



## APPETIZERS

<b>Jumbo Lump Blue Crab Cake*</b> <i>With avocado relish &amp; Mango gastrique</i>	14
<b>Summer Preserved Roasted Tomato Gratin</b> <i>Gratin of sliced vine ripe Tomato, Artichoke, Portabella mushroom, Basil and fresh Mozzarella</i>	8
<b>Blue Hill Bay Rope Mussels</b> <i>Steamed in a light coconut curry cream</i>	12
<b>Firecracker Shrimp*</b> <i>Crispy jumbo Shrimp, pickled beets &amp; sweet chili sauce</i>	12
<b>Chilled Jumbo Shrimp Cocktail*</b>	15
<b>Roasted Vegetable Pouch</b> <i>Aromatic vegetables in crisp phyllo</i>	8
<b>Classic Calamari*</b> <i>Golden crisp rings &amp; tentacles tossed with garlic butter, pepperoncini, roasted peppers and capers served with marinara sauce</i>	12
<b>Lobster Satay*</b> <i>Edamame salad tossed in a Turmeric marinade</i>	15
<b>SOUPS &amp; SALADS</b>	
<b>Roast Pumpkin Bisque</b> <i>Scented with Ginger, Apples &amp; Crème fraiche</i>	7
<b>New England Clam Chowder</b>	7
<b>Chef's Daily Soup Selection</b>	7
<b>Tandori Spiced Chicken Salad</b> <i>With Fattoush, Romaine lettuce &amp; Crispy Pita</i>	15
<b>Grilled Seafood Salad*</b> <i>Fresh Beans, Spiced Olives, red wine Dijon vinaigrette</i>	20
<b>Caesar Salad</b> <i>Romaine spears, traditional dressing, fresh Parmesan, white Anchovy and a warm Garlic crouton</i> <i>Top it with grilled Chicken</i>	12 15
<b>Baby Field Green Salad</b> <i>Tossed with your choice of dressing and crisp vegetables</i>	7
<b>Traditional Cobb Salad</b> <i>Grilled chicken, smoked Bacon, Egg, Avocado, Blue Cheese and Tomatoes, tossed with Lemon Dijon dressing</i>	14



## ENTRÉES

### **Chitarra Seafood Pasta\***

*Gulf Shrimp, Jumbo sea Scallops, Mussels & King Crab Legs tossed in Saffron tomato Broth* 28

### **Pan Roasted Monkfish\***

*Puttanesca relish, Candied beets & Prosciutto* 27

### **Grilled Native Swordfish\***

*Sweet potatoes, Haricot Vert & Cranberry Relish* 29

### **Maple Glazed Salmon\***

*Roasted Creamer potato & ruby red grapefruit burre blanc* 27

### **Grilled Saga Chicken**

*Mixed Grains & Rice, served with Aromatic Herb Jus* 24

### **Potato Gnocchi**

*Roasted Squash, vegetable stock, Pine Nuts & Feta* 20

### **Grilled Center Cut Tenderloin Steak**

*Garlic mash Potatoes, sautéed Spinach & Caramelized onion demi* 34

### **Cider Glazed Pork Tenderloin Medallions**

*Mashed potatoes, Caramelized Heirloom Apples & Onion* 24

### **Blackened New York Sirloin & Butter Poached Lobster Tail\***

*Roasted creamer potato & Green Peppercorn Sauce* 38

### **One & Half Pound Gulf Maine Hard Shell Lobster\***

*Steamed or Grilled with drawn Butter & Lemon* Market Price

### **Chef's Daily Fish Market Selection\***

*Your Server will explain the Details* Market Price

### **Chef's Daily Pasta Selection**

*Your Server will explain the Details* Market Price

~ Executive Chef Robert Daugherty ~ Executive Sous Chef Jose Salas ~ SousChef Steven Alves ~  
17% gratuity will be included for all parties of 7 or more.

\*The Massachusetts Health Code requires the following consumer advisory on all menus: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."