

# 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

## TOH Burger\*

*Made from Chuck, Short Rib and Brisket Blend,  
Smoked Cheddar, Grain Mustard,  
Brioche Bun, Fries*

19

## 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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