

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:

*10 Oz. NY Strip Steak

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

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**

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especially if you have certain medical conditions.*

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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

Seared Georges Bank Scallops*

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

29

***10 Oz. NY Strip Steak**

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

33

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

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