

TAPPED!

GASTROPUB



Dinner Menu // 5p - 11p

Welcome to TAPPED Gastropub!

TAPPED began as a vision of the modern “public house” - a place where the community could gather together and enjoy fresh, local foods and drinks in a comfortable environment. At the core of our vision was a principle to respect our patrons and support our community.

At TAPPED, we make every effort to support our local fishers, farmers, and brewers, and we are proud to serve their diligently grown and passionately crafted goods to you. Our food is made from scratch using the finest ingredients from all around the region, including fresh seafood, free-range chicken, and Hereford beef, while reducing the amount of gluten, trans-fats and high-fructose corn syrup in our recipes.

TAPPED offers a large variety of unique craft beers, wines, and specialty cocktails, and we are always adding new beverages to our selection. For the adventurous palate, catch a beer flight and discover your new favorite brew. If you're in the mood to pour your own pint, sit at one of our draft beer tables and pour at your own pace from the taps at the table.

If you have any questions, don't hesitate to ask.

starters

fried calamari

fried calamari, lemon, cocktail sauce 10

shrimp and grits

sautéed shrimp, beer battered smoked gouda cheese grit cakes, whiskey glaze 11

fried cheese trio 📌

mozzarella, smoked gouda, havarti cheese, marinara sauce 10.5

shrimp crostini 📌

jumbo shrimp, garlic, basil, red and yellow sun-dried tomatoes, lemon butter sauce 13

lump crab cakes

3 lump crab cakes, baby greens, dijon mustard cream sauce 13

lobster dip 📌

fresh lobster meat, cream cheese blend, toasted pita chips 14.5

fish tacos

fried flounder, coleslaw, mango salsa, shredded carrots, purple cabbage, thai chili sauce 8

slider bar*

*american kobe, bourbon bacon jam 10 //**seared ahi tuna, cucumber wasabi 10 //**chicken and waffles, maple mustard glaze 10 //*

tapped wings

a dozen wings, buffalo, bbq, sinister, garlic parmesan 11

roasted garlic hummus 📌

roasted garlic and chick peas, toasted pita points 8.5

soup

she crab soup 5, 8 // soup of the day mkt

salad

caesar 5 // house 5*

caprese salad 📌

mozzarella, basil, tomatoes, red onion in balsamic vinegar, balsamic glaze 10

roasted chick pea and kale salad 📌 📌

kale, roasted tomato vinaigrette, pineapple, mandarin oranges, roasted red peppers, roasted chick peas, carrots, purple cabbage 11

blackened tuna avocado salad* 📌 📌 📌

rare spicy tuna, tomatoes, red onion, balsamic vinaigrette, black and white sesame seeds, fresh avocado 15

dressings*

*ranch // balsamic vinaigrette // caesar //**poppy seed vinaigrette // honey mustard //**bleu cheese // roasted tomato vinaigrette //**oil and vinegar //*

proteins*

*chicken 5 // ahi tuna 9 // salmon 7 //**scallops 7 // shrimp 6 // sirloin 8 //**mahi 7 // crab cake 6 //*

land

cajun rubbed ribeye* 📌

16oz. hereford ribeye, cajun spices, wasabi butter, fingerling potatoes, sautéed asparagus 28

dry aged ny strip* 📌

12oz. ny strip, malibu carrots, smoked gouda cheese grits, chive oil 36

lobster stuffed filet*

2 filet medallions, beer battered lobster tail, mashed potatoes, chef's vegetable 33

beer braised short ribs 📌

beer braised short ribs, roasted fingerling potatoes, malibu carrots, wild mushroom demi-glaze 28

hawaiian chicken

pineapple soy marinated breast, pineapple, mandarin oranges, roasted red pepper, green onions, pineapple cream sauce, gouda cheese grits, chef's vegetable 16

parmesan encrusted chicken

breaded chicken breast, parmesan crust, garlic parmesan cream sauce, fingerling potatoes, sautéed asparagus 17

prosciutto topped chicken 📌

seared chicken, prosciutto, mozzarella, roasted tomato vinaigrette, mashed potatoes, chef's vegetable 18

sea

sun-dried tomato pesto salmon* 

oven roasted salmon, sun-dried tomato pesto, jasmine rice, chef's vegetable 18

blackened sea scallops  

blackened scallops, lime butter sauce, jasmine rice, sautéed asparagus 22

crab encrusted mahi-mahi  

mahi-mahi, lump crab meat, citrus butter sauce, jasmine rice, sautéed broccolini 23

lump crab cake dinner 

crab meat, dijon mustard sauce, jasmine rice, sautéed broccolini 23

pan seared cashew ahi tuna*  


sesame soy tuna, cashew flour, white wine butter sauce, jasmine rice, sautéed asparagus 24

lobster marsala

cold water lobster tail, creamy risotto, mushroom marsala sauce 32

fish en banana 

mahi filet, pineapple mango chutney, coconut curry sauce, baked in a banana leaf, jasmine rice, chef's vegetable 22

fresh catch of the day* 

today's fresh catch prepared to your liking, citrus butter sauce, jasmine rice, chef's vegetable MKT

pasta

shrimp scampi

shrimp, white wine, garlic, fresh basil, tomatoes, linguini, lemon juice, olive oil 20

fettuccine alfredo

fettuccine, mushrooms, broccolini, roma tomatoes, mozzarella, cream sauce, parmesan cheese 15

chicken pancetta tortellini 

3 cheese tortellini deep fried tossed with chicken and pancetta onions peppers and mushrooms roasted tomato cream sauce 18

shrimp and scallop soba

jumbo shrimp, sea scallop, toasted sesame seed sauce, broccolini, onions, peppers 21

sides

broccolini 4 // asparagus 4 // sautéed spinach 4 //

mashed potatoes 3 // fingerling potatoes 4 //

french fries 3 // creamy risotto 5 //

sweet potato fries 3 // thai grade jasmine rice 3 //

malibu carrots 4 // smoked gouda cheese grits 4 //

drinks

coke // diet coke // ginger ale // sprite // mello yello //

orange fanta // root beer // pink lemonade //

sweet tea, unsweet tea, hot tea // virginia roasted coffee //

 *gluten free*

 *house favorite*

 *jim white approved*

*consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness-especially if you have certain medical conditions. items served raw or undercooked: contain or may contain raw or undercooked ingredients; may be requested undercooked, or cooked to order. any items with an asterisk can be undercooked. before placing your order, please inform your server if a person in your party has a food allergy.

burgers

tapped burger*

certified hereford beef, lettuce, tomato, red onion, french fries 10

chipotle black bean burger

black bean burger, mango salsa, whole wheat bun, lettuce, tomato, french fries 9.5

bbq bacon cheeseburger*

pineapple bbq sauce, cherrywood smoked bacon, aged cheddar cheese, lettuce, tomato, red onion, french fries 12.5

smoked gouda & spinach burger* 📌

smoked gouda, cherrywood smoked bacon, spinach, scallions, sesame soy sauce, pretzel roll, french fries 13

boursin cheeseburger* 📌

boursin cheese, fried egg, lettuce, tomato, red onion, french fries 12.5

avocado swiss turkey burger

ground turkey, swiss cheese, avocado, lettuce, tomato, red onion, pretzel roll, french fries 10

american kobe burger*

kobe beef, crispy pancetta, havarti cheese, whole wheat bun, lettuce, tomato, onion, french fries 14

buffalo burger*

spice marinated ground bison, buffalo mozzarella, kaiser roll, lettuce, tomato, onion, french fries 13

proteins*

kobe 2 // marinated bison 2 // black bean patty // turkey //

toppings*

cheese 1 // cherrywood bacon 1.5 // avocado 1.5 // sautéed mushroom 1 // fried egg 1.5 // sautéed onions 1 // crispy pancetta 1.5 //

customize your burger by substituting proteins and adding toppings.

sandwiches

chicken caprese sandwich

grilled chicken, fresh mozzarella, basil, roma tomato, balsamic glaze, focaccia bread, french fries 12

chicken swiss & avocado

chicken breast, swiss cheese, avocado, focaccia bread, lettuce, tomato, onion, honey mustard mayonnaise, french fries 12.5

bbq bacon & cheddar chicken

chicken breast, pineapple bbq sauce, cherrywood smoked bacon, aged cheddar cheese, lettuce, tomato, red onion, french fries 11.5

crab cake sandwich

lump crab cake, lettuce, tomato, red onion, dijon mustard sauce, french fries 13

cheese steak pita* 📌

beef shoulder, onions, peppers, pita bread, swiss cheese, french fries 10

mahi-mahi sandwich

mahi-mahi, lettuce, tomato, red onion, french fries 12.5

desserts

three layered chocolate cake

grand marnier whipped cream, kahlua whipped cream, hazelnut chocolate ganache, chocolate covered strawberry 8

bananas foster

fresh sliced bananas sautéed in rum and caramel, topped with cashews, served over vanilla ice cream 7

vanilla bean creme brûlée

vanilla bean custard topped with caramelized sugar 7

chocolate peanut butter bread pudding

peanut butter custard, fresh bread, pound cake, chocolate morsels, drizzled with peanut butter glaze 7

homemade apple pie

blend of 3 apples, sliced and finished with streusel topping, baked to perfection 6

add a scoop of vanilla ice cream to any dessert 2