

AVENUE

o n e

Soups & Salads

New England Clam Chowder

Chef's signature recipe

9

White Bean & Tomato Soup

Toasted fennel and fresh basil

9

A1

Locally grown greens, cucumbers, heirloom tomatoes and white balsamic dressing

9

New England Cobb Salad

Cob bacon, Great Hill blue cheese, grilled chicken, dried cranberries, egg wedges and avocado

15

Bibb Lettuce

Julienne carrots and beets, toasted sunflower seeds, whole grain mustard vinaigrette

9

Brazilian Salad

Avocado, hearts of palm, orange, Brazilian nuts, Passion fruit-mango dressing

11

Caesar Salad

Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton

9

*Add to Any Salad

Marinated grilled shrimp	7
Grilled chicken breast	6
Jumbo lump seared crab cake	9
Grilled marinated steak	9
Marinated seared salmon	9

Appetizers

Tender Tips *

Chimichurri sauce and herb fondue

15

New England Cheese Plate

Locally crafted artisan cheeses, crispy grilled ciabatta

13

Lobster Crab Fondue

Cream, herbs and cheese with fresh potato chips

14

Fried Calamari

Buttermilk battered, spicy tomato sauce, fried peppers

13

Sam Adams Poached Shrimp

horseradish aioli

14

Cape Cod Oysters

Lemon and horseradish

2 each

Seafood Trio

A taste of crab cake, fried calamari and Sam Adam's poached shrimp

18

Chicken Satay

Spicy peanut dressing, crispy slaw

12

Fried Burrata

Heirloom tomatoes, organic olive oil and basil salad

11

Lighter Fare

New England Club Sandwich

Sliced turkey, cob bacon, local heirloom tomatoes, cranberry aioli on rosemary bread

13

Shrimp, Scampi Style

Extra large shrimp, garlic herb butter and crispy crouton

15

All Natural Burger

8 oz grilled Angus burger, served on our brioche bun with crisp lettuce, sliced tomato and white cheddar. Red onion jam and horseradish sauce

16

Fish n Chips

Crispy fried with coleslaw, French fries and homemade tartar sauce

16

New England Crab Cakes

Summer corn and watercress salad

15

Chicken Sandwich

Garlic ciabatta, marinated chicken breast, mozzarella cheese and smoked sea salt

13

Steak and Cheese

Shaved flatiron, Great Hill blue, caramelized onions and portabella mushrooms, three cheese semolina bread

15

Grilled Flatbread


Try our chef's daily creation

14

AVENUE

o n e

Entrees

Pasta of the Day		20
<i>Please ask your server for today's special and our manager's recommended wine pairing</i>		
Seafood Stew		25
<i>Shrimp, cod, scallop and lobster, tomato fennel saffron broth, haricot vert and couscous</i>		
<i>Wine pairing: Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy</i>		
George's Banks Cod		24
<i>Potato chip crusted, broccolini, lemon thyme butter</i>		
<i>Wine pairing: Silver Birch, Sauvignon Blanc, Marlborough, New Zealand, 2008</i>		
Grilled Beef Filet*	4oz / 25 	8oz / 33
<i>Pan roasted potato, grilled portabella, merlot demi glace</i>		
<i>Wine pairing: Rodney Strong, Cabernet Sauvignon, Sonoma County, California</i>		
Roasted Chicken		23
<i>Naturally raised boneless half chicken, caramelized cipolin onion jus, thyme essence</i>		
<i>Wine pairing: Napa Cellars, Merlot, Napa Valley, California</i>		
Corned Scallops		28
<i>Cob Smoked Bacon, cream corn with thyme ,shallots and spinach</i>		
<i>Wine pairing: Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy</i>		
Seared Sustainable Salmon		28
<i>Honey Soy Glazed, Gingered Brown Rice, Sweet Chili Bok Choy</i>		
<i>Wine pairing: Clean Slate, Riesling, Mosel, Germany</i>		
Sirloin Steak, Naturally Raised*		33
<i>house made steak sauce, caramelized onions</i>		
<i>Humanely raised on more than 650 sustainable U.S. family farms and ranches</i>		
<i>Wine pairing: Razor's Edge, Shiraz, South Australia</i>		
Baked Halibut		28
<i>Roasted garlic and shrimp baked with tomatoes, vermouth and thyme</i>		
<i>Wine pairing: De Loach, Pinot Noir, "Winemaker's Blend", California, 2007</i>		

Sides

- Buttermilk Mashed Potatoes
- Vegetable Herb Couscous
- Sweet Corn Risotto
- Baked Potato, with Sides
- Butter Sautéed Haricot Vert

7

 Denotes a Hyatt Stay Fit® Menu Item

Before placing your order, please inform your server if a person in your party has a food allergy.

Parties of Six or more will be subject to an 18% Service Charge for the server

* 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, if you have certain medical conditions