

SANDWICHES

Served with a side

STEAK AND CHEESE 13.95

Thinly sliced seasoned Angus sirloin steak, melted cheddar cheese, on a crusty French roll

- add onions, mushrooms, or peppers +.99 •

CALIFORNIAN 12.25

Roasted turkey breast, crisp bacon, tomato, lettuce, fresh avocado, mayo, on your choice of bread

- add cheese +1.50 •

GRILLED CHICKEN SANDWICH 12.99

Seasoned boneless breast, arugula, garlic herb cheese, roasted red peppers, pesto, on a bulkie roll

REUBEN 11.99

Sliced black angus corned beef brisket, sauerkraut, melted swiss cheese, thousand island dressing, on marbled rye bread

TUNA SALAD 10.25

white albacore tuna mixed with celery and mayonnaise; with lettuce and tomato on your choice of bread.

BBQ PULLED PORK SANDWICH 14.99

Zesty BBQ pulled pork, grilled pineapple, and French fried onions, on a bulkie roll

BURGERS

CLASSIC HALF-POUND

BLACK ANGUS 11.99

Lightly seasoned, lettuce, tomato, red onion, pickle, on a bulkie roll

SALMON BURGER 13.99

Seasoned ground salmon, arugula, sliced tomato, pickled red onion, avocado, lemon caper remoulade, on a bulkie roll

VEGGIE BURGER 11.99

Quinoa, black beans, arugula, sliced tomato, herbs, pickled red onion, red pepper aioli, on a bulkie roll

- add feta + 2.00 •

BURGER ADDITIONS

Bacon + 1.75 | Fried Egg + 1.50 | Avocado + 1.50
Caramelized or Pickled Onion + 1.25

Sautéed Mushrooms + 1.25 | Cheese- american, cheddar, provolone, swiss, mozzarella, or blue + 1.50

ENTREES

[GF] CEDAR PLANK

ROASTED SALMON 20.95

Strawberry caramelized red onions, balsamic drizzle, served with two sides

GRILLED CHICKEN KABOBS 17.95

Tender marinated chicken, colored peppers, grape tomatoes, grilled, served over rice pilaf with crumbled feta cheese, and lemon herb olive oil

[GF] NY STRIP STEAK 29.99

12 oz. aged Angus beef, dry rubbed and char-grilled, served with two sides

MARINATED STEAK TIPS 24.99

house marinated tips, grilled onions, peppers, mushrooms, served with one side

CHICKEN PARMESAN 14.99

Served over linguine

MEATLOAF DINNER 14.99

Served with mashed potatoes, vegetable du jour and gravy

CHICKEN WINGS 12.99

A dozen wings: buffalo, asian bbq, or garlic parmesan

BEEF STEW 15.99

Tender Beef with veggies and served with a popover

THREE CHEESE RAVIOLI 16.99

Filled with Ricotta, Asiago and Mozzarella cheeses, simmered in our special house-made marinara, finished with Romano, served with garlic toast

MEATBALLS AND PASTA 14.99

Served with Marinara sauce.

TURKEY POT PIE 14.99

Turkey, carrots, peas, corn in a rich turkey gravy
Served with a popover on the side

MAC & CHEESE 12.99

house made with cavatappi pasta.

MEAT LASAGNA 15.99

PIZZA

Fresh, hand tossed dough

All pizzas available on gluten free dough, please add 1.50

ERNIE'S SPECIAL 13.95

Tomatoes, artichoke hearts, bacon, and basil

HAWAIIAN 13.95

Tomato sauce, smoked ham, fresh pineapple, and cheddar cheese

PESTO TOMATO VEGGIE 12.95

Tomato sauce, pesto, artichokes, peppers, onions, fresh tomatoes, olive tapenade

CHICAGO 14.75

This one is loaded, but no anchovies

AQUARIAN 15.50

A Galley Hatch Trademark! Shrimp and scallops

BBQ CHICKEN 14.50

BBQ chicken breast, red onion, crispy bacon, a touch of red sauce, and cheddar cheese

BUFFALO CHICKEN 14.50

Crispy buffalo chicken, tomato, blue and cheddar cheeses

SICILIAN 13.95

Sausage, pepperoni, and hamburg

JARED'S TACO PIZZA 14.50

Seasoned beef, tomato, onion, peppers, cheddar cheese, shredded lettuce, corn chips, and cilantro lime crème

SIDES

FRENCH FRIES 3.99

ONION RINGS 4.25

COLESLAW 3.25

POTATO SALAD 3.25

BROCCOLI 3.99

RICE PILAF 2.95

MASHED POTATOES 3.25

BUILD YOUR OWN BOWL

CUSTOMIZE YOUR OWN LARGE SALAD
STARTING AT \$7.99

STEP 1 [CHOOSE YOUR GREENS]

Romaine • Kale • Iceberg • Mesclun • Arugula • Spinach

STEP 2 [CHOOSE FOUR TOPPINGS]

ADDITIONAL +.75 EACH

Tomato • Cucumber • Carrot • Black Olive • Radish
• Pepperoncini • Roasted Beet • Green Pepper
Red Onion • Kalamata Olives • Black Beans
Roasted Corn • Roasted Red Pepper • Garlic Croutons

STEP 3 [CHOOSE YOUR DRESSING]

Red Wine Italian Vinaigrette • Balsamic Vinaigrette
Greek Lemon Herb Vinaigrette • Thousand Island
Ranch • Creamy Italian • White Balsamic Vinaigrette
Blue Cheese • Creamy Avocado Poblano
Creamy Dill • House Made Caesar

STEP 4 [MIX IN THE GOODS]

+ \$1.50 EACH

Craisins • Red Grapes • Toasted Almonds • Quinoa •
Candied Walnuts • Sunflower Kernels • Pecans • Farro
• Flax Seed

STEP 5 [ENHANCE YOUR BOWL]

HARDBOILED EGG

+ \$2.00

CHEDDAR / AMERICAN / SWISS / ASIAGO CHEESE

+ \$1.50

ARTICHOKE HEARTS

+ \$2.00

AVOCADO

+ \$2.00

APPLEWOOD BACON

+ \$2.00

FETA / MOZZARELLA / BLUE CHEESE CRUMBLES

+ \$2.00

ANCHOVIES

+ \$2.99

TURKEY/SMOKED HAM

+ \$4.00

CHICKEN: GRILLED / BUFFALO / SOUTHWEST

+ \$6.50

SALMON: SMOKED / GRILLED / BLACKENED

+ \$8.99

STEAK TIPS

+ \$10.99

KIDS MENU

Served with two sides

GRILLED CHEESE SANDWICH 4.95

HAMBURGER 5.25

CHEESEBURGER 6.50

CRUSTLESS PB&J OR PB&FLUFF 4.95

HOT DOG 4.95

CHICKEN FINGERS 8.50

PASTA WITH BUTTER OR MARINARA 4.95

'KRAFT' MAC & CHEESE 5.50

MOZZARELLA STICKS 6.75

CHEESE QUESADILLA 5.25

BEER TO GO

AMSTEL LIGHT \$8.45

ARCHER GOLD \$6.75

BUDWEISER \$7.20

BUD LIGHT \$7.20

CORONA PREMIER \$8.45

COORS LIGHT \$7.00

GUINNESS (4 PK.) \$7.60

HEINEKEN \$8.45

MICHELOB ULTRA \$8.45

PBR \$5.50

SAM ADAMS BOSTON LAGER \$9.40

STONEFACE IPA (4 PK.) \$12.20

CIDERS & HARDSLITZERS

DOWNEAST CIDER (4 PK.) \$8.75

TRULY LIME \$9.40

MIXED BEERY TRULY \$9.40

WHITE CLAW BLACK CHERRY \$9.50

WINE TO GO

CAVIT PINOT GRIGIO \$10

**SYCAMORE LANE CHARDONNAY
|1.5LTR. | \$12**

MOHUA SAUVIGNON BLANC \$13

J LOHR CHARDONNAY \$14

FLEUR DU CAP CHENIN BLANC \$16

YALUMBA VIOGNIER \$18

**TRE TERRE FERRARI – CARANO
CHARDONNAY \$30**

**BERINGER WHITE ZINFANDEL |1.5
LTR. | \$14**

CYPRESS MERLOT \$10

**SYCAMORE LANE CABERNET |1.5
LTR. | \$12**

LYRIC PINOT NOIR \$16

JOSH CELLARS CABERNET \$16

HONURA VERA GARNACHA \$16

LOTE 44 MALBEC \$20

**MONSANTO CHIANTI CLASSICO
RISERVA \$35**

**THE PRISONER CO. SALDO
ZINFANDEL \$40**



TAKEOUT MENU

**325 LAFAYETTE RD.
HAMPTON, NH**

(603) 926-6152

GALLEYHATCH.COM

MONDAY - SUNDAY

11:30 AM - 8:00 PM

WE OFFER DELIVERY!

APPETIZERS

CHICKEN QUESADILLAS 10.95

Southwestern grilled chicken, scallions, peppers, and cheddar cheese, sour cream and salsa on the side

SMOKED SALMON 13.95

House smoked Atlantic salmon, classic garnishes, garden greens, toasted pita chips, and lemon caper sauce

CHICKEN TENDERS 8.99/12.25

Golden fried chicken tenderloins tossed in choice of Buffalo-Honey Hot sauce, Asian BBQ sauce, or Golden Honey Mustard, served with celery, carrot sticks, and blue cheese- small or large orders.

WARM FETA DIP 12.95

Imported feta and cream cheese blended with fresh oregano and lemon, served with toasted pita chips, olive tapenade, and fresh tomatoes

[GF] TOP NOTCH NACHOS 10.50

Tortilla chips, melted cheese, tomatoes, onions, peppers, side of sour cream and salsa
• with chicken or beef 13.99 •

SOUP & SALADS

[GF] ONION SOUP 5.50•7.50

Sweet caramelized onions deglazed, sherry red wine, natural beef broth, topped with imported Swiss cheese

SOUP OF THE DAY 4.25•6.25

Chef's choice, always fresh

[GF] CLAM CHOWDER 5.50•7.50

Rich and creamy with sea clams, potatoes, and a hint of bacon

[GF] HOUSE SALAD 5.75•7.75

Mixed greens, tomatoes, cucumbers, carrots, topped with garlic croutons

[GF] CLASSIC CAESAR 6.5•8.75

Crisp romaine lettuce, house made caesar dressing, parmesan cheese, and garlic croutons
• add anchovies 2.99 •

[GF] THE WEDGE 11.75

Iceberg lettuce, red onion, tomato, hardboiled egg, applewood bacon, blue cheese dressing, and balsamic drizzle.