

# THE GRILL

## SHELLFISH & CAVIAR

Oysters – ½ dozen *	27
Littleneck Clams – ½ dozen *	18
Chilled Maine Lobster – half lobster	36
Shrimp Cocktail – colossal	34
Osetra Siberian Caviar – 28 gr	160
Crab Cocktail – 4 oz	22

## SEAFOOD TOWERS

Premier Tower *	140
<i>½ dozen oysters, ½ dozen clams, ½ dozen shrimp, chilled half lobster, crab cocktail, tuna tartare</i>	
Supreme Tower *	275
<i>dozen oysters, dozen clams, dozen shrimp, tuna tartare, chilled whole lobster, crab cocktail</i>	

## APPETIZERS

Charcuterie & Cheese Plate	28
<i>domestic &amp; imported meats and cheeses, pickled vegetables, mostarda, crostini</i>	
House Smoked Salmon	19
<i>smoked trout roe, dill crème fraîche, potato pancake</i>	
Crispy Calamari	18
<i>shishito peppers, lemon aioli</i>	
Tuna Tartare *	19
<i>sriracha aioli, lime, chives, wonton</i>	
Steamed Clams	26
<i>white wine sauce, baguette</i>	

## SOUPS & SALADS

Clam Chowder	11
<i>potato, bacon, cream, dill</i>	
French Onion Soup	12
<i>gruyère, sourdough</i>	
41°N Caesar Salad	13
<i>anchovies, parmigiano</i>	
The Wedge	15
<i>iceberg lettuce, cherry tomato, bacon, blue cheese</i>	
Beet & Burrata Salad	15
<i>pistachio, mixed greens, citrus vinaigrette</i>	
<i>salad additions:</i>	
<i>chicken breast 9, salmon * 16, shrimp 21, strip steak * 26</i>	

## BREAD SERVICE

house made foccacia, cultured butter, olive oil, marinated olives	5
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\* 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.

# THE GRILL

## ENTRÉES

Moules Frites	22
<i>PEI mussels, white wine, french fries</i>	
Lobster Roll	34
<i>brioche, fresh herbs, fries</i>	
41°N Burger*	24
<i>pat lafrieda dry-aged blend, caramelized onions, brioche, fries</i>	
Braised Beef Short Ribs	38
<i>sautéed greens, potato purée, red wine, crispy shallots</i>	
Pan Seared Gulf of Maine Salmon*	36
<i>arugula, fennel, green goddess, orange segments</i>	
Lobster Risotto	42
<i>lemon, herbs</i>	
House Made Rigatoni	24
<i>roasted tomato, sautéed greens, pecorino</i>	
Lamb Loin*	42
<i>mushroom crust, celeriac purée, grilled scallions, rosemary jus</i>	
Bucatini Carbonara	26
<i>smoked bacon, pecorino, poached egg</i>	
Herb Roasted Amish Half Chicken	32
<i>country sourdough panzanella, roasted winter squash, grilled onion</i>	
Surf & Turf *	95
<i>filet mignon, whole lobster tail, oyster mushrooms, English peas, lobster jus</i>	

## STEAKS, CHOPS & SEAFOOD

<i>Served with choice of sauce: Brandy Peppercorn, Horseradish Cream, Bordelaise, Bearnaise, House Steak Sauce</i>	
Center Cut Filet Mignon* – 8 oz.	60
Dry Aged Prime NY Strip* – 12 oz.	55
Heritage Pork Chop – 16 oz.	38
Delmonico Ribeye* – 16 oz.	58
Yellow Fin Tuna Steak* – 8 oz	45

## WAGYU *served with roasted marrow*

Snake River NY Strip *	120
<i>12 oz, Gold Label, Boise, Idaho</i>	
Japanese A5 Filet Mignon *	125
<i>5 oz, Sanuki Olive Fed, Kagawa, Japan</i>	

## FOR THE TABLE

45 day Dry-Aged Prime Tomahawk Ribeye* – 38 oz.	175
45 day Dry Aged Porterhouse* – 36 oz.	175
3 Pound Baked Stuffed Lobster	175
<i>scallop, crab, lobster ritz cracker stuffing (when available)</i>	

## SIDES FOR THE TABLE

Mushrooms	oak owl farms, cipollini onion	9
Roasted Carrots	za'atar	
Creamed Spinach	parmigiano reggiano	
Crispy Brussels Sprouts	agrodolce, bacon	
Mashed Potato	chives	
French Fries		