

THE GRILL

Oysters – ½ Doz *	21
Littleneck Clams – ½ Doz *	14
Colossal Shrimp Cocktail	24
Half Maine Lobster	24
Caviar Russe Pacific White Sturgeon – 1 oz *	75
Caviar Russe Siberian Osetra – 1 oz *	125

SEAFOOD TOWERS

Premier Tower *	70
<i>oysters, clams, shrimp, ½ lobster, tuna tartare</i>	
Grand Tower *	150
<i>oysters, clams, shrimp, whole lobster, alaskan king crab legs & tuna tartare</i>	
Magnum & Grand Tower *	925
<i>Dom Perignon</i>	

New England Clam Chowder	16
<i>scallops, applewood smoked bacon</i>	
Tomato Soup	13
<i>parmesan, cream</i>	
41°N Caesar Salad *	14
<i>anchovies, parmesan</i>	
Gem Lettuce Salad	14
<i>bacon, buttermilk blue cheese dressing</i>	
Crispy Calamari	15
<i>shishito peppers, lemon aioli</i>	
Peeky Toe Crab Balls	18
<i>cilantro, chili remoulade</i>	
Lobster Roll	28
<i>buttered bun, fresh herbs</i>	
41°N Burger *	19
<i>cheddar, lettuce, tomato</i>	
Flaked Salmon	18
<i>potato pancakes, dill crème fraîche, trout roe</i>	

Terence Feury
Executive Chef