

# THE GRILL

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## SHELLFISH & CAVIAR

|   |     |
|---|-----|
| 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. * | 85  |
| Caviar Russe Siberian Osetra – 1 oz. *        | 125 |

## 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, oysters, clams, shrimp, lobster, king crab, scallop ceviche, tuna tartare</i> |     |

## APPETIZERS

|   |    |
|---|----|
| Charcuterie & Cheese Plate  | 24 |
| <i>house made &amp; imported meats, farmstead cheese, pickled vegetables &amp; mostarda</i> |    |
| Scallop Ceviche   | 18 |
| <i>chilis, lime, cilantro, corn crisp</i>   |    |
| Crispy Calamari   | 15 |
| <i>shishito peppers, lemon aioli</i>  |    |
| Peeky Toe Crab Balls  | 18 |
| <i>cilantro, chili remoulade</i>  |    |
| House Smoked Fish   | 24 |
| <i>smoked salmon, trout roe, dill crème fraîche, bluefish paté</i>                          |    |
| Linguine Carbonara  | 17 |
| <i>cured pork cheek, pecorino, slow cooked egg yolk</i>                                     |    |
| Duck Pappardelle  | 16 |
| <i>parmesan, sage</i>   |    |

## SOUPS & SALADS

|  |    |
|--|----|
| New England Clam Chowder                       | 16 |
| <i>scallops, applewood smoked bacon</i>        |    |
| Butternut Squash Soup                          | 14 |
| <i>ginger crème fraîche</i>                    |    |
| 41°N Caesar Salad *                            | 14 |
| <i>anchovies, parmesan</i>                     |    |
| Gem Lettuce Salad                              | 14 |
| <i>bacon, buttermilk blue cheese dressing</i>  |    |
| Beet Salad                                     | 14 |
| <i>baby lettuce, gruyère crisp, wild honey</i> |    |

## ENTRÉES

|   |    |
|---|----|
| Squid Ink Pasta   | 32 |
| <i>calamari, shrimp, scallops, lemon</i>                  |    |
| Seared Sea Scallops                                       | 38 |
| <i>parsnip, fregola, meyer lemon</i>                      |    |
| Grey Sole   | 36 |
| <i>cauliflower purée, spiced vegetables, brown butter</i> |    |
| New Bedford Cod   | 36 |
| <i>clams, white beans, chorizo, kale</i>                  |    |
| Surf & Turf *   | 62 |
| <i>filet mignon, king crab, lobster sausage</i>           |    |

## STEAKS, CHOPS & SEAFOOD

|   |    |
|---|----|
| 28 day Dry Aged Prime NY Strip 12 oz. * | 49 |
| Painted Hills Rib Eye 16 oz. *          | 46 |
| Center Cut Filet Mignon 8 oz. *         | 45 |
| Roasted Rack of Lamb *                  | 48 |
| Smoked Berkshire Pork Chop 14 oz. *     | 35 |
| Free Range Half Chicken                 | 28 |
| Yellowfin Tuna Steak 8 oz. *            | 33 |
| Gulf of Maine Salmon 8 oz. *            | 32 |

## FOR TWO

|                                      |     |
|--------------------------------------|-----|
| 36 oz. 45 day Dry Aged Porterhouse * | 136 |
| 32 oz. 30 Day Dry Aged Rib Eye *     | 96  |

## SIDES FOR THE TABLE

|                                      |   |
|--------------------------------------|---|
| Roasted Fall Squash                  | 9 |
| <i>pancetta, sage</i>                |   |
| Crisp Brussels Sprouts               |   |
| <i>chili caramel</i>                 |   |
| Roasted Sweet Potatoes               |   |
| <i>bacon, pickled shallot</i>        |   |
| French Fries                         |   |
| Roasted Mushrooms & Cippolini Onions |   |
| Mashed Potatoes                      |   |
| Creamed Spinach                      |   |
| <i>parmesan</i>                      |   |
| Grilled Cauliflower                  |   |
| <i>herb tahini</i>                   |   |

## SAUCES

|                   |   |
|-------------------|---|
| Brandy Peppercorn | 5 |
| Béarnaise         |   |
| House Steak Sauce |   |
| Bordelaise        |   |

\* This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies, please bring them to your server's attention.

Terence Feury  
Executive Chef