

240 North Sycamore Street
Newtown, PA 18940
215.504.7277
www.GreenParrotRestaurant.com



Ask us about our off
premise catering for your
next catered event

APPETIZERS

HUMMUS

Garbanzo beans, roasted red peppers, feta, spinach and cucumbers.
Served with fire-roasted flatbread 11.99

FRIED MOZZARELLA

Breaded and served with marinara sauce 8.99

BUFFALO SHRIMP

Sautéed with bleu cheese crumbles and hot sauce 12.99

CRAB AND LOBSTER AU GRATIN

Baked with roasted peppers in a tomato lobster cream sauce.
Topped with crispy potato ribbons. Served with Old Bay dusted cheesy bread 13.99

IRISH NACHOS

Fried cottage potatoes topped with onions, tomatoes, jalapeño peppers,
chili and Irish cheddar with horseradish sour cream and
fresh guacamole 12.99

DRUNKEN CLAMS

"An Irish dozen" little necks, sautéed with pancetta, white wine and garlic
broth, served with warm baguette 8.99

CHICKEN QUESADILLA

Caramelized onions, cheddar cheese, sour cream, guacamole and salsa 12.99

WINGS

BBQ, hot, garlic hot, Old Bay or chipotle lime 11.99

SESAME AHI TUNA

Seared rare, sliced over cucumber and seaweed salad, wasabi and lime aioli,
fried lotus root chips 12.99

PHILLY EGG ROLLS

Crispy egg roll stuffed with marinated rib eye steak, fried onions and
American cheese garnished with peppers and sautéed onions 8.99

NACHOS

Crisp tortilla chips, salsa, chili, sharp cheddar, sour cream,
fresh guacamole, jalapeño peppers 11.99

REUBEN BAKE

Shaved corned beef, sauerkraut, Russian dressing topped with gruyere.
Baked and served with cubed rye bread for dipping 8.99

SOUPS

POTATO SOUP

Baked potatoes, cream, fresh herbs, topped with
sharp cheddar and crisp bacon 5.99

SOUP OF THE DAY 5.99

CHILI

House made beef chili, sharp cheddar 6.99

SALADS

*Dressings: Caesar, Bleu Cheese, House Vinaigrette, Ranch, Chipotle Ranch, Thousand Island, Honey Mustard,
Citrus Vinaigrette, Balsamic and Olive Oil, Balsamic Glaze*

SONOMA

Pan-seared shrimp, mandarin oranges, green peppers, crumbled bleu
cheese, toasted walnuts with seasonal greens and citrus vinaigrette over
crispy pizza crust 14.99

GREEK FLATBREAD

Tomato and pepperoni flatbread with feta cheese, paired with an arugula
salad, black olives, roasted peppers and cucumbers, balsamic vinaigrette 13.99

HOUSE

Crisp romaine with grape tomatoes, cucumbers, carrots and croutons 10.99

SEASONAL WEDGE

Baby iceberg topped with crumbled bleu cheese, toasted pistachios, apple
wedges, grape tomatoes, crumbled bacon in a honey truffle vinaigrette 12.99

CLUB

Crisp romaine, hard cooked eggs, crumbled bacon, grape tomatoes,
cheddar cheese and croutons topped with fire roasted chicken breast 13.99

CAESAR

Crisp romaine, house made croutons, shredded parmigiano reggiano 9.99

SOUTHWEST

Chopped romaine, black beans, avocado, corn, tomato, cheddar cheese,
fried corn chips with chipotle ranch dressing 11.99

MANDARIN MAHI MAHI

Blackened mahi mahi, seasonal greens tossed with raisins, cucumbers,
carrots, mandarin oranges, chow mein noodles with a citrus vinaigrette 14.99

Add Proteins to Any Salad: Grilled Chicken 4.99 • Grilled Shrimp, Salmon or Scallops 5.99

BURGERS

All 8 oz. burgers served with French fries and lettuce, tomato and pickle.

CHEESEBURGER

Choice of cheese: American, sharp cheddar, aged Swiss, mozzarella
or bleu 11.99

JALAPEÑO

Fried onions, jalapeño peppers, sharp cheddar, Swiss and
chipotle mayo 12.99

IRISH

Irish rashers, cheddar cheese, stone ground mustard,
horseradish mayo 13.99

TURKEY AND BRIE

Ground turkey mixed with caramelized onions and grilled, topped with
brie cheese, apple, strawberry balsamic aioli, sweet potato fries 13.99

THE PARROT DOUBLE

Two 8 oz. burgers with bacon, caramelized onions, Swiss, cheddar
and chipotle mayo 14.99

BBQ BACON CHEDDAR

Crisp bacon, sharp cheddar, smokey Texas-style BBQ sauce 12.99

MUSHROOM AND SWISS

Sautéed mushrooms and onions, aged Swiss 12.99

SIDES

GUACAMOLE 2.99

SALAD 3.99

SPANISH RICE 3.99

MASHED POTATOES 4.99

LOBSTER MASHED POTATOES 6.99

FRENCH FRIES 5.99

SWEET POTATO FRIES 5.99

SAUTÉED BROCCOLI 5.99

VEGETABLE OF THE DAY 5.99

CHIPS AND SALSA 5.99

CHEESE BREAD 5.99

BABY BACK RIBS

Slow smoked, fall off the bone tender, Texas-style BBQ sauce, served with French fries and cole slaw. Half 11.99 • Full 20.99

FISH AND CHIPS

Beer battered Atlantic pollock paired with French fries and coleslaw 15.99

CHICKEN CAPRESE PANINI

Grilled chicken, mozzarella cheese, tomatoes, arugula, sundried pesto with French fries 12.99

BANGERS AND MASHED

Chicken apple sausage, fire roasted over mashed potatoes with rich onion gravy 14.99

MAC AND CHEESE

Sharp cheddar, romano and American, pancetta, sage, homemade rigatoni, served with house salad 12.99

CHICKEN POT PIE

Wood oven roasted chicken breast, fresh vegetables and herbs in a creamy velouté sauce topped with house made puff pastry, served with house salad 13.99

SALMON BLT

Blackened salmon fillet, arugula, tomato, avocado and bacon, lemon and basil aioli on a toasted white bread served with French fries 13.99

CRAB CAKE SLIDERS

Baked jumbo lump crab with diced pepper, lettuce and tomato, housemade chipotle tartar sauce, cole slaw, brioche buns and French fries 13.99

THE PARROT PRESS

Steak meat, served on a long roll, stacked with fried onions, tomatoes, salami, pickles, American and cheddar cheese, spicy roasted garlic aioli with French fries 13.99

CORNED BEEF SANDWICH

Sliced corned beef, aged Swiss, Thousand Island dressing, on toasted rye bread and coleslaw, served with French fries 10.99

VEGGIE WRAP

Tomato, spinach, crumbled feta, avocado, roasted red peppers and hummus wrapped in a flour tortilla. Served with sweet potato fries 12.99

SHEPHERD'S PIE

Braised lamb, carrots and onions topped with mashed potatoes and aged cheddar. Served with house salad 13.99

TACOS

Three grilled, baja slaw, fresh lime, guacamole, flour tortilla, ancho-chili honey sauce, served with Spanish rice. Chicken 12.99 • Mahi or Shrimp 14.99

CHICKEN TENDERS

Three housemade chicken tenders served with French fries. Choice of honey mustard or BBQ sauce 9.99

ROASTED BEEF AND DIP

Shaved roasted beef, sautéed onions and mushrooms, melted Swiss cheese, au jus, toasted long roll, horseradish mayo and French fries 12.99

PULLED PORK MINIS (3)

House smoked pulled pork minis, tangy bbq sauce, onions, cheddar cheese, cole slaw, brioche buns and French fries 13.99

PIZZA

Pizza dough made fresh in house daily.

BLACK AND BLEU

Blackened chicken, cheddar cheese, bleu cheese, crisp bacon, caramelized onions 11.99

FOUR CHEESE

Parmigiano reggiano, mozzarella, pecorino romano, sharp cheddar, rich tomato sauce drizzle 10.99

BUFFALO SHRIMP OR CHICKEN

Grilled chicken breast or grilled shrimp, hot sauce, bleu cheese and mozzarella Chicken 11.99 • Shrimp 13.99

MARGHERITA

Homemade fresh mozzarella, rich tomato sauce and fresh basil 11.99

Standard Toppings: Pepperoni, Sausage, Mushrooms, Onions, Peppers, Spinach, Roasted Garlic 1.99

Premium Toppings: Shrimp, Chicken, Roasted Peppers, Fresh Mozzarella 2.99

TRADITIONAL

Rich tomato sauce, mozzarella 8.99

MEAT LOVERS

Pepperoni, sausage, bacon, steak meat, mozzarella cheese and tomato sauce 12.99

TOMATO PIE

Fresh plum tomato sauce, basil and garlic 9.99

WHITE PIZZA

Ricotta and sharp provolone, roasted garlic, spinach and broccoli 13.99

ENTREES

CHICKEN MARSALA

Thinly sliced chicken, button mushrooms, savory sweet marsala wine sauce and linguine 16.99

CHORIZO AND SEAFOOD PAELLA

Sautéed rock shrimp, scallops, chorizo sausage, little neck clams, served atop a rich tomato and pepper paella 23.99

SEAFOOD AND PAPPARDELLE

Sauté of shrimp, scallops, jumbo lump crabmeat, shallots, avocados, grape tomatoes, garlic white wine cream sauce over pappardelle pasta 25.99

SCALLOPS AND LOBSTER MASHED

Pan seared bay scallops, atop lobster mashed potatoes, roasted pepper and lemon butter sauce, broccoli with garlic butter 23.99

POTATO CRUSTED SALMON

Baked, served atop a horseradish and stone ground mustard white wine butter sauce, broccoli with garlic butter 21.99

GLUTEN FREE PENNE

Tossed with ricotta, asparagus, tomato and roasted red peppers 15.99
Add chicken 4.99 • Add shrimp 5.99

VODKA RIGATONI

Homemade rigatoni, prosciutto ham, red onions, plum tomatoes in a creamy vodka sauce 15.99 Add chicken 4.99 • Add shrimp 5.99

VEAL SALTIMBOCCA

Sautéed veal cutlets in a sage butter sauce, topped with prosciutto and fresh mozzarella, mashed potatoes and broccoli with garlic butter 23.99

8 OZ. FILET MIGNON

Grilled filet mignon, cooked to your liking, in a cognac demi glaze with a touch of cream and black pepper. Served with mashed potatoes and broccoli with garlic butter 26.99

Add some Surf to your Turf: Shrimp or Lump Crab 5.99

BLACK AND BLUE PUB STEAK

Grilled 16oz. ribeye, served with a blue cheese and leek fondue, bacon mashed potatoes, broccoli with garlic butter 27.99

TWIN PARROT

Our own secret recipe, fire roasted crab cakes, served over a creamy asparagus and blistered tomato risotto, lemon cream sauce 26.99

BEVERAGE

SODA

Coke, Root Beer, Sprite, Ginger Ale, Diet Coke, Cherry Coke, Lemonade
Fresh Brewed Unsweetened Iced Tea 3.00

JUICES

Orange, Cranberry, Grapefruit, Apple, Tomato 2.99

COFFEE OR TEA 2.25

BOTTLED WATER

Sparkling Water, San Pellegrino, Still Water - Aqua Panna 4.99

HANK'S BOTTLED SODAS 3.99

We can prepare any dish without flour, Gluten Free. But, we do not have Gluten Free pots or pans. Many items can be prepared Gluten Free.