

# THE GRILL

## SHELLFISH & CAVIAR

Oysters – ½ Doz. *	21
Littleneck Clams – ½ Doz. *	14
Colossal Shrimp Cocktail	24
Half Maine Lobster	24
Alaskan King Crab Legs –½ lb.	25
Caviar Russe Pacific White Sturgeon – 1 oz. *	75
Caviar Russe Siberian Osetra – 1 oz. *	125
<i>deviled eggs, smoked salmon, fingerling potatoes, buckwheat blini</i>	

## 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, &amp; tuna tartare</i>	
Magnum & Grand Tower *	925
<i>Dom Perignon</i>	

## APPETIZERS

Charcuterie and Cheese Plate	24
<i>house made &amp; imported meats, farmstead cheese, pickled vegetables &amp; mostarda</i>	
Crispy Calamari	15
<i>shishito peppers, lemon aioli</i>	
Peeky Toe Crab Balls	18
<i>cilantro, chili remoulade</i>	
Flaked Salmon	18
<i>potato pancakes, trout roe, dill crème fraîche</i>	
Linguine Carbonara	17
<i>cured pork cheek, pecorino, slow cooked egg yolk</i>	
Lobster Gnocchi Bolognese	23
<i>shaved parmesan</i>	

## SOUPS & SALADS

New England Clam Chowder	16
<i>scallops, applewood smoked bacon</i>	
Roasted Tomato Soup	13
<i>parmesan, cream</i>	
Gem Lettuce Salad	14
<i>bacon, buttermilk blue cheese dressing with steak</i>	
41°N Caesar Salad *	14
<i>anchovies, parmesan</i>	
Kale Salad	14
<i>roasted tomatoes, miso, kelp, sesame, citrus vinaigrette</i>	
Grilled Salmon Salad *	24
<i>baby greens, lemon vinaigrette</i>	

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## SANDWICHES

Beer Batter Cod *	19
<i>remoulade, cilantro slaw</i>	
Swordfish Club	21
<i>bacon, avocado, lettuce, tomato</i>	
Lobster Roll	28
<i>brioche, fresh herbs</i>	
Herb Marinated Grilled Chicken	16
<i>mozzarella, arugula, roasted tomato, cherry pepper</i>	
41°N Burger *	19
<i>cheddar, caramelized onion</i>	
Surf and Turf Burger *	28
<i>butter poached lobster, roasted tomato, parmesan</i>	

## STEAKS, CHOPS & SEAFOOD

Dry Aged Prime New York Strip 12oz *	46
Center Cut Filet Mignon 8oz *	43
Bone-in Filet Mignon 16oz *	75
Painted Hills Rib Eye Steak 16oz *	46
Smoked Berkshire Pork Chop 14oz *	35
Yellow Fin Tuna Steak 8oz *	33
Gulf of Maine Salmon 8oz *	32

## SIDES FOR THE TABLE

Grilled Asparagus	9
Crisp Broccoli	
<i>chili caramel</i>	
French Fries	
Roasted Mushrooms & Cippolini Onions	
Roasted Sweet Potatoes	
<i>bacon, pickled shallot</i>	
Mashed Potatoes	
Creamed Spinach	
<i>parmesan</i>	
Sauteed Green Beans	

## SAUCES

Béarnaise	5
Brandy Peppercorn	
House Steak Sauce	

\* This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies, please bring them to your server's attention.

Terence Feury  
Executive Chef