

Lunch Menu:
Monday – Friday 11:30am – 2 pm

Appetizers & Small Plates

Traditional Creamy Lobster Bisque

Aleppo Chili & Chives

12

New England Clam Chowder

10

*** Tuna Tartare**

Sushi Grade Tuna, Avocado, Sesame Spice, Ginger, Soy Glaze

17

Fried Point Judith Calamari

Zesty Tomato Coulis, Pickled Banana Peppers, Lemon Pink Pepper Parmesan Dressing

16

New England Cheese Selection

Seasonally Changing 5 Varieties, Walnuts,

Fruit Relish, Nutbread Crackers

24

Roasted Jumbo Shrimp

Citrus, Garlic & Chili Marinade,

Romesco Sauce, Burnt Lemon

18

Maine Mussels

Chardonnay, Lemon Zest, Thyme, Parsley,

Tiny Tomatoes, Butter, Grilled Ciabatta

16

Turkey & Chicken Meatballs

Picante Tomato Coulis, Calabro Ricotta,

Fried Brussels Sprouts

16

House Cured Pork Belly

Pickled Grapes, Sherry Vinegar Syrup,

Frilly Mustard Greens, Radish

15

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

*Served Raw or Cooked to Order, consuming raw or undercooked meat
or seafood may increase your risk of foodborne illness especially
if you have certain medical conditions.

Prix-Fixe Lunch

Choice of Appetizer:

Soup du Jour

Roasted Heirloom Carrots
Cinnamon, Whipped Goat Cheese,
Aged Balsamic, Pistachios

Choice of Appetizer:

Seared Boneless Chicken Thigh
Roasted Fingerlings, Purple Cabbage, Tomato Basil Olive Relish, Chicken Jus

Blackened Jumbo Shrimp
Bamboo Rice, Asparagus,
Citrus Saffron Coulis, Petite Cress Salad

House Made Ricotta Shiitake Ravioli
Parsnip Puree, Sauteed Spinach, Tomatoes, Shaved Parmesan

Choice of Appetizer:

Vanilla Cream Profiteroles
Chocolate Glaze, Crème Anglaise

Crème Brûlée
Seasonal Berry

\$ 29 per person

**All indicated meats are cooked to order. Consuming raw or undercooked meat or seafood may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.*

Salads

Caesar Salad

*Romaine Lettuce, Garlic Croutons,
Creamy Dressing*

11

Arugula Salad

*Gorgonzola Cheese, Pinenuts,
Balsamic Vinaigrette*

11

Add Grilled Chicken 6,
(4) Grilled Shrimp 8, *Grilled Salmon 8

Chipotle Grilled Chicken Cobb

*Romaine Lettuce, Tomato, Red Onions,
Bacon, Pepperjack Cheese, Hard Cooked Egg, Avocado, Chipotle Ranch Dressing*

18

Greek Style Salad

Romaine, Spinach & Arugula, Feta Cheese, Tomato, Cucumber, Olives, Pickled Red Onion

15

Sandwiches

Native Lobster Salad Roll

Daily Cooked Lobster, Grillo's Pickle, House Chips

24

Roasted Turkey Sandwich

Multigrain Bread, Smoked Bacon, Cranberry Mayonnaise, New England Cheddar, House Chips

17

*Open Faced Grilled Salmon Sandwich

*French Baguette, Sauteed Leaf Spinach,
Honey Mustard Cream*

17

* TOH Burger

*Made from Chuck, Short Rib and Brisket Smoked Cheddar, Stoneground Mustard, Crispy Shallots, Grillo's Pickle,
Brioche Bun, Fries*

Add Bacon 3

18

Vegetarian Black Bean Burger

House Made Patty, Pepper Jack Cheese, Chipotle Mayo, Brioche Bun, Fries

16

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

*Served Raw or Cooked to Order, consuming raw or undercooked meat or seafood may increase your risk of foodborne illness especially if you have certain medical conditions.