

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.

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:

***Grilled 5 Oz. Filet Mignon**

Creamy Yukon Golds, Grilled Asparagus

Duck Confit Crispy Chicken Breast

*Roasted Red fingerling Potatoes, Marinated Kale, Yellow Peppers,
Marinara Sauce, Boursin Cheese, Crispy Basil*

Seared Georges Bank Scallops*

North Country Smoked Bacon, Peas and Corn Succotash, Cauliflower Puree

Choice of Dessert:

Crème Brûlée

Seasonal Berry, Whipped Cream

Peanut Butter & Chocolate Cream Tart

Peanut Brittle

\$46 Per Person

**Stefan Jarausch
Executive Chef**

* 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

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

Seared Georges Bank Scallops*

North Country Smoked Bacon, Peas and Corn Succotash, Cauliflower Puree

29

Duck Confit Crispy Chicken Breast

*Roasted Red fingerling Potatoes, Marinated Kale, Yellow Peppers,
Marinara Sauce, Boursin Cheese, Crispy Basil*

28

***7 Oz. Grilled Filet Mignon**

*Creamy Yukon Golds,
Grilled Asparagus*

43

*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.