

# STARTERS

# Chilled Watermelon Gazpacho lime crema, herbs, heirloom tomato, sherry, extra virgin olive oil New England Clam Chowder smoked bacon, oyster crackers Potato Croquette aji amarillo aioli, fennel salad Crab Cake \$18 remoulade, shishito pepper

Charcuterie and Cheese Board \$35
Fourme d'Ambert blue, gruyere,
chevre croquette, saucisson sec,
speck, cured duck prosciutto, candied
pecan, kumquat and orange marmalade,
cornichons, pickled onions, focaccia.

#### Chilled Lobster and Shrimp Platter \$42

lobster tail, three jumbo cocktail shrimp, drawn butter, lemon,

# SALADS

#### Red Petite Romaine Salad \$20

black garlic dressing, anchovy croutons, roasted tomatoes, parmesan cheese

#### Heirloom Tomato and Burrata Salad \$24

maplebrook farms burrata, basil, maldon sea salt, extra virgin olive oil

add to any salad: grilled marinated chicken breast \$10, salmon \* \$15, grilled shrimp \$15, 50z hanger steak \$18

### MAINS

Seafood Pappardelle shrimp, crab, lobster, peas, saffron broth	\$44
Pan Roasted Chicken mushroom ragu, smashed purple potatoes, cherry tomato	\$39
Seared Salmon grilled corn succotash, tomato, basil, edamame, tzatziki sauce	\$38
Rigatoni Bolognese pancetta, ground veal and beef, braised tomato, cream, parmesan, fresh basil	\$38
Nantucket Lobster Roll Maine lobster, grilled summer corn, lemon-dill aioli, brioche, french fries	\$59
Wagyu Burger gruyere, backyard farms tomato, brioche bun add pecan smoked bacon	\$28 \$6
add pecan smoked bacon add avocado	\$6
Twin Filet Mignon mashed potatoes, burgundy demi, broccolini, panko crusted tomato	\$56
Lemon Buccatini Carbonara snow peas, wild mushroom, parmesa peppercorn, sunny egg	<i>\$38</i> n,

# SIDES

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Roasted Wild Mushrooms garlic, truffle shavings	\$12
Truffle Fries garlic aioli, parmesan, herbs	\$10
Steakhouse Mashed Potatoes butter, thyme	\$10
Shisito Peppers toasted sesame	\$10
Honey Roasted Carrots toasted hazelnuts	\$11

We support local farmers and highlight many of their offerings on our menu. Some of our partners include Back Yard Farms, Maplebrook Farms, and Foley Fish.

20% gratuity added for parties of (6) or more

<sup>\*</sup>Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy.

<sup>\*</sup>These items contain raw or undercooked ingredients and will be cooked to your specification. Please be informed that the consumption of raw or undercooked foods may pose certain health risks.