

THE GRILL

SHELLFISH & CAVIAR

Oysters – ½ Doz. *	24
Littleneck Clams – ½ Doz. *	16
Colossal Shrimp Cocktail	28
Half Maine Lobster	26
Alaskan King Crab – ½ lb.	42
Caviar Russe Pacific White Sturgeon – 1 oz. *	85
Caviar Russe Siberian Osetra – 1 oz. *	125

SEAFOOD TOWERS

Premier Tower *	98
<i>oysters, clams, shrimp, lobster, tuna tartare</i>	
Grand Tower *	190
<i>oysters, clams, shrimp, lobster, alaskan king crab legs, tuna tartare</i>	

APPETIZERS

Charcuterie and Cheese	28
<i>house made & imported meats, farmstead cheese, pickled vegetables, mostarda</i>	
Crispy Calamari	19
<i>shishito peppers, lemon aioli</i>	
Salmon Rillettes	21
<i>cucumbers, trout roe, dill crème fraîche</i>	
Spaghetti	16
<i>cashew, miso, wild mushrooms, peas</i>	
Cavatelli	23
<i>crab, bacon butter, tomato</i>	
Tuna Tartare	21
<i>rice crackers, soy glaze</i>	

SOUPS & SALADS

Roasted Tomato Soup	14
<i>opal basil</i>	
41°N Caesar Salad *	16
<i>anchovies, parmesan</i>	
Mixed Greens	14
<i>radish, citrus vinaigrette</i>	
Baby Gem Lettuce	16
<i>butter milk dressing, smoked bacon, blue cheese</i>	

LUNCH

Lobster Roll	32
<i>brioche, fresh herbs</i>	
Veggie Burger	19
<i>harissa aioli, pickles, lettuce</i>	
Smoked Chicken Cubano	22
<i>gruyere, pickles</i>	
41°N Burger *	24
<i>cheddar, caramelized onions, Le Bec Sucre brioche</i>	
Smoked Eggplant	28
<i>quinoa-chickpea fritter, tahini</i>	
Squid Ink Spaghetti	36
<i>scallops, calamari, shrimp, uni butter</i>	

STEAKS, CHOPS & SEAFOOD

Dry Aged Prime NY Strip 12 oz. *	58
Center Cut Filet Mignon 8 oz. *	62
Painted Hills Ribeye Steak 16 oz. *	52
Niman Ranch Pork Chop 16 oz. *	45
Free Range Half Chicken	30
Yellow Fin Tuna Steak 8 oz. *	38
Gulf of Maine Salmon 8 oz. *	36
32 oz. 45 day Dry Aged Prime Ribeye *	125

SIDES FOR THE TABLE

Asparagus	12
<i>herbs, lemon</i>	
Roasted Sweet Potatoes	
<i>bacon, pickled shallot</i>	
Mushrooms and Cippolini Onions	
French Fries	
Mashed Potatoes	
Creamed Spinach	

SAUCES

Béarnaise	6
Brandy Peppercorn	
House Steak Sauce	
Horseradish Sauce	
Chimichurri	

* 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

THE GRILL

WINES BY THE GLASS

Sparkling

Brut Rosé, Bouvet, <i>Loire Valley, NV</i>	14
Prosecco, Carpené Malvolti, <i>Veneto, NV</i>	14
Brut Champagne, Billecart-Salmon, <i>Champagne, NV</i>	22

White

Pinot Grigio, Livon, <i>Collio Friuli, 2018</i>	15
Sauvignon Blanc, Greywacke, <i>Marlborough, 2020</i>	18
Riesling, Cave de Turckheim, <i>Alsace, 2015</i>	13
Chardonnay, Chateau Vitallis, <i>Pouilly-Fuissé, 2018</i>	18

Rosé

Sangiovese, La Spinetta, <i>Tuscany 2020</i>	14
Grenache/Cinsault/Rolle, Whispering Angel, <i>Provence 2020</i>	17

Red

Pinot Noir, Cooper Hill, <i>Willamette, 2018</i>	16
Valpolicella Ripasso, Bussola, <i>Veneto, 2016</i>	15
Cabernet Sauvignon, Barnard Griffin, <i>Colombia Valley, 2018</i>	17
Zinfandel/Cabernet Sauvignon, Prisoner, <i>Napa Valley, 2019</i>	20
Cabernet Sauvignon, Caymus Vineyards, <i>Napa Valley, 2019</i>	24

COCKTAILS

Aperol Spritz <i>aperol, cocchi americano, prosecco</i>	18
Martini <i>vodka, Newport sea salt, cucumber, lemon twist</i>	19
Southside Fizz <i>gin, lemon, mint, club soda</i>	18
Kir Royale <i>billecart-salmon champagne, chambord</i>	23
Margarita <i>tequila, lime, dry curaçoa, orange</i>	18
Port Old Fashioned <i>bourbon, rye, ruby port, orange twist</i>	19

BEER

Michelob Ultra <i>Anheuser-Busch, Missouri</i>	9
Corona Extra <i>Cervecería Modelo, Mexico</i>	9
Machine Pilsner (16oz) <i>Bunker Brewing Co, Maine</i>	12
Von Trapp Pilsner <i>Von Trapp Brewing, Vermont</i>	9
The Rise APA <i>Whalers Brewing, Rhode Island</i>	9
Allagash White <i>Witbier Allagash Brewing, Maine</i>	9
Pour Judgement IPA <i>Grey Sail Brewing, Rhode Island</i>	10
Tendrill IPA (16oz) <i>Proclamation Brewing, Rhode Island</i>	14
Fake Love Stout <i>Newport Craft Brewing, Rhode Island</i>	9

CIDER & SELTZER

Embark Strawberry Rhubarb Cider <i>Embark Craft Ciderworks, New York</i>	10
Oxbow Surfcasting Farmhouse Ale w/ Salt & Lime <i>Oxbow Brewing Co., Maine</i>	10

NON ALCOHOLIC

Run Wild IPA <i>Athletic Brewing, Connecticut</i>	7
Cerveza Mexican Lager <i>Athletic Brewing, Connecticut</i>	7