

Appetizers & Small Plates

Traditional Creamy Lobster Bisque

Aleppo Chili & Chives

12

New England Clam Chowder

11

Tartare Yellowfin Tuna*

*Cucumber Carpaccio, Avocado Cream,
Puffed Rice Noodles, Miso Dressing*

17

Point Judith Fried Calamari

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

18

New England Cheese Selection

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

24

Jumbo Shrimp Cocktail

Cocktail Sauce, Lemon Wedges

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.

*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, Radish,
Cucumber, Feta Cheese, Citrus Vinaigrette*

TOTH Caesar Salad

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

Choice of Entrée:

Grilled 5 Oz. Filet Mignon*

Roasted Red Fingerling Potatoes, Grilled Asparagus

Crispy Confit Style Chicken Breast

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

Seared Georges Bank Scallops

North Country Smoked Bacon, Succotash, Cauliflower Puree

Choice of Dessert:

Crème Brûlée

Seasonal Berries, Whipped Cream

Mango Mousse

Lemon and Coconut Cream

\$46 Per Person

**Stefan Jarausch
Executive Chef**

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Salads

TOTH Caesar Salad

*Crispy Romaine, Cherry Tomatoes, Radish,
Garlic Croutons, Aged Parmesan, Caesar Dressing*
12

Simple Greens

*Field Greens, Cherry Tomatoes, Radish,
Cucumber, Feta Cheese, Citrus Vinaigrette*
11

Add Grilled Chicken 6,
(4) Shrimp 10, Salmon* 8

Seared Scallop Salad

*Farro, Cucumbers, Arugula, Pickled Carrots
Lime Truffle Vinaigrette*
22

Main Entrees

Bean Town Burger*

*House Made Patty From Chuck, Short Rib and Brisket,
Vermont Cheddar, Black Pepper Applewood Smoked Candied Bacon,
Boston Baked Beans, Pickled White Onions*
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,
Succotash, Cauliflower Puree*
29

Crispy Confit Style Chicken Breast

*Roasted Red Fingerling Potatoes, Marinated Kale,
Yellow Peppers, Marinara Sauce, Boursin Cheese, Crispy Basil*
28

7 Oz. Grilled Filet Mignon*

*Roasted Red Fingerling Potatoes,
Grilled Asparagus*
43

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