

THE GRILL

Oysters – ½ Doz *	21
Littleneck Clams – ½ Doz *	14
Colossal Shrimp Cocktail	24
Half Maine Lobster	24
Alaskan King Crab Legs – ½ lb.	25
Caviar Russe Pacific White Sturgeon – 1 oz *	75
Caviar Russe Siberian Osetra – 1 oz *	125
Caviar Russe Golden Osetra – 1 oz *	180
<i>deviled eggs, smoked salmon, fingerling potatoes, buckwheat blini</i>	

SEAFOOD TOWERS

Premier Tower *	90
<i>oysters, clams, shrimp, ½ lobster, tuna tartare</i>	
Grand Tower *	150
<i>oysters, clams, shrimp, whole lobster, alaskan king crab legs & tuna tartare</i>	
Supreme Tower *	375
<i>osetra caviar, octopus, oysters, clams, shrimp, lobster, king crab, scallop ceviche</i>	

New England Clam Chowder	<i>scallops, applewood smoked bacon</i>	16
Wild Mushroom Soup	<i>spring garlic</i>	13
41°N Caesar Salad *	<i>anchovies, parmesan</i>	14
Gem Lettuce Salad	<i>bacon, buttermilk blue cheese dressing</i>	14
Crispy Calamari	<i>shishito peppers, lemon aioli</i>	15
Peeky Toe Crab Balls	<i>cilantro, chili remoulade</i>	18
Lobster Roll	<i>buttered bun, fresh herbs</i>	28
41°N Burger *	<i>Vermont cheddar, caramelized onions</i>	19
House Smoked Fish	<i>smoked salmon, dill crème fraiche, trout roe, bluefish paté</i>	24
Surf and Turf Burger *	<i>dry aged beef burger topped with butter poached lobster</i>	34

Terence Feury
Executive Chef

AFT-07/11/18