

## Appetizers & Small Plates

### Traditional Lobster Bisque

*Aleppo Chili & Chives*

12

### New England Clam Chowder

11

### Yellowfin Tuna Tartare\*

*Spicy Mango, Cucumber,  
Watercress Broth, Wonton*

18

### Grilled Baby Octopus

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

18

### 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.

## Appetizers & Small Plates

### Traditional Lobster Bisque

*Aleppo Chili & Chives*

12

### New England Clam Chowder

11

### Yellowfin Tuna Tartare\*

*Spicy Mango, Cucumber,  
Watercress Broth, Wonton*

18

### Grilled Baby Octopus

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

18

### 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.

# Salads & Sandwiches

## Top of the Hub 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

## Salad Additions:

*Chicken, Shrimp, Salmon\**

10

## Chipotle Grilled Chicken Cobb Salad

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

18

## Native Lobster Salad Roll

*Fresh Cooked Lobster, Grillo's Pickle, House Chips*

26

## Top of the Hub Burger\*

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

*Fries*

20

## Vegetarian Black Bean Burger

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

18

# Entrees

## Lobster Ravioli

*Seared Shrimp, Lobster Sauce  
Fennel Dill*

42

## Seared Salmon\*

*Seasonal Vegetable Risotto  
Preserved Lemon*

37

## 7 Oz. Grilled Filet Mignon\*

*Potato Wedges, Grilled Asparagus,  
Madiera Sauce*

46

# Salads & Sandwiches

## Top of the Hub 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

## Salad Additions:

*Chicken, Shrimp, Salmon\**

10

## Chipotle Grilled Chicken Cobb Salad

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

18

## Native Lobster Salad Roll

*Fresh Cooked Lobster, Grillo's Pickle, House Chips*

26

## Top of the Hub Burger\*

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

*Fries*

20

## Vegetarian Black Bean Burger

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

18

# Entrees

## Lobster Ravioli

*Seared Shrimp, Lobster Sauce  
Fennel Dill*

42

## Seared Salmon\*

*Seasonal Vegetable Risotto  
Preserved Lemon*

37

## 7 Oz. Grilled Filet Mignon\*

*Potato Wedges, Grilled Asparagus,  
Madiera Sauce*

46

*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.

*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)

**Braised Chicken Thighs**  
*Scallion Cake, Mushrooms, Asparagus,  
Kale, Leeks, Tomato, Madeira Sauce*

**House Made Spinach Ravioli**  
*Ricotta, Marscapone, Roasted Carrots  
Spinach, Sherry Cream Sauce*

## Choice of Dessert:

**Warm Chocolate Cake**  
*Salted Caramel Ice Cream, Chocolate Sauce*  
*Please allow 10-15 Minutes for Preparation*

**Crème Brûlée**  
*Seasonal Berries*

**\$ 37** per person

*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)

**Braised Chicken Thighs**  
*Scallion Cake, Mushrooms, Asparagus,  
Kale, Leeks, Tomato, Madeira Sauce*

**House Made Spinach Ravioli**  
*Ricotta, Marscapone, Roasted Carrots  
Spinach, Sherry Cream Sauce*

## Choice of Dessert:

**Warm Chocolate Cake**  
*Salted Caramel Ice Cream, Chocolate Sauce*  
*Please allow 10-15 Minutes for Preparation*

**Crème Brûlée**  
*Seasonal Berries*

**\$ 37** per person

*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.*