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
(5) 21

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, Pepper Jack 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 Atlantic Salmon
Creamy Risotto, Sautéed Haricots Verts, Fresh Cranberry and Orange Relish,
Chive Butter

Braised Beef Short Rib
Stone-ground Grits, Purple Cabbage, Roasted Winter Carrots, Madeira Sauce

House Made Cannelloni
Ricotta-Fontina Cheese Filling, Sautéed Kale, Tomato Basil Caper Sauce, Shaved
Butternut Squash

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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