

## ➤ DINNER

### Appetizers

**Avocado Toast with Truffle Salt** → 13.95

Toasted buttermilk Naan, smashed avocado, black truffle sea salt

**Spicy Crab Spring Roll** → 12.95

Lump crab, avocado, green onion, ponzu sauce

**Artisan Flat Bread** → MP

Like the weather it changes

**Calamari** → 14.95

Crispy fried Point Judith calamari, cherry pepper rings, marinara sauce

**\*Confit Duck Wings** → 15.95

Orange-habanero sauce

**\*Burrata** → 13.95

Roasted acorn squash, hazelnuts, sea salt

**Goose Fries Poutine** → 12.95

Hand Cut Fries, beef gravy, cheese curds

**\*\*Chatham Mussels** → 14.95

Classic presentation, garlic, shallots, white wine, cream, butter with grilled focaccia

**\*\*Fried Brussels Sprouts** → 12.95

Flash fried, Thai chili sauce, sesame seeds

**\*Tuna-Avocado Poke** → 17.95

Ahi tuna, fresh avocado, sesame-ginger marinade

**\*Shrimp Skewers** → 15.95

Toasted garlic, pickled peppers

**Bruschetta** → 12.95

Apple coconut slaw, goat cheese mousse, beetroot butter

**\*House Smoked Faroe Island Salmon** → 13.95

Frisée, dill mascarpone, capers, blood orange vinaigrette

### Salads

**\*\* Caesar** → 9.95

Romaine hearts, Caesar dressing, shaved parmesan cheese, croutons

**\* Roasted Beet and Arugula** → 9.95

Orange segments, goat cheese, lemon caper vinaigrette

**\* Cape Codder** → 8.95

Artisan field greens, Great Hill bleu cheese, candied walnuts, sundried cranberries, cran-raspberry vinaigrette

**Additions**

grilled chicken breast → 6.95

shrimp (4), salmon (4oz) → 9.95

### Chowders & Soups

**Clam Chowder**

cup → 6.95 bowl → 8.95

Traditional New England chowder

**French Onion Soup** → 9.95

Classic baked French onion soup, croutons, Swiss cheese

**Soup du Jour**

cup → 5.95 bowl → 7.95

Ask your server for today's selection



\* *Gluten Free*

\*\* *Gluten Free with Modifications*

*All prices subject to a 6.25% Meal Tax and .75% Local Tax.  
An 18% gratuity is added to parties of 6 or more*

# Entrées

**\*Baked Atlantic Cod** → 26.95

Encrusted with lemon-herb gremolata, fried broccolini, jasmine scented rice

**\*Pan Seared Faroe Island Salmon** → 27.95

Quinoa, root vegetables, cider glaze

**Fish & Chips** → 22.95

Fried Atlantic cod, fries, coleslaw, tartar sauce

**Vegetable Quinoa** → 21.95

Charred vegetables, harissa, quinoa, crispy polenta

**\*Free-Range Chicken Breast** → 27.95

Apple cider brined Statler breast, autumn risotto

**\*Crispy Duck Breast** → 28.95

Golden beet purée, baby vegetables, walnuts, pistachio vinaigrette

**Scallops and Prawn Risotto** → 27.95

Seared Diver Scallops and Pacific Prawns, creamy arborio rice with Spanish saffron, white truffle oil, mascarpone, parmesan cheese

**Clams Affumicate** → 25.95

Sautéed little neck clams, olive oil, bacon, garlic, basil, smoked tomato, brandy, cream, fresh linguini pasta

**Goose Burger** → 16.95

Thick bacon, Grafton cheddar cheese, caramelized onion, aioli, toasted bun, lettuce, tomato, onion pickle and fries

**7x Farms Beef Ragu** → 26.95

Cabernet braised Colorado wagyu beef shanks, vegetable mirepoix, plum tomatoes, fresh rigatoni pasta, Parmesan-Reggiano

**Braised Beef Short Rib Chop** → 26.95

Garlic mashed potato, charred carrots, parsnip chips, braising sauce

**\*Pineland Farms Prime Strip Loin** → 39.95

All-natural grass-fed beef, marrow butter, garlic mashed potato, broccolini

We are now accepting reservations for:

**Thanksgiving Day**

November 22nd

**Christmas Eve**

December 24th

**New Years Eve**

December 31st

**ZAGAT**

**The Zagat Review**

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**Food Decor Service**



*Before placing your order, please inform your server if anyone in your party has a food allergy*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness.*