

# Appetizers & Small Plates

## Traditional Creamy Lobster Bisque

*Aleppo Chili & Chives*

12

## New England Clam Chowder

11

## \* Tuna Tartare

*Avocado Cream, Sesame Ginger Spice, Soy Glaze, Crispy Rice Noodles*

17

## Fried Point Judith Calamari

*Banana & Shishito Peppers,  
Zesty Marinara Sauce, Lemon Aioli*

16

## New England Cheese Selection

*Seasonally Changing 5 Varieties, Walnuts,  
Fruit Relish, Nutbread Crackers*

24

## Jumbo Shrimp Cocktail

*Cocktail Sauce, Lemon*

(3) 21

6 for each additional piece

## 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

## Pork Belly Banh Mi Sliders

*Pickled Vegetables, Hoisin, Chili, Kimchi*

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.

# Three Course Prix-Fixe Menu

## Choice of Appetizer:

**New England Clam Chowder**

**Simple Greens**

*Field Greens, Cherry Tomatoes, Radishes, Cucumber, Feta Cheese, Citrus Vinaigrette*

**TOH Caesar Salad**

*Garlic Croutons, Cherry Tomatoes, Radish,  
Aged Parmesan, Caesar Dressing*

## Choice of Entrée:

**\*10 Oz. NY Strip Steak**

*Braised Shallots, Shishito Peppers, Garlic-Parmesan Tossed Potato Wedges*

**Misty Knolls Farm “Airline”**

**Chicken Breast**

*Roasted Root Vegetables, Crispy Kale,  
Rosemary Jus*

**Grilled Bay of Fundy Salmon**

*Roasted Yukon Gold Potatoes, Olive Oil Roasted Tomatoes, Shishito Pesto, Burnt Lemon*

## Choice of Dessert:

**Crème Brûlée**

*Seasonal Berry, Whipped Cream*

**Peanut Butter & Chocolate Cream Tart**

*Peanut Brittle*

**\$46 Per Person**

**Stefan Jarausch  
Executive Chef**

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## Salads

### TOH Caesar Salad

*Garlic Croutons, Cherry Tomatoes, Radish  
Aged Parmesan and Caesar Dressing*

12

### Simple Greens

*Field Greens, Cherry Tomatoes, Radishes,  
Cucumber, Feta Cheese, Citrus Vinaigrette*

11

Add Grilled Chicken 6, (4) Grilled Shrimp 10,

\*Grilled Salmon 8

### Steak Salad

*Baby Kale and Mesclun Greens, Blue Cheese,  
Shallot Dressing, Cranberries, Pumpkin Seeds*

23

## Main Entrees

### \* TOH Burger

*Made from Chuck, Short Rib and Brisket,  
Smoked Cheddar, Stoneground Mustard,  
Grillo's Pickle, Brioche Bun, Fries  
Add Bacon 3*

18

### Native Lobster Salad Roll

*Fresh Cooked Lobster, Grillo's Pickle, House Chips*

25

### Cavatappi in Arugula Basil Pesto Cream

*Roasted Shrimp*

31

### New England Fish & Chips

*Boston Cod, French Fries, Malt Vinegar, Tartar Sauce, Lemon*

22

### Grilled Bay of Fundy Salmon

*Roasted Yukon Gold Potatoes, Olive Oil Roasted Tomatoes, Shishito Pesto, Burnt Lemon*

31

### \*10 Oz. NY Strip Steak

*Braised Shallots, Shishito Peppers, Garlic-Parmesan Tossed Potato Wedges*

33

### Misty Knolls Farm "Airline" Chicken Breast

*Roasted Root Vegetables, Crispy Kale,  
Rosemary Jus*

31

### \*7 Oz. Grilled Filet Mignon

*Creamy Yukon Golds,  
Grilled Asparagus*

43

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