

# 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.

# Prix-Fixe Lunch

## Choice of Appetizer:

Soup du Jour

### Simple Greens

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

## Choice of Entrée:

### Half Baked Stuffed Lobster

Truffle Marble Potatoes, Asparagus, Chive Butter  
(\$7 additional)

### Pan Seared Chicken Breast

Boursin Potato Cake, Green Beans,  
Tri-color Carrots, Yellow Pepper Coulis

### Pappardelle Pasta with Shrimp

Fresh Corn, Peas, White Wine,  
Parmesan Cream

## Choice of Dessert:

### Cappuccino Mousse Cake

White Chocolate Sauce,  
Whipped Cream and Berries

### Crème Brûlée

Seasonal Berries

**\$ 29** per person

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# Salads

## **TOTH Caesar Salad**

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

## **Chipotle Grilled Chicken Cobb**

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

18

## **Seared Scallop Salad**

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

22

# 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 Spinach,  
Honey Mustard Cream*

18

## **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

## **Vegetarian Black Bean Burger**

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

16

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