

THE BROADWAY

SOUTH BOSTON

SMALL BITES

- WARM PRETZELS** [V] ES PROVISIONS BAVARIAN PRETZEL, HOUSE MUSTARD SAUCE, PICKLES 9
- BUFFALO CAULIFLOWER** [VEGAN/GF] WHIPPED BLUE CHEESE 9
- FRIED MOZZARELLA** [V] CHARRED TOMATO SAUCE 9
- BANG BANG BROCCOLI** [VEGAN/GF] CHILI GARLIC, WASABI PEAS, TOASTED SESAME 8
- PAPAS BRAVAS** [V/GF] CRISPY POTATOES, SHISHITOS, FIRE-ROASTED TOMATO SALSA BRAVA, ROASTED GARLIC AIOLI 9
- QUESO FUNDIDO** MONTEREY & CHEDDAR CHEESE DIP, ROASTED ONION & TOMATO, MEXICAN CHORIZO, CILANTRO, WARM TORTILLA CHIPS 9

STARTERS

- GUACAMOLE** [VEGAN/GF] WARM TORTILLA CHIPS, CHARRED TOMATO SALSA 11
- FRIED CALAMARI** [GF] CHERRY PEPPERS, MARINARA, GRIBICHE 15
- STREET CORN NACHOS** [V/GF] ROASTED CORN + POBLANO, TRES QUESO, BLACK BEANS, COTIJA, CHIPOTLE CREMA, SALSA ROJA 14 [ADD CHICKEN 3 OR GRILLED RIBEYE 6]
- WINGS** SERVED W/ BLEU CHEESE, CHOICE OF:
SAUCY [GF] HABANERO-MANGO SAUCE, FRIED GARLIC, CILANTRO 14
DRY [GF] BLOODY MARY SPICE, LEMON, CELERY 14
- CRISPY BRUSSELS** [GF] LEMON AIOLI, SUNFLOWER SEEDS, CRISPY PROSCIUTTO, PICKLED ONION 14
- AL PASTOR TACOS** PORK CARNITAS, CRUSHED PINEAPPLE, CILANTRO, RED ONION 14

LEAFY GREENS

- ADD ONS: **GRILLED/CRISPY CHICKEN 6, GRILLED SALMON* 9, STEAK TIPS* 11**
- CAESAR** TORN ROMAINE HEARTS, FOCACCIA CROUTONS, PARMESAN 11
- GARDEN** [V/GF] GREENS, CARROT + CUCUMBER, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 10
- STRAWBERRY-RHUBARB** [V/GF] BABY WATERCRESS, LEMON-POPPYSEED VINAIGRETTE, MINT, HAZELNUT 13
- GREEK** [V/GF] GEM LETTUCE, CUCUMBER + TOMATO, FETA, MARINATED OLIVES, CRISPY SUMAC CHICKPEAS, RED PEPPER + ONION, VINAIGRETTE 13

BOWLS

- ADD ONS: **GRILLED/CRISPY CHICKEN 6, GRILLED SALMON* 9, STEAK TIPS* 11**
- SPRING HARVEST** [V] FARRO, SUNFLOWER SEEDS, GRILLED ASPARAGUS, SHAVED CARROT, SPRING PEAS, WILD GREENS, GOAT CHEESE, GREEN ONION 15
- EL BURRO** [V] CILANTRO RICE, MANGO SALSA, CRISPY TORTILLA, AVOCADO, SPICED BLACK BEANS, COTIJA 15
- POWER** [VEGAN/GF] WARM QUINOA, ASPARAGUS + BROCCOLI, SESAME GREEN BEANS, AVOCADO, HEMP HEARTS, LEMON VIN 16
- POKE*** NAPA SLAW, CUCUMBER, AVOCADO, JASMINE RICE, SPICY MAYO, WASABI PEAS, FURIKAKE WONTON CRISPS 18

Raw Bar

- OYSTERS** ROTATING DAILY
- SHRIMP COCKTAIL** THAI BASIL-LIME COCKTAIL SAUCE 3/EA
- LOBSTER TOAST** CREAM, PAPRIKA, BUTTER, ALEPPO 18
- CLAMS CASINO** 1/2 DOZEN CLAMS, BACON JAM, BUTTERED CRACKER CRUMB 16
- ROASTED OYSTERS** 1/2 DOZEN OYSTERS, GARLIC-CHORIZO BUTTER, CHILE CRUMB 18

WOOD FIRED 14" SERVES 2-3

- Pizza*
- Red Sauce*
- CLASSIC** [V] PLAIN CHEESE 15 [PEPPERONI, SAUSAGE ADD 2]
- MARGHERITA** [V] MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL 17
- HOT + SWEET** ITALIAN SAUSAGE, GARLIC, VINEGAR PEPPERS, RICOTTA 20
- HAWAIIAN** PANCETTA, PINEAPPLE, FONTINA 20
- BBQ CHICKEN** SHARP WHITE CHEDDAR, ROASTED CHICKEN, BBQ SAUCE, BACON, GREEN ONION 20
- White Sauce*
- CAESAR** ROASTED CHICKEN, MOZZARELLA, CAESAR SALAD ON THE SIDE 18
- BUFFALO CHICKEN** ROASTED CHICKEN, RED ONION, TOMATOES, BLEU CHEESE, BUFFALO SAUCE 19
- PESTO** FRESH MOZZARELLA, BASIL PESTO, OVEN-ROASTED RED TOMATOES, PARMESAN 18
- FIG** GOAT CHEESE, PANCETTA, RED ONION, ARUGULA, BALSAMIC 22

BURGERS + SANDWICHES

- SERVED WITH: **YOUR CHOICE OF HOUSE HAND CUT FRIES OR SEASONAL GREEN SALAD** [SUBSTITUTE SWEET POTATO FRIES 2]
- RIBEYE MELT** SHAVED PRIME RIB, CARAMELIZED ONION, WHITE CHEDDAR, BUTTERED BRIOCHE, AU JUS 18
- BUFFALO CBR** CRISPY FRIED CHICKEN, BACON, BUFFALO-RANCH MAYO, L&T 16
- BW BURGER*** YELLOW AMERICAN, LETTUCE, TOMATO, SECRET SAUCE 15 [ADD BACON 2, EGG OR AVOCADO 3]
- SPICY BURGER*** FRIED BACON, PEPPERJACK CHEESE, ROASTED JALAPEÑO, SPICY MAYO 16
- CHICKEN SALAD** FRENCH CROISSANT, DRIED POMEGRANATE SEEDS, BABY WATERCRESS, SLICED APPLE 15
- CUBANO** MOJO PORK, COUNTRY HAM, GRUYERE, DILL PICKLES, MUSTARD SEED AIOLI 16

MAINS

- MAPLE BOURBON STEAK TIPS*** STEAMED BROCCOLI, ROASTED ONIONS, HAND CUT FRIES 24
- WOOD ROASTED SALMON*** [P/GF] THAI CURRY GLAZE, JASMINE RICE, GREEN BEANS, SHAVED RED ONION, CILANTRO, LIME 26
- PRIMAVERA PASTA** BLISTERED CHERRY TOMATOES, GARLIC, TAGLIATELLE, SHAVED ASPARAGUS, CARROTS, SNAP PEAS, PRESERVED LEMON, PEA SHOOTS, PARMESAN 18
- BUTTERMILK FRIED CHICKEN** HOT HONEY, BISCUIT, COLESLAW, PICKLES 19
- FISH & CHIPS** BEER-BATTERED ATLANTIC COD, MALT VINEGAR SALT, SAUCE GRIBICHE, NAPA SLAW, STEAK FRIES, LEMON 24
- BOLOGNESE** GROUND BEEF & PORK, TOMATO, CRUSHED RED PEPPER, ZUCCHINI, RADIATORRE, LEMON, FRESH BASIL, PARMESAN 22
- STEAK FRITES** GRILLED BAVETTE STEAK, CHIMICHURRI, PICKLED RED ONION, PARMESAN FRIES, ROASTED GARLIC AIOLI 24

SIDES

- FRIES 5 SWEET POTATO FRIES 6 JASMINE RICE 5 STEAMED BROCCOLI 5 SESAME ROASTED GREEN BEANS 6 ASPARAGUS 7**

[V] - VEGETARIAN [P] - PESCATARIAN [GF] - GLUTEN FREE

* Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cocktails

SUMMER ROSE SANGRIA GLASS \$10 PITCHER \$36
ROSE WINE, BACARDI DRAGONBERRY RUM,
ELDERFLOWER, HOUSE SIMPLE, LEMON, CRANBERRY,
SODA FLOAT, FRESH STRAWBERRIES
(32OZ BOTTLE TO GO \$25)

LOSE MY RIND \$12
1800 COCONUT INFUSED TEQUILA, FRESH WATERMELON,
AGAVE NECTAR, CITRUS

YOU GUAVA BE KIDDIN’ ME \$12
SPICY! GHOST TEQUILA, PASSION FRUIT, PINK
GUAVA PUREE, LIME, CHILI LIME SALT RIM

APRIL DAWN \$12
EMPRESS 1908 GIN, GINGER LIQUEUR, LAVENDER
HONEY, GRAPEFRUIT, LEMON, CRUSHED ICE

TIKI ROB \$12
RUMHAVEN COCONUT RUM, PASSION FRUIT, PINEAPPLE,
LIME, BITTERS, DARK RUM FLOAT (12OZ BOTTLE TO GO \$18)

PERSEPHONE \$12
VODKA, ST. GERMAIN, HOUSE SIMPLE, LEMON,
PROSECCO, POMEGRANATE, ORCHID ICE

NITRO DRAFT ESPRESSO MARTINI \$12
"BOSTON'S FIRST NITRO ESPRESSO MARTINI ON DRAFT"
(12OZ BOTTLE TO GO \$18, 32OZ BOTTLE TO GO \$45)

MR. PUTNAM \$13

BOSTON HARBOR DISTILLING PUTNAM RYE WHISKEY,
BLACKBERRY PUREE, LEMON & FRESH MINT

Locks for Locals Cocktail



this season's Locks for Locals charity:

SOUTH BOSTON NEIGHBORHOOD HOUSE “THE OLLIE”

FEATURED LOCAL PRODUCTS:

BOSTON HARBOR DISTILLING PUTNAM RYE WHISKEY

Drafts



DRINK LOCAL + SUPPORT OUR
NEW ENGLAND BREWERS!

BEER OF THE WEEK-ROTATING SELECTION TO KEEP THINGS FRESH! ASK...

CLEAN AND CRISP

BUD LIGHT MO, \$5

COORS LIGHT CO, \$5

STELLA BELGIUM, \$7

JACK'S ABBY HOUSE LAGER, MA, \$6

WHEAT

ALLAGASH WHITE, ME, \$7

BLUE MOON CO, \$7

SAM ADAMS SEASONAL, MA, \$7

WACHUSETT BLUEBERRY, MA, \$7

WEIHENSTEPHANER HEFEWEISSBIER, GERMANY, \$7

HOPPY

CASTLE ISLAND FIVER HAZY IPA, MA, 13 OZ. TULIP \$7.5

CISCO BREWERS GRIPAH GRAPEFRUIT IPA, MA \$7

FIDDLEHEAD IPA, VT, \$7

HARPOON IPA, MA, \$7

IDLE HANDS FOUR SEAM IPA, MA, 13 OZ. TULIP \$8

LORD HOB0 BOOM SAUCE, MA, 13 OZ. TULIP \$8

MAINE BEER CO. LUNCH, ME, 13 OZ. TULIP \$9

MIGHTY SQUIRREL CLOUD CANDY, MA, 13 OZ. TULIP \$7.5

NIGHT SHIFT BREWING SANTILLI, MA, \$7

VERMONT BEER MAKERS VERD IPA, VT, \$7

WORMTOWN BE HOPPY, MA, \$7

AMBER/DARKER

GUINNESS IRISH STOUT, IRELAND, 20 OZ. \$8

CIDERS/OTHER

ANGRY ORCHARD CRISP CIDER, OH, \$7

DOWNEAST SEASONAL, MA, \$7

BOOCHCRAFT GRAPEFRUIT HIBISCUS HARD KOMBUCHA 13 OZ. TULIP \$8.5

FORE RIVER BREWING PREBBLE RASPBERRY SOUR 13 OZ TULIP \$8.5

HOPPY LOCALS FLIGHT

\$12

A SAMPLING OF SOME OF OUR FAVORITE IPAS

CASTLE ISLAND FIVER, IDLE HANDS FOUR SEAM,

NIGHT SHIFT SANTILLI, VERMONT BEER MAKERS VERD IPA

Seltzers

SINGLE SERVE OR TABLE TAP (3 OR MORE)

HAND CRAFTED USING QUALITY SPIRITS, FRESH
INGREDIENTS, AND NATURAL HARD SELTZER

CUCUMBER & MINT SINGLE \$8 TABLE TAP \$60

KETEL ONE CUCUMBER & MINT BOTANICALS,
ST. GERMAIN, FRESH MINT AND CUCUMBER

RASPBERRY LIME SINGLE \$8 TABLE TAP \$60
DEEP EDDY LIME, GIFFARD FRAMBOISE, CITRUS

BLUEBERRY PEACH SINGLE \$8 TABLE TAP \$60
TRIPLE 8 BLUEBERRY VODKA, COMBIER CR DE PECHE,
FRESH BLUEBERRIES

BLACKBERRY LEMONADE SINGLE \$8 TABLE TAP \$60
PINK WHITNEY LEMONADE VODKA,
BLACKBERRY LIQUEUR, CITRUS

Shareables

CLASSIC MARGARITA

PITCHER (2 OR MORE) \$42, TABLE TAP (4 OR MORE) \$85
CAZADORES BLANCO, ORANGE LIQUEUR, LEMON,
LIME, AGAVE NECTAR

PINEAPPLE HIBISCUS MARGARITA

PITCHER (2 OR MORE) \$44, TABLE TAP (4 OR MORE) \$85
BLANCO TEQUILA, TRIPLE SEC, PINEAPPLE, HIBISCUS,
AGAVE NECTAR, CITRUS

TROPICAL MAI TAI PUNCH TABLE TAP (3 OR MORE) \$80
BLEND OF BACARDI RUMS, ORANGE LIQUEUR,
OJ, PINEAPPLE, LIME, BITTERS

LOSE MY RIND TABLE TAP (4 OR MORE) \$100
1800 COCONUT INFUSED TEQUILA,
FRESH WATERMELON, AGAVE NECTAR, CITRUS

Wine

SPARKLING

RUFFINO SPARKLING ROSÉ, ITALY (187ML) \$10

MARTINI & ROSSI PROSECCO, ITALY (187ML) \$10

LA MARCA, PROSECCO, ITALY (750ML) \$32 (MAGNUM 1.5L) \$60

LAURENT PERRIER, CHAMPAGNE, FRANCE (187ML) \$16

PERRIER-JOUET, CHAMPAGNE, FRANCE \$75

MOËT & CHANDON, NECTAR IMPERIAL ROSÉ CHAMPAGNE, FRANCE \$125

DOM PERIGNON, CHAMPAGNE, FRANCE \$300

WHITE

TOMMASI, PINOT GRIGIO, ITALY \$10/34

BRANDL, GRUNER VELTLINER, AUSTRIA \$10/34

GIESEN, SAUVIGNON BLANC, NEW ZEALAND \$10/38

DRY CREEK, SAUVIGNON BLANC, CA \$12/44

VILLA WOLF, RIESLING, GERMANY \$10/34

ANTINORI, BRAMITO, CHARDONNAY, ITALY \$12/42

SONOMA CUTRER, CHARDONNAY, CALIFORNIA \$14/54

ROSE

CARPINETO, DOGAJOLO, ROSÉ, ITALY \$10/34

CLOUD CHASER, ROSÉ, FRANCE, \$14/54

RED

ROCHE DE BELLENE, PINOT NOIR, BOURGOGNE ROUGE, FRANCE \$12/44

LINCOURT, PINOT NOIR, SANTA RITA HILLS, CA \$14/48

LA LINDA, MALBEC, ARGENTINA \$10/34

SASSOREGALE, SANGIOVESE, ITALY \$12/44

DAOU VINEYARDS, “THE PESSIMIST”, SYRAH/PETITE SIRAH/ZINFANDEL,
PASO ROBLES, CA \$14/50

CRIOS, CABERNET SAUVIGNON, ARGENTINA \$10/34

PEDRONCELLI, CABERNET SAUVIGNON, DRY CREEK, CA \$12/44

ARROWOOD, CABERNET SAUVIGNON, SONOMA, CA \$15/54

ABOUT LOCKS FOR LOCALS



Locks for Locals started in 2017, as our way of building a community within our four walls and giving back to the community that supports us. As we’ve grown over the years, this program has evolved and grown with us to embody what we value most:

COMMUNITY. SUPPORTING LOCAL. GIVING BACK.

We now use this program to high light local products in a specialty cocktail we feature to raise money for a rotating local charity, chosen by a community member. Each time the cocktails is sold, it comes with a lock to hang, as well as a donation from us to our lock fund. By supporting Locks for Locals, you are supporting local businesses, local non-profits, and each other by supporting the causes that are important to each of you through hand crafted cocktails.

THANK YOU FOR SUPPORTING LOCKS FOR LOCALS!

WANT TO CHOOSE OUR NEXT LOCAL CHARITY?

FOLLOW US ON IG [@THEBROADWAYSOUTHBOSTON](#)

& LOOK OUT FOR OUR NEXT LOCKS FOR LOCALS COCKTAIL!

Bottled Beer

BUD LIGHT \$6

BUDWEISER \$6

MILLER LITE \$6

COORS LIGHT \$6

CORONA \$7

CORONA LIGHT \$7

FINISH LONG DRINK \$7

HIGH NOON ROTATING \$7

MAGNERS \$6

MAMITAS ROTATING \$8

MICHELOB ULTRA \$6

NEW PLANET PALE ALE (GLUTEN FREE) \$6.5

ATHLETIC BREWING RUN WILD NON-ALCOHOLIC IPA \$6

WHITE CLAW BLACK CHERRY HARD SELTZER \$6

WHITE CLAW MANGO HARD SELTZER \$6