

## Starters

### Soup of the Day

Always homemade, changes often 5

### French Onion Soup

Laced with sherry and brandy; topped with toasted focaccia bread and bubbling Swiss 6

### **NEW!** \*Mussels & Clams

Fresh shellfish sautéed in a creamy broth of lemon and white wine 12

### Ms. J's Buffalo Wings

Named after our good friend, Ms. J. Our wings and drummies are deep-fried, rolled in our spicy hot sauce, and served with bleu cheese dressing 10

### Maddy's Boneless Wings

Hand-cut chicken strips, deep-fried, dipped in our spicy hot sauce, and served with bleu cheese dressing 10

### Wood-Fired Chicken Quesadilla

Cheddar, black bean corn salsa, caramelized onions and grilled chicken breast; served with chipotle ranch sauce 12

### **GF NEW!** \*Ahi Tuna Small Plate

Seared Szechuan pepper rubbed yellowfin with seaweed salad 11

### Calamari Fritti

Caught in the North Atlantic; lightly breaded, and fried, served with marinara and chipotle ranch sauce 11

### Artichoke & Spinach Dip

Hot out of the wood-fired oven with artichokes, spinach, mozzarella and Parmesan; served with pita chips 9

### **GF** Edamame

Steamed and sprinkled with sea salt 5

### **GF** Maple Ginger Salmon

A four ounce fresh salmon filet glazed with maple and ginger; served over fresh sautéed snow peas 8

## On The Side

### Basket of French Fries 5

### Basket of Onion Rings 6

### Basket of Sweet Potato Fries with honey mustard 6

## Wood-Fired Thin Crust Pizza

Great as an entrée or to share as an appetizer, try it with our Chianti Classico in the classic straw bottle!

(Add a small house or Caesar salad for 5)

### **The Classic**

With fresh mozzarella, Parmesan, homemade vine-ripened tomato sauce and fresh basil 10

### Pepperoni

The classic with sliced pepperoni 11

### **NEW!** Summer Salad

Garlic butter brushed crust baked with prosciutto, fresh tomato, and Fontina; topped with lemon basil dressed arugula 12

### **Got Yer Goat**

Warm goat cheese, sun-dried tomatoes, roasted garlic, mozzarella, vine-ripened tomato sauce and fresh basil 12

### **The Margherita**

Ripe tomato, roasted garlic, Fontina, fresh mozzarella; topped with balsamic dressed arugula 12

### **Mediterranean**

Kalamata olives, roasted garlic, fresh basil, ripe tomato, balsamic grilled onion, feta and fresh mozzarella 13

### **T.P.R. Chicken Barbecue**

(T.P.R. = This Pie Rocks) Barbecued chicken, cheddar, bacon, grilled onions, portabella mushrooms and barbecue sauce; topped with fresh scallions 14

## Seasonal Salads

(House-made dressing choices are bleu cheese, balsamic vinaigrette, ranch, lemon-basil vinaigrette and citrus vinaigrette)

### **GF** **The Cobb**

Freshly grilled chicken, avocado, tomato, bacon and hard-boiled egg over mixed greens; topped with feta cheese. Served with your choice of dressing on the side 14

### **GF NEW!** **Hearts of Palm**

Grilled hearts of palm with a salsa of avocado, red onion, mango, and grape tomato over mixed greens tossed with lemon basil dressing 11

### **GF NEW!** **Corsican**

Grilled asparagus, artichoke hearts, roasted red pepper, crumbled feta, red onion and fresh spinach tossed with lemon basil dressing 11

### **GF** **Avocado Apple**

Mixed greens with citrus vinaigrette, apples, ripe avocado, grape tomatoes, maple walnuts and bleu cheese crumbles 11

### **GF** **Fire-Roasted Vegetable**

A Molly's original! Wood-fired vegetables basted with balsamic vinaigrette, served over mixed greens 11

### **GF NEW!** **Local Farm Caprese**

Arugula, local vine ripened tomato, fresh mozzarella and basil leaves, drizzled with olive oil and balsamic fig reduction 11

### **Caesar**

Romaine lettuce, croutons, and Parmesan cheese with our homemade dressing half 5 full 8

### **GF** **House**

Mixed greens, shaved Parmesan, sliced cucumbers, grape tomatoes and carrots. Served with your choice of dressing on the side half 5 full 8

## MAKE YOUR SALAD AN ENTRÉE BY ADDING ONE OF OUR TOPPINGS

Add freshly grilled marinated chicken 3

**NEW!** Add chilled tuna salad 4

\*Add blackened sirloin tips (grilled medium-rare) 4

Add grilled salmon 5

\*Add grilled ahi tuna (grilled rare) 6

Add six large sautéed shrimp 6

\* Although we are confident about the quality and safety of our food production, we are obligated to inform guests that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.



## Sumptuous Sandwiches

(Served with French Fries)

### **NEW!** Tuna Salad Sandwich

Our tuna salad accented with mayonnaise, capers and freshly squeezed lemon; stacked on grilled brioche with cheddar, lettuce, tomato and onion 9

### Philly Steak and Cheese

A soft French roll stuffed with shredded Angus beef, sautéed onions, mushrooms, peppers, and American cheese 11

### C.B.C.

A favorite at Molly's for over 29 years! A grilled marinated chicken breast with crisp bacon, cheddar, lettuce and Jesse's barbecue sauce on a brioche roll 10

### **NEW!** Vegetable Pita

Grilled pita stuffed with roasted red pepper hummus, avocado, sliced mozzarella, and fresh vegetables 10

### Chicken Avocado

A grilled chicken breast topped with crisp bacon, guacamole, Swiss, lettuce and tomato on a brioche roll 10

### Turkey BLT

Thinly sliced turkey breast, crisp bacon, tomato, lettuce, and herb mayonnaise on grilled brioche 10

## Juicy Burgers

(8 oz. Angus beef burgers served with French fries, lettuce, tomato, and sliced red onion on a toasted brioche roll)

### \*Half-Pound Beef Burger 10

Add cheddar, Swiss or American .50

Add bacon .50

### \*Maple Turkey Burger

Mixed with corn, red peppers and basil. Char-grilled and glazed with maple syrup; topped with cheddar, herb mayo and baby arugula 10

### **Homemade Black Bean Burger**

Mixed with corn, peppers, onions, cheddar and a blend of Mexican spices; topped with tomato, arugula and fresh guacamole 9

### \*The Ultimate Burger

Our half-pound burger rubbed with coffee spice blend and grilled; topped with caramelized onions, crisp bacon and Gorgonzola cream sauce 13

## Noodles

(Add a small house or Caesar salad for 5)

### **Wood-Fired Mac & Cheese**

Rigatoni pasta tossed with our cheese sauce and topped with buttered bread crumbs; served with a side salad of mixed greens and balsamic vinaigrette 12  
with prosciutto 14

### **Tomato Basil Rigatoni**

Ripe grape tomatoes sautéed in a garlic butter sauce with fresh basil, Parmesan, and a touch of marinara 11

### **NEW!** Crispy Shrimp Noodle Bowl

Udon noodles and sliced vegetables sautéed in Japanese broth topped with lightly breaded and fried shrimp 15  
without shrimp 11

### Fettuccine Bolognese

Slowly simmered beef bolognese sauce made from scratch with vine-ripened tomatoes over fettuccine pasta 12

### Chicken Carbonara

Chicken strips sautéed with bacon, garlic and basil tossed with Parmesan cream sauce and rigatoni 14

### **Vegetable Piccata**

Fresh broccoli, snow peas, tomato, capers, squeezed lemon, sautéed with white wine, garlic butter, fresh herbs and fettuccine 12

### \*Cajun Beef with Gorgonzola Cream Sauce

Blackened sirloin (grilled medium rare) over fettuccine tossed with rich Gorgonzola cream sauce 15

### Chicken Fettuccine Alfredo

Tender chicken pieces sautéed with broccoli in olive oil, garlic, fresh Parmesan and seasoned cream 13

## Molly's Favorites

(Add a small house or Caesar salad for 5)

### Fish Tacos

Spicy fried haddock wrapped in flour tortillas with guacamole, lettuce, cheddar, rustic tomato salsa, and chipotle ranch; served with confetti Jasmine rice and black bean corn salsa 12  
\*Substitute Ahi Tuna grilled rare 14

### **NEW!** BBQ Baby Back Ribs

Slow roasted baby back ribs basted with Jesse's barbecue sauce and grilled to order; served with French fries 17

### Pan-Seared Thai Chicken

Sautéed chicken breast with coconut milk, green curry, ginger, scallions, sweet bell peppers, served over confetti Jasmine rice 12

### \*Bistro Steak

Char-grilled sirloin with Gorgonzola cream sauce and smoked bacon; served with roasted red potatoes and fresh vegetables 17

### Fish & Chips

North Atlantic haddock beer battered and deep-fried; served with French fries and tartar sauce 13

### **NEW!** \*Cioppino

A medley of sautéed fresh scallops, shrimp, clams, and mussels in tomato garlic broth 19

### **GF** \*Seared Ahi Tuna

Seasoned yellowfin tuna seared rare, served over confetti Jasmine rice with tropical seaweed salad 17

### **NEW!** Grilled Salmon Piccata

Fresh grilled Atlantic salmon topped with a single pan seared sea scallop and drizzled with lemon caper sauce, served over lightly seasoned cherry tomato fettuccine 17

### **NEW!** Today's Fresh Catch

Check the specials for Chef's creative preparation of today's seafood delivery

### **GF** \*Wood-Fired Stir-Fry

A sizzling medley of roasted fresh vegetables with sesame-ginger sauce; served over confetti Jasmine rice 11

Add freshly grilled marinated chicken 3

\*Add blackened sirloin tips (grilled med-rare) 4

Add grilled salmon 5

Add six large sautéed shrimp 6

*We cannot issue separate checks. Sorry for any inconvenience.*

 *Denotes vegetarian items.*

**GF** *Denotes gluten-free items. We do not have a fryer designated to Gluten-Free frying*

*Iced water served upon request. 17% gratuity added to parties of eight or more.*

*We use locally grown seasonal products whenever possible. Menu prices and availability subject to change without notice.*

