



In 1888 Clarence Snowman acquired this land and built the current structure. He continued to work here until he sold the property to Charles F. Wescott in 1910.

Charles Wescott's blacksmith shop was a landmark in the village for fifty years. In his earlier years, he kept busy putting runners on sleds, rims on cars and carriages, shoes for horses and oxen, and making repairs on all sorts of ironwork. As the need for this type of work diminished, he turned to decorative forging, a trade in which he found himself to be very skillful. In his later years, he called his shop the Hammer & Tongs. His hardware, weather vanes, signs and other items of this sort made his work well known, and he continued to work at the forge until the time of his death in 1959.

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STEAK & SEAFOOD

APPETIZERS

Oysters on the Half Shell

served w/ lemons and fresh horseradish,
cocktail or horseradish cream sauce - 2.66/pc

Mussels

prepared in white wine garlic, mustard cream or pesto
served w/ garlic and herb buttered bread - 10.66

Steamers

steamed au jus w/ garlic, scallions and red onions
served w/ drawn butter and fresh warmed french bread
- ask your server for today's market price

Maine Hand-Picked Crab Cakes

(choice of grilled, blackened or fried)

served w/ artisan greens, pickled onions and zucchini, fire roasted
red bell peppers, capers and a saffron remoulade - 13.66

Fried Whole Belly Clams

served w/ a choice of remoulade, cocktail or tartar sauce - 12.66

Popcorn Shrimp

cocktail-sized bay shrimp lightly battered and fried
served w/ a choice of remoulade, cocktail or tartar sauce - 8.66

Fried Calamari

served w/ a choice of marinara, remoulade,
cocktail or tartar sauce - 9.66

66 Jumbo Chicken Wings or Tenders

choice of honey-buffalo or our house wing sauce
(mild, medium or hot)

served w/ carrots, celery sticks, coleslaw and a choice of dipping
sauce: bleu cheese, BBQ, honey mustard, or ranch - 10.66

Quesadilla

(blackened upon request)

served w/ red onions, diced tomatoes and jalapeños
sour cream and salsa on the side, add guacamole - 1

8" tortilla - 5.66

12" tortilla - 9.66

add veggies - 2, chicken - 3, steak or shrimp - 6

Garlic Bread Bruschetta

topped w/ pico de gallo and served w/ a sweet and spicy,
asian-style dipping sauce - 7.66

Nachos

Cheese - covered in our 3-cheese sauce,
served w/ salsa on the side - 6.66

Loaded - 3-cheese sauce, topped w/ our Certified Angus Beef®
chili, diced tomatoes and red onions, jalapeños, sour cream,
black olives and scallions - 10.66

Hummus & Falafel Platter

ask your server for the hummus of the day
served w/ sliced tomatoes and cucumbers, kalamata olives,
dill yogurt sauce, chopped lettuce, and warm pita - 9.66

Avocado Spinach Dip

w/ roasted tomatoes, parmesan, monterey jack and cream cheese
served w/ a choice of french bread, pita crisps or tortilla chips - 8.66

Potato Skins - 5.66

Bacon & Cheese w/ sour cream

Chili & Cheese w/ sour cream

Buffalo Chicken w/ bleu cheese

SOUPS

all our soups are made fresh in house daily

Clam Chowder - 7.66

Cold Cucumber & Dill - 5.66

Corn Chowder - 6.66

French Onion - 6.66

Soup of the Day

SIDES - 3.66

Baked Potato

loaded: chili, cheese,
red onions, scallions,
bacon and sour cream
add - 3

Sweet Potato

served with cinnamon
honey butter

French Fries

Sweet Potato Fries

Coleslaw

Mac n' Cheese add - 1

Sauteed Greens

Steamed Broccoli

Side Salad

house or caesar

SANDWICHES

*served w/ french or sweet potato fries and a pickle (except fish tacos)
our bread and rolls are made fresh in house - gluten free bread options available*

66 Lobster Roll

classic fresh Maine lobster salad, served on a fresh baked buttered roll
- ask your server for today's market price

New Orleans Pulled Pork

66 spice rubbed prime pork shoulder, smoked in house over maplewood and roasted for hours, served on a fresh baked bun w/ horseradish coleslaw and cheddar - 12.66



THE Burger

char-grilled Certified Angus Beef®
on a fresh-made bun

add cheese: american, cheddar, monterey jack, pepper jack, or swiss - 1; bleu cheese - 2

add grilled mushrooms, onions, peppers or jalapeños - 1;
bacon, beef chili, guacamole or fried egg - 2;
or the works - 8

vegetarian option: substitute our house-made veggie burger
served w/ lettuce, tomato and red onion - 10.66

Cali Veg

avocado, tomato, cucumber, sprouts, red onion,
vermont cheddar cheese, lettuce and a dill aioli
served on grilled wheat bread - 10.66

Reuben

nyc deli style reuben stacked high with corned beef
served on fresh-made rye bread w/ sauerkraut,
swiss cheese and 1000 island dressing - 12.66

Southwest Chicken

(grilled, fried or blackened)

chicken breast brushed w/ 66 BBQ sauce and
topped w/ latin herb marinated peppers and onions,
pepper jack cheese, guacamole, and a 4 chili aioli
served on a toasted roll w/ lettuce and tomato - 12.66

Fish Tacos

talapia filet in a marinade of tequila, jalapeño, and lime juice,
baked and topped w/ a fresh pineapple slaw, crema mexicana,
and guacamole, served in warm corn tortillas - 13.66

Haddock Sandwich

(grilled, baked, fried or blackened)

fresh north atlantic haddock filet on a seasoned and grilled,
house-made hoagie roll w/ lettuce, red onion and tomato,
served w/ choice of remoulade, tartar or cocktail sauce - 16.66

Club

66-style club with turkey, lettuce, tomato, mayonnaise,
and applewood smoked bacon, served on a choice of grilled bread
(white, wheat, or rye) - 12.66

Po'Boy

fried shrimp, clams, oysters, or silver dollar mushrooms
in a fresh baked roll, chopped romaine, coleslaw, tomato
red onions, pickles, remoulade and crushed red pepper - 13.66



Steak Bomb

sliced Certified Angus Beef® steak,
grilled onions, peppers and mushrooms
w/ american, cheddar, monterey jack, pepper jack or swiss cheese
banana peppers, jalapeños, black olives added upon request
served on a grilled hoagie roll - 14.66

Tuna Steak Sandwich

sushi grade ahi steak coated w/ sesame seeds,
served on fresh-made ciabatta bread w/ roasted red peppers,
our house kimchi, artisan greens and a wasabi aioli
- ask your server for today's market price

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SALADS

add chicken, shrimp or calamari - 4, steak or scallops - 6

66 House Salad

artisan mixed greens w/ carrots, tomatoes and cucumbers served w/ choice of dressing - 6.66

Authentic Caesar

hearts of romaine lettuce, fresh baked seasoned croutons, vine ripe tomatoes, and parmesan cheese mixed w/ classic caesar dressing - 9.66

66 Spinach Salad

sliced apples and strawberries, dried cranberry infused goat cheese, and spicy candied walnuts served w/ pineapple vinaigrette - 12.66

Roasted Beet and Arugula

balsamic marinated red beets and arugula in a strawberry vinaigrette, garnished w/ fried feta cheese - 9.66

Caprese Salad

sliced vine ripe tomatoes and mozzarella w/ basil, extra virgin olive oil and fresh cracked black pepper - 8.66

*Dressings: 1000 island, bleu cheese, ranch, italian, oil and vinegar, honey mustard,
caesar, balsamic vinaigrette and strawberry or pineapple vinaigrette*



66 STEAKS

100% CERTIFIED ANGUS BEEF®

cut in house, served w/ choice of side

- New York Strip** - 12oz. - 24.66
Pub Steak - 8oz. - 16.66, 12oz. - 21.66
Caveman Ribeye - 32oz. (with bone) - 48.66
Delmonico 12oz. - 25.66 • 16oz. - 29.66

** 66 Steaks and custom cuts available for purchase by the pound, for cooking at home. Ask your server for details **

PASTA

*served w/ garlic bread and a side salad
 add vegetables - 3, chicken, meatballs, or shrimp - 4
 Add steak or scallops - 6, lobster - MP*

Baked Lobster Mac N' Cheese
 hand-picked fresh Maine lobster in a 4-cheese sauce
 covered in seasoned bread crumbs
 - ask your server for today's market price

Italian Sausage and Shrimp alla Vodka Sauce
 grilled shrimp and house-ground italian sausage in marinara,
 vodka, scallions and cream - 19.66

Pasta Marinara
 classic italian tomato sauce blended w/ fresh herbs
 and burgundy wine - 13.66

Fettuccine Alfredo
 creamy blend of 3 cheeses, garlic and scallions
 topped w/ shaved parmesan - 15.66

Pesto Chicken
 grilled chicken breast, marinated sun-dried tomatoes,
 and mozzarella w/ a walnut pesto - 17.66

DESSERTS

*all cakes and pies prepared in house
 pies a la mode add - 2
 ask your server for today's dessert selection!*

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ENTREES

*served w/ choice of side
 (except stews, which are served w/ garlic bread)*

Whole Maine Lobster
(steamed, boiled, or baked)
 66 stuffed w/ shrimp and scallops then baked, add - 6
 - ask your server for today's market price

Steak Tips
 char-grilled Certified Angus Beef® pub steak
 in a south pacific marinade - 21.66

Surf & Turf Platter
 Certified Angus Beef® pub steak, shrimp, scallops,
 and fried whole belly clams
 (shrimp and scallops can be grilled, fried or blackened) - 25.66

All-You-Can-Eat St. Louis BBQ Ribs
 66 spice rubbed prime pork ribs, maplewood smoked in house
 roasted for hours in coca-cola and brushed w/ 66 BBQ sauce - 18.66

BBQ Trio
 sliced Certified Angus Beef® pub steak, grilled chicken breast and
 slow roasted st. louis style ribs, all brushed w/ 66 BBQ sauce - 23.66

Fish N' Chips
 fresh caught north atlantic haddock lightly battered and fried
 served w/ french fries as its side (may be exchanged
 for another side of your choice) - 16.66

Seafood Platter
(grilled, baked, fried or blackened)
 served w/ a choice of remoulade, tartar or cocktail sauce
 calamari - 15.66
 gulf shrimp - 18.66
 fried Maine whole belly clams - 21.66
 Maine scallops - 24.66

Fried Seafood Combo
 whole belly clams, shrimp, scallops, haddock, and calamari
 served w/ a choice of remoulade, tartar or cocktail sauce - 24.66

Seafood Paella
 spanish seafood stew w/ shrimp, scallops, mussels, grilled chicken
 and house-ground chorizo sausage in lobster stock w/ saffron rice,
 tomatoes, cracked red pepper and scallions - 23.66

Jambalaya
(mild, medium or hot)
 traditional cajun stew w/ shrimp, andouille sausage,
 chicken, smoked ham, rice, and peppers and onions
 large - 18.66 small - 12.66

20% gratuity added to parties of 6 or more
 consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contracting a food-borne illness.
 we reserve the right to refuse service to anyone