

# **STARTERS**

<b>New England Clam Chowder</b> Oyster Crackers	<b>\$9</b>
<b>Crisp Calamari</b> Rhode Island Style with Citrus Remoulade	<b>\$16</b>
<b>Shrimp Cocktail</b> Lemon Poached Jumbo Shrimp, Classic Cocktail Sauce	<b>\$18</b>
<b>Jumbo Lump Crab cake</b> Daikon and Enoki with Candy Striped Remoulade	<b>\$17</b>
<b>Local Artisan Cheese Board</b> With Seasonal Fresh Fruits and Crostini	<b>\$16</b>
<b>Grilled Flat Bread</b> Roasted Garlic, Prosciutto, Vermont Chevre, Marinated Tomato. Caramelized Onion, Roasted Pear & Fresh Arugula	<b>\$15</b>

# **SALADS**

<b>Caesar</b> Torn Hearts of Romaine, White Anchovy, Shaved Parmesan, Rustic Ciabatta Crouton with Classic Caesar Dressing	<b>\$10</b>
<b>Arugula, Bosc Pear and Reggiano Salad</b> Lemon Dressing	<b>\$10</b>
<b>Avocado and Tomato Salad</b> Red Onion, Bell Peppers, and Cumin Dressing	<b>\$11</b>
<b>Organic Mesclun Salad</b> Local Field Greens, Hothouse Cucumber, Toy-Box Tomato Roasted Garlic Basil-Balsamic Vinaigrette	<b>\$10</b>
<b>*Scallop Salad</b> Seared Fresh Scallop, Baby Spinach, Grilled Cippolini, Roasted Shiitake Cracked Mustard Seed Dressing	<b>\$17</b>
<b>Achiote Rubbed Chicken Salad</b> Roasted Pepper, Lemon Dressing and Fresh Arugula	<b>\$19</b>

The Federal Health Code requires the following consumer advisory on all menus.

\* These items are cooked to order.

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of Food borne illnesses.

An 18% Service Charge will be added to parties of 6 or more guests

# **ENTREES**

	<b>Market Price</b>
<b>*Chef's Daily Catch</b> Season's Finest, Artfully Prepared	
<b>Pistachio Crusted Halibut</b> Rock Shrimp Risotto, Asparagus, Lemon-Chive Emulsion	<b>\$35</b>
<b>Crab Encrusted Georges Bank Cod</b> Peppadew Wilted Spinach, Dijon Mayonnaise	<b>\$32</b>
<b>*Pan Roasted Sea Scallop</b> Chestnut-Honey Glaze, Butternut Squash-Mascarpone Risotto, Crisp Pancetta	<b>\$33</b>
<b>*Grilled Ahi Tuna</b> Warm Fingerling Potato Salad with Apple wood Smoked Bacon Braised Greens, Citrus-Caper Aioli	<b>\$31</b>
<b>*Grilled North Atlantic Salmon</b> Cranberry BBQ Glaze, Lobster Mashed Potatoes	<b>\$29</b>
<b>Local Lobster Gnocchi</b> Poached Fresh Lobster Meat, Seasonal Fresh Vegetable, Fine Herbs Sautéed in Fresh Vermont Butter	<b>\$36</b>
<b>Seared Statler Breast of Chicken</b> Soft Polenta, Roasted Garlic Rappini, Pommerey Cream & Aged Balsamic Vinegar	<b>\$27</b>
<b>*Char Grilled New York Sirloin</b> Seasonal Onion & Mushroom Sautee, Mashed Golden Potato and Chef's Herb Garden Butter	<b>\$34</b>
<b>*Filet Mignon</b> Pepper Crusted 8 oz Tenderloin, Crisp Potato Nest, Sauce au Poivre	<b>\$36</b>
<b>Acorn Squash Ravioli</b> Mushroom Ragout and Fig-Balsamic Reduction	<b>\$19</b>

**Executive Chef, Ary Schalick**  
[www.harborside.hyatt.com](http://www.harborside.hyatt.com)

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