



THE GRILL

BREAKFAST

Berry-Yogurt Bowl 16
Narragansett Creamery yogurt, granola, fresh berries

Green Smoothie 12
*avocado, apple, banana, spinach
choice of whole, almond or oat milk*

French Toast 18
vanilla anglaise, seasonal compote, maple syrup

Mushroom Omelet 21
*Vermont cheddar, crispy potatoes
choice of toast, bagel, English muffin or croissant*

Avocado Toast 22
salmon roe, egg, tomato, cucumber, radish

Eggs Benedict 25
poached eggs, Parma cotto, hollandaise, crispy potatoes

Le 'BEC' Croissant 22
bacon, egg and cheese, crispy potatoes

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24

Two Eggs any style or French Toast

Crispy Potatoes

Choice of Bacon, Sausage, Ham or Mushrooms

Toast

Choice of bagel, English muffin, croissant, sourdough, multigrain, wheat, white or gluten free

Juice

Choice of Orange, Grapefruit, Melon-Cucumber

Coffee or Tea

SIDES

Ham, Bacon, Sausage

9

Crispy Potatoes

8

Bagel & Cream Cheese

8

Fresh Fruit

8

"Sometimes I've believed as many as six impossible things before breakfast."

- Lewis Carroll

PLEASE NOTIFY YOUR SERVER IF A MEMBER
OF YOUR PARTY HAS A FOOD ALLERGY

THE GRILL

RAW BAR

Oysters – ½ dozen *	27
Littleneck Clams – ½ dozen *	18
Chilled Half Lobster	36
Shrimp Cocktail – colossal	34
Crab Claw Cocktail	27
Alaskan King Crab Legs	48
Sea Urchin*	MP

RUSSIAN OSSETRA CAVIAR - 20g

House-made chips, sour cream	
Traditional	115
dark brown hue, smaller egg size	
Master Selection	135
amber hue, medium egg size, very limited production	
Imperial Reserve	175
light brown hue, largest egg size, highest quality	

41N SEAFOOD TOWERS*

Premier Tower	120
oysters, clams, half lobster, shrimp, crab claw, crudo	
Supreme Tower	285
oysters, clams, whole lobster, shrimp, crab claw, crab leg, crudo, sea urchin	

APPETIZERS

Crudite	20
market vegetables, assorted dips	
House Smoked Salmon	28
smoked trout roe, dill crème fraîche, bagel chips	
Crispy Calamari	24
shishito peppers, lemon aioli	
Smoked Mussel Toast	26
oven dried tomato, quindilla pepper, pimenton	
Tuna Tartare	28
sunchoke, preserved lemon, tobiko	
Charcuterie & Cheese	32
domestic & imported, pickles, crostini	

SOUPS & SALADS

Clam Chowder	18
potato, bacon, dill	
41°N Caesar Salad	18
romaine, anchovies, parmigiano	
add chicken \$16, add shrimp \$21	
Wedge	20
baby iceberg, cherry tomato, bacon, blue cheese	
add chicken \$16, add shrimp \$21	
Spring Pea Salad	18
sugar snap, pea tendril, burrata, citronette	
add chicken \$16, add shrimp \$21	

THE GRILL

SANDWICHES & BURGERS

Quinoa Burger	24
chili aioli, pickles, lettuce, brioche	
Lobster Roll	36
Patriot pickle, coleslaw, brioche, fresh herbs	
Tuna Burger *	25
yellowfin tuna, shiso, tobiko mayo, kimpira, brioche	
BLT	22
grilled sourdough, bacon, romaine, tomato, olive oil aioli	
Spicy Chicken Sandwich	22
chipotle, sweet pickles, spicy mayo, brioche	
41°N Burger *	25
caramelized onion, brioche	

ENTRÉES

Day-Boat Scallops	35
spicy hazelnut romesco, spring onion	
Crispy Whole Dover Sole	65
herb salad, bacon, sweet chili gastrique	
Spaghettini & Clams	28
lemon, chili, breadcrumb	
Rigatoni & Braised Beef Ragu	28
parmigiano	
Lobster 'Fra Diavola'	78
whole lobster, tomato, Calabrian chili	
Trumpet Royale Mushroom	29
smoked lentils, spinach, ras el hanout	
Chicken 'al Mattone'	32
B&G peppers, arugula, radish, salsa verde	
Steak Frites *	36
8oz prime hangar steak, fries, bearnaise	

SIDES FOR THE TABLE

Oak Owl Farms Mushrooms	10
English Peas	
Creamed Spinach	
Smoked Lentils	
Shoestring Onion Rings	
Mashed Potato	
Duck Fat French Fries	

BREAD SERVICE

Le Bec Sucré charcoal baguette, cultured butter, olive oil, marinated olives	10
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RAW BAR

Oysters – ½ dozen *	27
Littleneck Clams – ½ dozen *	18
Chilled Maine Lobster – half lobster	36
Shrimp Cocktail – colossal	34
Crab Claw Cocktail	27
Alaskan King Crab Legs	48
Sea Urchin*	mp

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House-made chips, sour cream	
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CRUDO*

Fluke	21
yuzu, shiso, mustard seed	
Scallop	23
meyer lemon, marcona almond, Calabrian chili	

41N SEAFOOD TOWERS*

Premier	120
oysters, clams, half lobster, shrimp, crab claw, crudo	
Supreme	285
oysters, clams, whole lobster, shrimp, crab claw, crab leg, crudo, sea urchin	

APPETIZERS

Crudite	20
market vegetables, assorted dips	
House Smoked Salmon	19
smoked trout roe, dill crème fraîche, bagel chips	
Crispy Calamari	18
shishito peppers, lemon aioli	
Smoked Mussel Toast	21
oven dried tomato, quindilla pepper, pimenton	
Tuna Tartare	20
sunchoke, preserved lemon, tobiko	
Charcuterie & Cheese	32
domestic & imported pickles, crostini	

SOUPS & SALADS

Clam Chowder	12
potato, bacon, dill	
41°N Caesar Salad	15
romaine, anchovies, parmigiano	
Wedge	17
baby iceberg, cherry tomato, bacon, blue cheese	
Spring Pea Salad	17
sugar snap, pea tendril, burrata, citronette	

BREAD SERVICE

Le Bec Sucre charcoal baguette, cultured butter, olive oil, marinated olives	10
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ENTRÉES

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spicy hazelnut romesco, spring onion	
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herb salad, bacon, sweet chili gastrique	
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lemon, chili, breadcrumb	
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parmigiano	
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B&G peppers, arugula, radish, salsa verde	

STEAKS, CHOPS & SEAFOOD

Yellowfin Tuna – 8 oz.*	38
Swordfish – 8 oz.*	36
Faroe Island Salmon – 8 oz.	36
Lamb Chops	48
Prime Hangar Steak – 8 oz.*	33
Prime Filet Mignon – 8 oz.*	56
Bone-In Prime Filet Mignon – 16 oz.*	98
New York Strip – 12 oz.*	45
Black Angus Ribeye – 16 oz.*	72

WAGYU

Snake River NY Strip – 12 oz.*	120
Japanese A5 Wagyu Tenderloin – 6 oz.*	140

45 DAY DRY-AGED PRIME STEAKS FOR TWO

Served with bone marrow	
Tomahawk Ribeye – 38 oz.*	185
Porterhouse – 36 oz.*	165
Bone-In NY Strip – 22 oz.*	125

SAUCES

Horseradish Cream	Bordelaise
Béarnaise	Brandy Peppercorn

SIDES FOR THE TABLE

Owl Farms Mushrooms	10
English Peas	
Creamed Spinach	
Smoked Lentils	
Shoestring Onion Rings	
Mashed Potato	
Duck Fat French Fries	

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