Appetizers

Sauteed Mushrooms in Red Wine & Butter	4.75	Chicken Wings 8.2	5
Shrimp Cocktail	9.50	Garlic Bread Sticks (4 to an order)	5
Kelly's Own Seafood Chowder	4.50	House Seasoned Fries 4.5	0
Steamed Littleneck Clams	9.50	Brew City Beer Battered Onion Rings 4.7	5
Chicken Fingers		Brew City Beer Battered Mozzarella Sticks5.7	15
Buffalo Shrimp	7.75	Jalapeno Poppers	5
Calamari	7.95		
		ads	
Served with	h your cho	ice of salad dressing.	
Chicken Ceasar Salad	8.75	Chef Salad 8.7	75
Steak Ceasar Salad	10.25	Your choice of Roast Beef, Grilled Chicken Breast or	
Salmon Ceaser Salad		Ham, hardboiled egg, cheese, and fresh greens	
Crisp romaine tossed with mushrooms, onion,		Greek Salad	95
parmesan cheese & Ceaser dressung, topped		Crisp greens topped with black olives, feta cheese,	
with your choice of grilled meat		lettuce, tomato, onions, and pepperoncini.	2725
Beef Taco Salad	8.75	Spinach Salad 8.	95
Shredded lettuce, tomatoes, sour cream, and salsa		Fresh spinach, mushrooms, tomato, hardboiled egg.	
topped with cheese, and served in an eatible		and bacon served with bleu cheese dressing	7-
salad bowl		Fresh tossed greens, tomato and eucumber.	13
Crab Taco Salad	10.25	Boneless Buffalo Wing Salad9,	50
Shredded lettuce, crab salad, hardboiled egg, and		Strips of breaded white meat chicken in our wing	30
pickles, served in an eatible salad bowl.	0.75	sauce tossed with fresh greens with tomato, cucumber,	
Served in an eatible salad bowl.	.0.13	and hardboiled egg served with bleu cheese dressing.	
Buffalo Shrimp Salad	9.95		
Fresh greens topped with crispy fried shrimp coated			
with our tangy hot sauce			
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Kelly's World Renowned

Omelettes

Made Only With The Freshest Ingredients

served with our chef's choice of potato & bread stick.	
Mexican - with ham, tomato, pepper, onion, mushrooms, and sour cream	9.50
Western - with ham, onions, and peppers	8.50
Spanish - with ham, onions, peppers, tomato, mushrooms, and cheese	9.25
vegetarian - with onions, peppers, tomato, and mushrooms	8.75
Broccoli & Cheese	8.75
Spinach with Mushrooms & Cheese	8.75
Daton with Mushrooms & Cheese.	8.75
Crab & Cheddar - served with salt potatoes	9.95
Greek - with spinach, tomato, onion, mushrooms, feta cheese	8.95

Create Your Own Omelettes

We'll Make It Your Way, and Give You a Price.

Omelettes made with Egg Beaters available for an extra \$1.00 (Add Cheese Extra \$1.00 - Add Feta Cheese Extra - \$1.50)

Dinner Entrees

Served with garden salad, choice of salt potatoes, rice or fries & bread sticks.

Served with garden salad, choice of sale portates,	
Aged New York Strip Steak Cut Fresh to Order	
	19.75
12 Oz Cut	-3.13
Add Blackened Seasoning.	1.50
Add Sauteed Mushrooms	2.50
Marinated Chicken Breast	17.75
Tender breast of chicken, marinated in our own special sauce, served over fried	17.75
Cajun Chicken Breast	17.73
Tender breast of chicken, topped with Cajun seasoning, served with Fried Rice.	20.75
Roast Long Island Duck	20.75
Served with a tangy orange glaze.	ack 19.50
St. Louis Smoked Rios	ack 17.50
Tender pork ribs slow cooked until the meat is falling off the bone.	20.50
Linguini with White Clam Sauce	
Shrimp Alfredo Over Linguini	
Chicken Alfredo Over Linguini	17.30
Seafood	
	10.75
Sauteed Scallops	19.75
Sauteed Scallops Fresh sea scallops sauteed in white wine, butter and mushrooms. Fresh Swordfish	19.75
Sauteed Scallops Fresh sea scallops sauteed in white wine, butter and mushrooms. Fresh Swordfish Broiled with butter, lemon juice and white wine.	20.75
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Combo Platters

1/2 Rack of Ribs & Chicken Breast 23.95 8 oz. NY Strip & Sauteed Scallops......25.95 1/2 Rack of Ribs & Grilled Shrimp 23.95 8 oz. NY Strip & Snow Crab Legs25.95

Sandwiches

5.95

Marinated Chicken Breast Sandwich 9.75 Served with lettuce, tomato and seasoned fries. Cajun Chicken Breast Sandwich 9.75 Served with lettuce, tomato and seasoned fries. Reuben 8.75 Corned beef with sauerkraut and melted Swiss cheese served on grilled deli rye bread. Rachel 8.75 Corned beef with cole slaw and melted Swiss cheese served on grilled deli rye bread. Open NY Strip Steak Sandwich 10.95 Served on a toasted roll with cheese & sauteed mushrooms & seasoned fries. French Dip 9.20 Juicy slices of roast beef served with an jus and seasoned fries Hot Roast Beef 6.20 With your choice of Swiss or cheddar cheese on a deli roll with horseraddish sauce.	Chicken Club with Seasoned Fries
	gers
Mushroom Burger corond with or without	t cheese
Crilled Onion Burger served with or wi	thout cheese
Ro Rurger served with cheese fried egg a	nd fried onions7.00
Tully Burger served with cheese, onion, le	ttuce, tomato, and mayo7.00
	Platters
Jumbo Bacon Burger Platte	9.75
Served with lettuce, tomato, coleslaw, pickles	
Chicken Fingers & Season Fries serve	ed with coleslaw and BBQ sauce
Fried Clams & Seasoned Fries served	with coleslaw and tartar sauce
Shrimp & Season Fries	9.75
Popcorn shrimp deep-fried, served with cole	slaw and cocktail sauce.
1/2 Rack of Ribs served with coleslaw and	d fries
Breaded Scallops served with coleslaw ar	nd fries
Fish Sandwich served with coleslaw and f	ries9.75

Desserts

All desserts are 5.75

N.Y Style Cheesecake

With strawberry sauce topping

Chocolate Brownie

Topped with varilla ice cream and whipped topping.

Hot Pecan Pie

Served with or without ice cream,

Strawberry Shortcake

Fresh Bakes Biscuits with Vanilla Ice Cream Topped with Strawberries and whipped topping.

Parfaits

With your choice of strawberries, chocolate sauce, or Creme de Menthe.

Children's Menu

(Children 12 and Under)
Meals served with seasoned fries

Child Burger & Fries	8.25
	8.25
Child Pasta	7.75
Grilled Cheese & Fries	7.25
Hotdog & Fries	7.25



- \$2.50 Plate Sharing Charge On Table Settings of 6 or More Persons Paid with Separate Checks
A 19% Gratuity Will be Added to Each Check.

NO CHARGES ACCEPTED FOR CHECKS BELOW \$15 ON CHARGE CARDS (\$1.00 Service Charge Added)