



The Grill



BITES



CRAB DEVEILED EGGS 🌿	\$2.00 EA
LAMB SKEWERS 🌿 tzatziki	\$11.00
LOBSTER BITES cornichons/pickled cauliflower/aji amarillo tartar	\$21.50
ALL THE BITES all of the above & bacon-wrapped dates. serves 3/serves 4 +\$8/serves 5 + \$16	\$25.00
CARAMELIZED ONION DIP 🌿 house-made potato chips	\$12.00
SPICY TUNA BITES* crispy rice/gochujang/sesame/serrano	\$19.00
SALTED-HONEY HERB ROLLS	\$10.00



STARTERS



NEW ENGLAND CLAM CHOWDER clams/bacon/potatoes/classic	\$9.00
CRISPY CALAMARI orange glaze/aji amarillo/sesame seeds	\$18.50
MUSSELS white wine/blue cheese-chipotle cream/grilled bread	\$17.00
OYSTERS ON THE HALF SHELL* 🌿 cocktail/cucumber-champagne mignonette (6/12)	\$20.00/\$39.00
SHRIMP COCKTAIL 🌿 louie/cocktail/lemon	\$21.00
THREE-CHEESE CRAB FONDUE jumbo lump/crusty bread	\$23.00
FANCY CHICKEN TENDERS* nashville spicy/caviar/crème fraîche/honey	\$24.00
SEAFOOD PLATTER* 🌿 escabeche mussels/chef's ceviche/shrimp/oysters/littleneck clams cocktail/mignonette/louie	\$37.00

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/CRAB CAKE \$12.50

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

MAINE LOBSTER TAIL/5 oz MP

FREEBIRD HALF CHICKEN /22 oz	\$24.00
SKIRT STEAK* /8 oz	\$32.00
ORA KING SALMON* /7 oz	\$34.00
CAJUN BRANZINO /32 oz	\$47.00
PETIT FILET MIGNON* /6 oz	\$47.00
NEW YORK STRIP* /14 oz	\$48.00
RIBEYE* /16 oz	\$69.00
FILET MIGNON* /12 oz	\$74.00
BONE-IN TOMAHAWK* (SERVES TWO) /42 oz	\$149.00

WE PROUDLY SOURCE OUR BEEF FROM CREEKSTONE FARMS

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



COMPOSED



SMOKED VEGETABLES 🌿 toasted & herbed farro/pickled onions/smoked carrots grilled squash/coriander-roasted cauliflower	\$22.00
CRAB-AVOCADO TOAST jumbo lump crab/avocado-dill vinaigrette add poached egg* +\$3.25	\$23.00
JUMBO LUMP CRAB CAKE 🌿 green princess sauce	\$31.00
PAN-ROASTED ROCKFISH orange-scented forbidden black rice/curry-coconut sauce	\$34.00
CHILEAN SEA BASS 🌿 corn/chorizo/tomato/spring onion/corn crema	\$45.00

LUNCH

THE EXPRESS 🌿

farm-raised skirt steak*, grilled atlantic salmon* or freebird chicken
salad/herbed fries + aioli
choice of ice cream or sorbet
no substitutions please

\$31.00

SANDWICHES

served with herbed fries + aioli

GRILLED CHICKEN baguette/bacon/cheddar/lettuce/tomato/aioli/pickled red onions	\$18.00
VEGGIE BURGER 🌿 brioche bun/plant-based burger/merguez spices/cheddar roasted eggplant/crispy shallots/harissa aioli	\$19.00
CRISPY FISH SLIDERS king's hawaiian buns/tempura'd white fish/tartar/pickled onions/cabbage	\$21.00
THE GRILL BURGER* brioche bun/bacon/dubliner cheddar/onion marmalade	\$22.00
LOBSTER ROLL buttered + toasted brioche roll/tarragon lobster salad	\$35.00



SALADS



CAESAR little gem lettuce/parmesan/anchovy/croutons/garlic-dill dressing salmon* +\$12.50/skirt steak* +\$12.50/chicken breast +\$6.25	\$16.00
MEDITERRANEAN CHOPPED 🌿🌿 grilled artichoke/feta/crispy chickpeas/olives/tomatoes/red wine vinaigrette salmon* +\$12.50/skirt steak* +\$12.50/chicken breast +\$6.25	\$17.00
WEDGE 🌿 maple-braised bacon/point Reyes blue cheese/marinated tomato + onion blue cheese dressing	\$17.00

SIDES

SPICED CREAMED SPINACH 🌿 \$9.00 crispy shallots/calabrian chile	GREEN BEANS 🌿🌿 \$9.00 basil & cilantro pesto/toasted almonds
HERBED FRIES 🌿🌿 \$8.00 rosemary/thyme/tarragon/aioli	MUSHROOMS PORTO 🌿 \$10.00 demi-glace/port wine reduction
ROASTED CAULIFLOWER 🌿🌿 \$8.00 caper-raisin vinaigrette arugula pesto/pine nuts	MAC & CHEESE 🌿 \$11.00 jarlsberg/cheddar & parmesan herbed breadcrumb
GRILLED SWEET POTATOES 🌿🌿 \$10.00 pistachios/orange-cumin reduction	

A KNEAD RESTAURANT

SENIOR EXECUTIVE CHEF: DAVID SUAREZ
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= PLANT-BASED



= VEGETARIAN



= GLUTEN FREE

Gluten-Free indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

SERVICE @

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY. PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

PLEASE NOTIFY US OF ANY ALLERGIES
*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.