

# HARBORSIDE GRILL

## APPETIZERS

### SPINACH DIP

Whipped ricotta, olive oil, confit tomato, country bread 15

### MEATBALLS

Ground NY blend beef, pork, tomato basil sauce, pecorino 18

### BEYOND BALLS

Ground Meat, tomato basil sauce, pecorino 19

### CHICKEN WINGS

Buffalo or Gochujang, blue cheese 17

Go boneless +2

### ARTISAN BREAD

Locally made PDA, sea salt butter, Seasonal Fruit Compote 9

### ONION RINGS

Chipotle Ranch Dipping Sauce 12

## SANDWICHES

All sandwiches served with Fries- Additions below

### GRILLED CHICKEN CLUB

miso apple mustard aioli, lettuce, bacon, tomato, warm brioche 20

*\*\*Taste it spicy\*\**

### BEYOND BURGER

Boston bibb lettuce, backyard tomatoes, smashed avocado, onion jam 21

Cheese +1 / Avocado +2 / Fried Egg +1

## SOUP & SALADS

Add: Grilled Chicken +8 / \*Grilled Salmon +12 / Lobster Salad +14

### NEW ENGLAND CHOWDAH

Oyster crackers Cup/Bowl 10/14

### SEAFOOD LOUIS

Iceberg, Lobster, Shrimp, Tomato, Cucumber, Hard Boiled Egg and Louis Dressing 23

### CAESAR SALAD

Baby romaine, cured egg yolk, parmigiana, sourdough crumbs, creamy Caesar dressing 15

### STONE FRUIT & PROSCIUTTO

Petite garden greens, stone fruits, prosciutto, local goat cheese, aged balsamic, Extra Virgin OO 16

### COBB

Iceberg and romaine, white balsamic vinaigrette, Great Hill blue cheese, grape tomatoes, pickled red onions, avocado, farm fresh egg, chives, smoked bacon 16

### MARGHERITA

Tomato Sauce, Fresh Mozzarella and Basil 18

### FUNGHI

Mushrooms, fresh mozzarella, basil pesto 20

### PEPPERONI

Tomato Sauce, Pepperoni, Fresh Mozzarella 20

### BUFFALO CHICKEN RANCH

Tomato Sauce, Fresh Mozzarella, Grilled Chicken, Buffalo Sauce with a Ranch Drizzle 21

## PIZZA

### HG BURGER

Aged local cheddar cheese, bacon, bibb lettuce, tomato, roasted garlic aioli 24

### NEW ENGLAND LOBSTER BLT

Toasted PDA brioche, tarragon aioli, baby arugula, crispy bacon, tomato 34

## MAIN

### TRUFFLE LOBSTER MAC

Cavatappi Pasta, Tossed in a Cheese Sauce with Truffle and NE Lobster 34

### MUSHROOM RAGU

Spaghetti squash, winter greens, organic mixed mushrooms, pistachio gremolata 26

### ROASTED 1/2 CHICKEN

Mascarpone herb risotto, Sautéed Spinach, thyme chicken jus 33

### SEAFOOD ALFREDO

Linguine Pasta, Bay Scallops, Blackened Shrimp tossed in a Garlic White Wine Sauce, topped with Parmesan 35

### SOY GINGER GLAZED SALMON

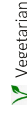
Served with Stir Fried Vegetables on a bed of Coconut Rice 34

### NE FISH & CHIPS

Locally caught haddock, steak cut chips, slaw, tartar 29

### \*NY STRIP

Prime CC, Truffle Parmesan Potato Wedges, Grilled Asparagus with a Rosemary Red Wine Reduction 52



\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing order, please inform your server if a person in your party has a food allergy. 18% gratuity will be added to parties of 6 or more.