

## BITES

CRAB DEVILED EGGS	\$2.25 EA
LAMB SKEWERS	\$12.00
tzatziki	
LOBSTER BITES	\$23.50
cornichons/pickled cauliflower/aji amarillo tartar	
ALL THE BITES	\$27.00
all of the above & bacon-wrapped dates. serves 3/serves 4 +\$9/serves 5 +\$18	
CARAMELIZED ONION DIP	\$13.00
house-made potato chips	
SPICY TUNA BITES*	\$21.00
crispy rice/gochujang/sesame/serrano	
SALTED-HONEY HERB ROLLS	\$12.00

## STARTERS

NEW ENGLAND CLAM CHOWDER	\$10.00
clams/bacon/potatoes/classic	
CAESAR SALAD	\$16.50
little gem lettuce/parmesan/anchovy/cROUTONS/garlic-dill dressing	
MEDITERRANEAN CHOPPED SALAD	\$18.00
grilled artichoke/feta/crispy chickpeas/olives/tomatoes/red wine vinaigrette	
WEDGE SALAD	\$18.00
maple-braised bacon/point reyes blue cheese/marinated tomato + onion blue cheese dressing	
CRISPY CALAMARI	\$19.50
orange glaze/aji amarillo/sesame seeds	
MUSSELS	\$18.00
white wine/blue cheese-chipotle cream/grilled bread	
OYSTERS ON THE HALF SHELL*	\$21.00/\$41.00
cocktail/cucumber-champagne mignonette (6/12)	
SHRIMP COCKTAIL	\$22.00
louie/cocktail/lemon	
THREE-CHEESE CRAB FONDUE	\$25.00
jumbo lump/crusty bread	
FANCY CHICKEN TENDERS*	\$27.00
nashville spicy/caviar/crème fraîche/honey	
SEAFOOD PLATTER*	\$39.00
escabeche mussels/chef's ceviche/shrimp/oysters/littleneck clams cocktail/mignonette/louie	



## FROM THE GRILL

served à la carte  
steaks finished with herb butter

## CHOOSE ONE ACCOMPANIMENT / ADDITIONAL +\$3.25

hollandaise ♡ chimichurri ♡ tartar ♡ soy ponzu ♡  
peppercorn bordelaise bbq ♡

## MAKE IT FANCY

GULF SHRIMP \$12.50/CRABCAKE \$12.50

OSCAR crab relish/crispy shallots/hollandaise/asparagus \$19.50

MAINE LOBSTER TAIL/5 oz MP

FREEBIRD HALF CHICKEN /22 oz \$25.00

ORA KING SALMON /7 oz \$37.00

SKIRT STEAK /8 oz \$35.00

CAJUN BRANZINO /32 oz \$49.00

PETIT FILET MIGNON /6 oz \$49.00

NEW YORK STRIP /14 oz \$50.00

FILET MIGNON /12 oz \$79.00

RIBEYE /16 oz \$71.00

BONE-IN TOMAHAWK (SERVES TWO) /42 oz \$149.00

STEAKS ORDERED MEDIUM-WELL &amp; ABOVE ARE NOT RECOMMENDED OR GUARANTEED

GREEN BEANS ♡ \$10.00

basil &amp; cilantro pesto/toasted almonds

SPICED CREAMED SPINACH ♡ \$10.00

crispy shallots/calabrian chile

ROASTED CAULIFLOWER ♡ \$9.00

caper-raisin vinaigrette  
arugula pesto/pine nuts

HERBED FRIES ♡ \$9.00

rosemary/thyme/tarragon/aioli

TWICE-BAKED POTATO ♡ \$12.00

bacon lardons/sour cream

MUSHROOMS PORTO ♡ \$11.00

demi-glace/port wine reduction

MAC &amp; CHEESE ♡ \$12.00

jarlsberg/cheddar & parmesan  
herbed breadcrumb

GRILLED SWEET POTATOES ♡ \$11.00

pistachios/orange-cumin reduction

SIDES

BEEF WELLINGTON*	\$64.00
puff pastry-wrapped seared beef tenderloin/prosciutto/mushroom duxelles parsnip purée/roasted seasonal vegetables/bordelaise	
VEGGIE BURGER ♡	\$21.00
brioche bun/plant-based burger/merguez spices/cheddar roasted eggplant/crispy shallots/harissa aioli/herbed fries	
THE GRILL BURGER*	\$23.00
brioche bun/bacon/dubliner cheddar/onion marmalade/aioli/herbed fries	
SMOKED VEGETABLES ♡	\$24.00
toasted & herbed farro/pickled onions/smoked carrots/grilled squash coriander-roasted cauliflower	
BBQ PORK RIBS ♡	\$40.00
herbed fries	
PAN-ROASTED ROCKFISH	\$35.00
orange-scented forbidden black rice/curry-coconut sauce	
JUMBO LUMP CRAB CAKE ♡	\$33.00
green princess sauce	
LOBSTER ROLL	\$37.00
buttered + toasted brioche roll/tarragon lobster salad/aioli/herbed fries	
SEAFOOD LINGUINE	\$37.00
shrimp/mussels/clams/calamari/lemon-herb butter/espelette	
CHILEAN SEA BASS ♡	\$47.00
corn/chorizo/tomato/spring onion/corn crema	

SERVICE @ The Grill

A 20% GRATUITY IS CUSTOMARY & APPROPRIATE.  
FOR PARTIES SEATED AFTER 4PM, A 20% GRATUITY WILL BE INCLUDED.  
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.