

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

Grilled Baby Octopus

*Warm Fingerling Potato Salad, White Cabbage Slaw,
Pickled Pearl Onions*

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*

14

*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:

Mango Mousse

Lemon and Coconut Cream

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 to any salad:

*Chicken, Shrimp, Salmon**

8

Chipotle Grilled Chicken Cobb

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

18

Sandwiches & Entrees

Native Lobster Salad Roll

Fresh Cooked Lobster, Grillo's Pickle, House Chips

25

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

Lobster Ravioli

*Lemon Caper Brown Butter, Asparagus,
Watercress, Aleppo*

28

Pan Seared Salmon*

*Heirloom Cherry Tomatoes, Roasted Marble Potatoes,
Bok Choy, Lemon Beurre Blanc*

26

7 Oz. Grilled Filet Mignon*

*Roasted Red Fingerling Potatoes,
Grilled Asparagus, Madiera Sauce*

39

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