

Welcome to Rebecco's

SATISFYING THE PALATES OF SEAFOOD AND MEAT LOVERS ALIKE WHILE ALSO PAYING CLOSE ATTENTION TO VEGAN, VEGETARIAN, GLUTEN FREE & COMMON FOOD RESTRICTIVE ALLERGIES.

MORE THAN 80% OF THE MEAT, SEAFOOD, AND PRODUCE USED IN OUR DISHES ARE LOCALLY SOURCED FROM FARMERS ON THE SOUTH SHORE. AT REBECCA'S, YOU WILL EXPERIENCE A CELEBRATION OF TRADITIONAL AS WELL AS MODERN COOKING STYLES.

CARROT & SQUASH SOUP SM 8 | LG 12 Served with roll.

ROASTED RED PEPPER HUMMUS | 8

Served with grilled naan bread.

Gluten-Free on request | Schoolhouse Focaccia | 2

GARLIC TZATZIKI | 10

Served with grilled naan bread.

Gluten-Free on request | Schoolhouse Focaccia | 2

DIP DUO | 15

Garlic Tzatziki & Roasted Red Pepper Hummus served with grilled naan bread.

Gluten-Free on request | Schoolhouse Focaccia | 2

SEARED SCALLOPS

60z scallops drizzled with a butter sauce, served with a mini house salad.



REBECCA'S WINTER CHOWDER SM 12 | LG 18

Haddock, onions, garlic, celery, carrot, potato and double smoked bacon served with roll.

Gluten-Free on Request | Schoolhouse Focaccia | 2

Mac & Cheese

A three cheese blend cream sauce baked with garlic butter toasted bread crumbs and topped with asiago cheese, served in a personal cast iron pan.

> THE ORIGINAL | 12 The ultimate comfort dish.

THE SMOKED BACON | 14 Double smoked applewood bacon.

> THE FRENCH ONION | 14 Sautéed mushrooms & caramelized onions

Minner Specia

We have delicious daily specials showcasing seasonal produce and locally sourced ingredients.

ASK YOUR SERVER ABOUT TONIGHTS OFFERING!

WANT MORE BREAD? IN-HOUSE ROLL .75 | GRILLED NAAN 2.00

MEDITERRANEAN LENTIL BOWL | 14

Toasted chickpeas, lentils, cherry tomatoes, kalmata olives, red onion, candy cane beets, cucumber, sprouts and feta on a bed of greens.

Vegan on Request

CLASSIC CAESAR | 13

Romaine, double smoked bacon, fermented lemon, croutons and asiago tossed in Caesar dressing.

ADD-ON Free-Range Chicken | 8 Gluten-Free on Request

SCALLOP BEET | 20

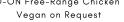
4oz scallops, greens, pickled red onions, red and golden beets, candied walnuts and feta cheese with house dressing.



Vegetarian on Request | Beet Salad 12

ROASTED APPLE & ASIAGO | 13 Romaine, roasted apples, pickled red onions, asiago, toasted cashews with house dressing.





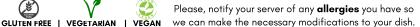












Personal Maan

FUN GUY | 15

Roasted garlic & sautéed mushrooms, roasted red peppers and caramelized onions with a peppercorn sage tomato sauce base topped with feta cheese.

Vegan on Request ADD-ON Free-Range Chicken | 8 Gluten-Free on Request | substitute with gluten-free crust 2.50

SHELL YEAH! | 19

Scallops & double smoked bacon with garlic sauce base topped with roasted apples, green onion & shaved asiago.

Drizzled with a balsamic reduction.

Gluten-Free on Request | substitute with gluten-free crust 2.50

IT'S ALL GREEK TO ME | 15 Roasted red peppers, kalamata olives and onions with a roasted garlic olive oil base topped with feta & green onion.

Gluten-Free on Request | substitute with gluten-free crust 2.50 ADD-ON Free-Range Chicken | 8 Vegan on Request

PHILLY FOR LIFE | 17

Seasoned beef tenderloin, sautéed mushrooms, onions and bell peppers on a peppercorn sage tomato sauce base topped with a mixed cheese blend.

Gluten-Free on Request | substitute with gluten-free crust 2.50



BACON WRAPPED STUFFED CHICKEN | 25

Double smoked bacon wrapped chicken breast stuffed with sage caramelized onions and roasted apples topped with dijon maple sauce. Served on top creamy mashed potatoes with market vegetables.



BEEF BOURGUIGNON | 27

Beef tenderloin, double smoked bacon, mushrooms, carrots and onions served on top of creamy mashed potatoes.

GNOCCHI | 22

Pan-seared anocchi, blistered cherry tomatoes, sautéed onions, roasted garlic, zucchini, mushrooms, peppercorn sage tomato sauce and asiago.



PAN-SEARED HADDOCK | 24

Atlantic haddock, fermented lemon butter sauce. Served with a vegetable rice pilaf and market vegetables.



ROASTED CASHEW BURGER | 19

Pan-seared panko crusted chickpea smash with carrot, cashew and curry seasoning. Topped with apple chutney, greens and garlic aioli. Served with market vegetables.



PORK TENDERLOIN | 25

Pork tenderloin flambéed with Ironworks Apple Brandy & topped with a Terra Beata Cranberry Glaze. Served with creamy mashed potatoes, and market vegetables.

SEAFOOD ALFREDO

Haddock & scallops tossed with sautéed onions & bell peppers, fettuccini pasta with a garlic cream sauce, topped with shaved asiago.







