

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.

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 8, *Grilled Salmon 8

Chipotle Grilled Chicken Cobb

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

18

Steak Salad

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

23

Sandwiches

Native Lobster Salad Roll

Fresh Cooked Lobster, Grillo's Pickle, House Chips

25

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*

18

* TOH Burger

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

Add Bacon 3

18

Vegetarian Black Bean Burger

*House Made Patty, Pepper Jack Cheese,
Brioche Bun, Fries*

16

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Prix-Fixe Lunch

Choice of Appetizer:

Soup du Jour

Simple Greens

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

Choice of Entrée:

Seared Local Haddock

Carrot & Cranberry Wild Rice Medley, Tossed Golden Beet,
Celery & Pickled Onion, Lemon Butter

Bacon Wrapped

Pork Tenderloin Medallions

Ricotta Mashed Potatoes, Asparagus, Apricot Stone Ground Mustard,
Madeira Sauce

Pappardelle Pasta

Roasted Tomato, Bell Peppers, Zucchini, Basil, Parmesan, White Wine Cream

Choice of Dessert:

Raspberry and Lemon Mousse

Crème Anglaise, Raspberry Coulis

Crème Brûlée

Seasonal Berry

\$ 29 per person

**All indicated meats are cooked to order.*

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