JUMBO CHICKEN TENDERLOINS w/ honey mustard dipping sauce 9.50  
BANG BANG SHRIMP Tossed in spicy creamy Thai chili & Sriracha sauce 11.50  
WING DINGS Served w/ sweet & sour sauce 9.50  
THE CAFÉ SAMPLER (shareable) Bang Bang shrimp, calamari, Bang , Bang cauliflower, bruschetta, & pot stickers, sweet and spicy sauce 18.50

## SANDWICHES

OUR CAFÉ BURGER Served with lettuce and tomato 11.00  
*Add applewood bacon .75 Add choice of cheese .50*  
American , Gorgonzola, Mozzarella, Swiss, Cheddar & Boursin

FISH TACOS Soft heated tortillas with fried schrod, homemade mango salsa, crunchy slaw, drizzled with creamy herb lime sauce 12.50

*Sandwiches served w/ French fries or mixed greens  
(substitute sweet potato fries for \$1.00)*

## ENTRÉE SALADS

*(Please specify if you want your dressing on the side)*

CAESAR SALAD - 10.00

CHOPPED SALAD - Romaine, chopped bell peppers, tomatoes, Portabella mushrooms, red onions, toasted almonds, cheddar & gorgonzola cheeses, tortilla strips and bacon tossed with BBQ Ranch sauce 10.50

WEDGE SALAD - 10.50

### SALAD SIDEKICKS ~ ADDITIONAL TOPPINGS

GRILLED CHICKEN 4.00 - GRILLED SHRIMP 7.00 - GRILLED SALMON 8.00  
MARINATED GRILLED BEEF TIPS 9.00 - SEARED SCALLOPS 9.00

## PASTAS

PENNE, CHICKEN & BROCCOLI w/either Alfredo or lemon wine sauce 15.00  
CHICKEN PARMESAN Served over linguini 16.00  
SHRIMP SCAMPI w/garlic toasts over linguini 18.50

## CAFÉ & CHOWDER HOUSE CLASSICS

CHICKEN MARSALA (over fettuccine upon request) 18.00

BAKED STUFFED HADDOCK - topped w/ crabmeat based homemade Ritz sherry crumbs 19.50

HADDOCK PARISIENNE Broiled with white wine, lemon and seasoned homemade Parisienne crumbs 17.50

BAKED STUFFED SCALLOPS Fresh New England scallops topped w/ crabmeat & homemade crumbs 27.00

## GRILLED SPECIALTIES

CEDAR PLANK SALMON - Signature item, topped w/an orange ginger glaze 19.00

PETIT FILET - 7 ounce tenderloin steak, grilled w/ béarnaise sauce 24.50

STEAK TIPS - Center cut tips grilled in our house marinade 21.00

*Cafe Classics & Grilled Specialties served w/ vegetable of the day & your choice of:  
~ penne marinara ~ potato of day ~ rice of day ~*

**Add a house salad for 3.50 or small Caesar salad for 4.50**

# CAFÉ DE PARIS SPECIALS

## Sandwiches

**Grilled Chicken Breast Sandwich** – Fire roasted chicken, romaine lettuce, tomatoes, fresh basil, mozzarella cheese and red onions on a baguette, served with balsamic vinaigrette dressing – \$11.00

*Above served w/ French fries or mixed greens (substitute sweet potato fries for \$1)*

**Lobster Roll** – Lobster meat, tossed in light dressing on a toasted bun, served with coleslaw & French fries – \$24.50

## Salad

**Fall Salad** – Mixed greens, roasted butternut squash, cranberries, pumpkin seeds, shredded cheddar cheese & apple cider dressing – \$11.50

## Salad Toppers

Grilled Chicken \$4      Marinated Grilled Beef Tips \$9

Grilled Shrimp \$7      Seared Scallops \$9      Grilled Salmon \$8

## Entrees

**Lobster Pie** – Lobster meat, butter baked en casserole and topped with homemade Ritz based crumbs – \$29.50

*Lobster Pie served w/ vegetable of the day & your choice of:  
~ penne marinara ~ potato of the day ~ rice of the day ~*

**Fish n' Chips** – Harp battered schrod, fried w/ French fries & coleslaw 17.50

## *Wine & Dine Menu* *2 Dinners & Bottle of* *Wine for \$39.99*



## ENTREES

### **Schrod Florentine**

Baked & topped w/ spinach, tomato & cheddar cheese crumbs

### **Vermont Maple Salmon**

Grilled salmon topped with ginger spiced maple glaze

### **Boneless Pork Chop**

Grilled and topped with cranberry wine sauce

*Above entrees include your choice of two of the following:  
mixed green salad ~ potato of the day ~ vegetable of the day*

### **Butternut Squash Ravioli w/ Chicken**

Butternut filled raviolis tossed in a maple cream sauce with grilled chicken, cranberries and toasted walnuts

*Not available for parties of 14 or more*



## **COVID-19 Update**

### **Since re-opening we have implemented the following changes for everyone's safety**

Take staff temperatures upon entering work and sign daily health questionnaire

Added sanitation stations, masks and updated employee handbook rules

Added Darcy's outdoor pickup window and designated pickup parking spaces

Added plexiglass to key contact areas

Moved to single use items such as condiments, rollup silverware, menus, etc

Added outdoor café & pub seating option

Increased purchases of disinfectant and sanitizers

Performed thorough building front house and back house deep cleaning

Changed room layouts for more spacing between tables

Increased cleaning & sanitizing in bathrooms, seating & all common areas.