

# THE GRILL

# 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. *	85
Caviar Russe Siberian Osetra – 1 oz. *	125

## SEAFOOD TOWERS

Premier Tower *	90
<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>	
Supreme Tower *	375
<i>osetra caviar, oysters, clams, shrimp, lobster, king crab, scallop ceviche, tuna tartare</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>	
House Smoked Fish	24
<i>potato pancakes, trout roe, dill crème fraîche, bluefish paté</i>	
Linguine Carbonara	17
<i>cured pork cheek, pecorino, slow cooked egg yolk</i>	
Duck Pappardelle	16
<i>parmesan, sage</i>	

## SOUPS & SALADS

New England Clam Chowder	16
<i>scallops, applewood smoked bacon</i>	
Butternut Squash Soup	14
<i>ginger, crème fraîche</i>	
Gem Lettuce Salad	14
<i>bacon, buttermilk blue cheese dressing</i>	
With Steak	29
41°N Caesar Salad *	14
<i>anchovies, parmesan</i>	
Beet Salad	14
<i>baby greens, gruyère crisp, wild honey</i>	
Seared Tuna Salad	24
<i>baby lettuce, sea weed salad, soy ginger vinaigrette</i>	

## SANDWICHES

Lobster Roll	28
<i>brioche, fresh herbs</i>	
Tuna Club	19
<i>pancetta, foccaccia bun, lemon aioli</i>	
Crispy Chicken	16
<i>pickle chips, spicy mayo</i>	
House Made Pastrami	18
<i>marble rye, celery root slaw, gruyere</i>	
41°N Burger *	19
<i>Vermont cheddar, caramelized onions</i>	
Surf and Turf Burger *	34
<i>dry aged beef burger topped with butter poached lobster</i>	

## STEAKS, CHOPS & SEAFOOD

Dry Aged Prime New York Strip 12oz *	48
Center Cut Filet Mignon 8oz *	43
Painted Hills Rib Eye Steak 16oz *	46
Smoked Berkshire Pork Chop 14oz *	35
Free Range Half Chicken	28
Yellow Fin Tuna Steak 8oz *	33
Gulf of Maine Salmon 8oz *	32

## SIDES FOR THE TABLE

Roast Fall Squash	9
<i>pancetta, sage</i>	
Crisp Brussels Sprouts	
<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>	
Grilled Cauliflower	
<i>herb tahini</i>	

## SAUCES

Béarnaise	5
Brandy Peppercorn	
House Steak Sauce	

Terence Feury  
Executive Chef

\* 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.