

# JOHNNY B'S ROADSIDE SALOON

1457 Meriden Rd. Wolcott (203) 879 – 2216

## SOUP

[www.johnnybsroadsidesaloon.com](http://www.johnnybsroadsidesaloon.com)

## RAW BAR

Soup of the Day- See Daily Specials

French Onion Au Gratin- \$6.99

*House-made beef broth and onion blend with seasoned croutons and toasted provolone & Swiss cheese*

New England Clam Chowder- \$7.99

*House-made creamy chowder with potatoes, bacon & celery served with oyster crackers*

Chili- \$9.99

*Made from scratch with peppers, onions, melted cheddar & diced red onions, served with freshly fried tortilla chips*

\*Shrimp Cocktail- \$2.50 ea.

*Served over ice with spicy cocktail sauce & lemon.*

\*Clams on the ½ Shell 6) \$9 or 12) \$18

*Fresh littleneck clams shucked to order served over ice with spicy cocktail sauce & fresh lemon wedge.*

\*Oysters on the ½ Shell 6) \$17 or 12) \$34

*Fresh local oysters shucked to order served over ice with spicy cocktail sauce, mignonette, & lemon.*

## WINGS

Bone-IN – 6) \$7.99 or 12) \$15.99 *house-seasoned & deep-fried, jumbo chicken wings tossed in any flavor sauce.*

*Served with celery and your choice of house-made chunky blue cheese or buttermilk ranch.*

Bone-LESS – 6) \$9.99 or 12) \$19.99 *hand-cut chicken breast tenders freshly battered & fried to order tossed in any one of our signature wing sauces. Served with celery and house-made chunky blue cheese or buttermilk ranch.*

### **Flavor Options:**

Buffalo (hot or mild), Sesame Teriyaki, Heather's Secret Sauce, Garlic Parmesan, HBBQ, Buffalo Parmesan, Buffalo BBQ, Buffalo Lemon Pepper, Carolina Gold, General Tso's, Ole' Bay Dry Rub, Cajun Dry Rub, Lemon Pepper Dry Rub  
(Only 1 flavor per order – All Flats or All Drums +\$2 – Extra Sauce, Dressing or Celery +\$1 ea.)

## LAND & SEA STARTERS

*Steamed Clams- A dozen fresh littleneck clams steamed in a white wine, garlic butter broth with garlic toast points, drawn butter & sliced lemon.	\$18	Loaded Cheese Fries- Crispy seasoned fries with bacon, melted Monterey & cheddar cheese & house-made ranch. <u>ADD</u> house-made chili + \$4	\$10
*Drunken Steamed Clams- A dozen fresh littleneck clams, diced tomatoes, spicy Italian long hot peppers & fresh garlic steamed in a rum & beer broth with drawn butter, sliced lemon & garlic toast points.	\$20	Nachos- Freshly fried corn tortilla chips loaded with mixed cheeses tomatoes, red onions, lettuce, jalapenos, salsa & sour cream <u>ADD</u> chili +\$4, chicken +\$7, short rib +\$9 or sirloin* +\$16	\$15
*Lobster Stuffed Mushrooms- House-made lobster stuffing filled mushroom caps baked with white wine & butter served with drawn butter & lemon wedge.	\$13	Chicken Quesadilla- Fresh grilled chicken breast & mixed cheeses grilled in a 12" flour tortilla with lettuce, diced tomatoes, salsa & sour cream	\$14
*Calamari Fritta- Fresh calamari rings & tentacles lightly battered & fried to order with house-made marinara sauce & fresh sliced lemon wedge. <u>WITH</u> fried cherry peppers & gorgonzola cream sauce	\$15 \$18	Potato Skins- House-made potato skins fried to order with mixed cheeses & bacon crumbles. Served with sour cream. <u>ADD</u> chili +\$4, chicken +\$7, short rib +\$9 or sirloin* +\$16	\$10 \$16
*Crab Cakes- Two pan seared jumbo lump crab cakes with house-made remoulade sauce & fresh sliced lemon wedge.	\$15	Mozzarella Sticks- Italian breaded sticks of mozzarella fried to order sprinkled with grated parmigiana & fresh herbs, served with marinara.	\$9
*General Tso's Popcorn Shrimp- Popcorn shrimp battered & fried to order tossed in General Tso's sauce sprinkled with sesame seeds with fresh lemon.	\$13	Fried Pickle Chips- Thick cut dill pickle chips battered & fried to order served with a side of zesty boom boom sauce.	\$9

## FRESH GREENS

Classic Caesar- Crisp chopped romaine hearts with house-made seasoned croutons, shaved parmesan reggiano & our house-made Caesar dressing.	\$10	Fresh Garden Salad- Fresh mixed greens with tomatoes, green peppers, red onions shaved carrots, croutons & cucumbers.	\$9
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ADD Chicken*: Fried, Grilled, Blackened, Cajun, or tossed in any flavor sauce	+ \$7
ADD Shrimp*: Fried, Grilled, Blackened, or Cajun	+ \$12
ADD Scallops*: Fried, Grilled, Blackened, Cajun or Lemon Pepper Seasoned	+ \$14
ADD Steak* (to your liking): Grilled, Blackened, or Cajun	+ \$16
ADD Salmon*: Grilled or Blackened	+ \$15

\$1/ea: Bacon, Hard Boiled Egg, Cheddar, Mozzarella, Crumbled Blu Cheese, Jalapeno, Hot Cherry Peppers, Extra Dressing/ Items

**DRESSING OPTIONS: House Italian, Oil & Vinegar, 1000 Island, Honey Mustard, Creamy Italian, Ranch, Blu Cheese, Parmesan Peppercorn, Balsamic**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\*

\*Please inform your server of any allergies – \$1 Fee for all To-Go orders – 20% Gratuity added to all tables of 8 or more\*

# HOUSE-MADE SPECIALTIES

## ADD A FRESH SIDE SALAD + \$2.99

- \*Lobster Mac & Cheese- \$26  
Creamy house-made mac & cheese with picked lobster meat & seasoned bread crumbs baked to perfection.
- \*Salmon- \$25  
8oz flame grilled or blackened Atlantic salmon filet served with fresh sauteed vegetables & your choice of potato.
- \*Fried Shrimp, Cod -OR- Scallop Platter- \$26  
Your choice of cod, shrimp or scallops freshly battered & fried to order with fries, cole slaw, tartar sauce & lemon wedge.
- \*Shrimp Scampi- \$23  
Extra virgin olive oil, roasted garlic & diced tomatoes in a fresh herb white wine sauce served over linguini.
- \*Seafood Stuffed Shrimp- \$26  
Four jumbo shrimp baked with our buttery house-made crab stuffing alongside fresh sauteed vegetables, potato & drawn butter.

## BURGERS

### SERVED WITH SEASONED FRIES

-UPGRADE TO BEER-BATTERED ONION RINGS OR SWEET POTATO FRIES + \$2-

- \*Original Burger- \$14  
8oz fresh hand-pressed beef patty, flame grilled to your liking with American cheese, lettuce, tomato, red onion, pickles & mayo on a toasted brioche bun.
- \*Bacon Burger- \$16  
Our Original burger loaded with crispy applewood smoke bacon.
- \*Cowboy Burger- \$15  
8oz fresh hand-pressed beef patty, flame grilled to your liking stacked with beer battered onion rings, cheddar cheese, & BBQ sauce on a toasted brioche bun.
- \*Patty Melt- \$15  
Sauteed onions, applewood smoked bacon & Swiss cheese on our 8oz flame grilled beef patty grilled on fresh rye bread.
- \*Mushroom & Swiss- \$15  
Our 8oz fresh hand pressed beef patty flame grilled to your liking with melted Swiss cheese & fresh sauteed mushrooms on a buttery toasted brioche bun.
- \*Farmhouse Burger- \$17  
Toasted brioche bun topped with our 8oz fresh beef patty grilled to your liking, with American cheese, sunny side up egg, bacon, lettuce, tomato, red onion & mayo.
- \*Secret Blu Cheese Burger- \$16  
Our fresh 8oz hand pressed beef patty flame grilled to your liking encrusted in toasted blu cheese, crispy applewood smoked bacon & drizzled with our house secret sauce on a toasted brioche bun.
- \*Sausage Burger- \$14  
Fresh ground sausage patty with provolone cheese & freshly sauteed peppers & onion on a toasted brioche bun.

## SIDES

- Fresh Sauteed Seasonal Vegetables \$5
- House-Made Mashed Potatoes \$5 – Loaded w. cheese & bacon + \$2
- Baked Potato \$4 - Loaded w. cheese & bacon + \$2
- Sweet Potato Fries \$6
- Seasoned Fries \$5
- Beer-Battered Onion Rings \$7
- House-Made Cole Slaw \$4
- Side Garden Salad \$5

## DESSERTS

- Carrot Cake-house-made with cream cheese frosting \$6
- Rice Pudding-house-made fresh daily \$5
- Fried Oreos-with whipped cream & chocolate sauce \$7

## ADD TWO SEAFOOD STUFFED SHRIMP\* +\$9

- \*New York Sirloin- \$25  
12oz hand-cut & house seasoned NY Sirloin, flame grilled to your liking with sauteed vegetables & choice of potato.
- \*Rib-Eye Steak- \$28  
14oz beautifully marbled ribeye, hand-cut, house seasoned and char-grilled to your liking, with vegetables & potato.
- \*Beef Tips- \$24  
Hand-cut to order & grilled to your liking with sauteed onions & house teriyaki over mashed potatoes.
- \*Monterey Chicken- \$22  
Fresh-cut chicken breast, flame grilled & lathered in BBQ with bacon, diced tomatoes & Monterey cheddar cheese served with fresh sauteed vegetables & choice of potato.
- \*Seafood Casserole- \$27  
Shrimp, scallops & picked lobster meat baked with a buttery Ritz crumble, served with fresh sauteed vegetables & choice of potato.

## KIDS

-- Intended for children 12 years or younger --

- House-Made Mac & Cheese- \$7
- Cheeseburger Sliders-(2) served with fries. \$8
- Chicken Nuggets-with fries \$8
- Grilled Cheese- with fries \$7
- Cheese Quesadilla-with fries \$8

## SANDWICHES

### SERVED WITH SEASONED FRIES

-UPGRADE TO BEER-BATTERED ONION RINGS OR SWEET POTATO FRIES + \$2-

- Braised Short Rib- \$16  
Tender braised short rib, cheddar cheese & sauteed onions grilled on Texas Toast with a side of house-made consommé.
- Pork & Peppers- \$10  
Pork & spicy long hot peppers slow simmered in a flavorful broth on a toasted hard roll. ADD cheese + \$1
- Philly Cheesesteak- \$16  
Shaved steak & American cheese with sauteed peppers & onions on a toasted sub roll.
- Chicken Sandwich- \$13  
Your choice of fried or grilled chicken breast with lettuce, tomato & mayo on a toasted brioche bun. ADD Cheese or toss in any one of our wing flavors for an additional \$1 each.
- \*Ribeye Steak Sandwich- \$19  
Thin sliced ribeye flame grilled to your liking with American cheese, lettuce, tomato & mayo on a toasted hard roll.
- Buffalo Chicken Wrap- \$14  
Hand-cut chicken tenders battered, fried & tossed in our spicy buffalo wing sauce with crumbled blu cheese, tomatoes & lettuce grilled in a 12" flour tortilla.
- Rueben- \$15  
Shaved pastrami, Swiss cheese, sour kraut & 1000 island grilled on fresh rye bread.
- Turkey Club- \$14  
Oven roasted turkey breast sliced fresh in house, crispy bacon, lettuce, tomato & mayo stacked high on 3 layers of white toast.
- Chicken Ranch Wrap- \$14  
Fresh chicken breast grilled to order with lettuce, tomato, bacon, ranch & cheddar cheese grilled in a 12" flour tortilla.
- HBBQ Melt- \$14  
Our hand-cut chicken breast tenders tossed in HBBQ sauce with bacon, cheddar & ranch grilled on thick Texas toast.