

NEW ENGLAND SHORE DINNER

NEW ENGLAND STYLE CLAM CHOWDER
SMOKY BACON AND THYME

MAINE LOBSTER SALAD ROLL
TOASTED BRIOCHE, HOUSE MADE DILL PICKLE AND
POTATO CHIPS

APPLE CRUMBLE "PIE"
CINNAMON WHIPPED CREAM
\$40

APPETIZERS

NEW ENGLAND CLAM CHOWDER WITH SMOKY BACON AND THYME \$11

CHILLED SHRIMP COCKTAIL \$22
SPICY TOMATO CHILI SAUCE, HORSERADISH AND LEMON

VEGETABLE SPRING ROLLS \$12
SWEET CHILI DIP

CORN FLOUR FRIED POINT JUDITH CALAMARI \$16
BLACK SESAME, SWEET CHILI, CILANTRO AND LIME

PORK AND GINGER SHAO MAI DUMPLINGS \$17

MARGHERITA FLATBREAD PIZZA \$15
HOUSE MADE MOZZARELLA, HEIRLOOM TOMATO AND BASIL

"CHIPS AND DIP" \$9
BASKET OF FRESHLY COOK SEA SALT POTATO CHIPS
ROASTED SHALLOT AND CHIVE DIP

NEW ENGLAND FARMSTEAD CHEESE SELECTION \$18
TOASTED WALNUTS, FRUIT AND CROSTINI

SALADS

SIMPLY MIXED MESCLUN GREENS AND ORGANIC TOMATO SALAD \$12
AGED BALSAMIC, DIJON MUSTARD, BUTTERMILK HERB RANCH OR
GREAT HILL BLUE CHEESE DRESSING

HOUSE MADE MOZZARELLA AND VINE RIPE TOMATO SALAD \$15
SEA SALT, CRACKED PEPPER AND TAGGIASCA OLIVE OIL

HEARTS OF ROMAINE CAESAR SALAD WITH COUNTRY BREAD CROUTONS,
SPANISH ANCHOVY, PARMESAN GRANA AND KALAMATA OLIVES \$19
ADD LEMON THYME GRILLED CHICKEN BREAST \$23
ADD CHILLED SWEET GULF SHRIMP \$25

NEW ENGLAND "COBB" SALAD \$25
MIXED FIELD GREENS, THYME GRILLED CHICKEN, CRUMBLED MAPLE BACON, GREAT
HILL BLUE CHEESE, ORGANIC TOMATO, DRIED CRANBERRIES AND FARM EGG

*THESE ITEMS ARE PREPARED RAW, UNDERCOOKED OR COOKED TO ORDER. CONSUMING RAW OR
UNDERCOOKED MEALS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

SANDWICHES

ROASTED TURKEY AND VERMONT CHEDDAR \$19

AVOCADO, BACON, BOSTON LETTUCE AND VINE RIPE TOMATO, SOFT DELI ROLL
HOUSE MADE DILL PICKLE AND POTATO CHIPS

* GRILLED BLACK ANGUS BURGER AND FRENCH FRIES \$23

CHOICE OF MASSACHUSETTS BLUE, VERMONT CHEDDAR, NEW HAMPSHIRE SWISS,
HICKORY BACON OR GRILLED MUSHROOMS

NEW ENGLAND LOBSTER SALAD ROLL \$28

TOASTED BRIOCHE, HOUSE MADE DILL PICKLE AND POTATO CHIPS

* STEAK, MUSHROOM AND CHEESE \$27

GRILLED TENDERLOIN, EXOTIC MUSHROOMS, ONION STRINGS AND VERMONT CHEDDAR,
CIABATTA ROLL AND FRENCH FRIES

ENTRÉES

HONEY CHILI ROASTED CHICKEN BREAST \$28

SAVORY ONION AND HERB BREAD PUDDING AND CORIANDER ROASTED YOUNG CARROTS

“FISH AND CHIPS” \$23

BOSTON ALE BATTERED GLOUCESTER HADDOCK
MUSHY PEAS AND TARTAR SAUCE WITH MALT VINEGAR

NEW ENGLAND LOBSTER “MAC AND CHEESE” \$28

VERMONT WHITE CHEDDAR AND BUTTERY CRACKER CRUST

ROASTED NOVA SCOTIA SALMON \$30

POTATO DUMPLINGS, ASPARAGUS, GOLDEN OAK MUSHROOMS, LEMON AND CHIVE

* CHARGRILLED FILET MIGNON OF BEEF \$42

SMOKED FINGERLING POTATOES, CREAMED SPINACH AND ROASTED MUSHROOMS
PINOT NOIR SAUCE

DESSERTS

VANILLA BEAN CRÈME BRÛLÉE \$10

BERRIES, GRAND MARNIER AND PISTACHIO BISCOTTI

BOSTON CREAM PIE \$10

VANILLA SPONGE CAKE, RUM CUSTARD CREAM AND DARK CHOCOLATE GANACHE

APPLE STREUSEL TART \$10

CARAMEL AND CINNAMON CHANTILLY CREAM

NEW YORK STYLE CHEESECAKE \$10

STRAWBERRIES, WHIPPED CRÈME FRAICHE AND GRAHAM CRACKER CRUST

SUGAR DUSTED MIXED SEASONAL BERRIES \$10

HOUSE MADE ICE CREAM OR SORBET \$10

AN 18% GRATUITY IS AUTOMATICALLY ADDED TO ALL PARTIES OF 6 OR MORE. THE GRATUITY IS DISTRIBUTED AMONG SERVICE EMPLOYEES. A 4% ADMINISTRATIVE FEE IS ADDED TO PARTIES OF 10 OR MORE. NO PART OF THE ADMINISTRATIVE FEE IS DISTRIBUTED AMONG SERVICE EMPLOYEES.