

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
½ dozen oysters, ½ dozen clams, ½ dozen shrimp, chilled half lobster, crab cocktail, tuna tartare	
Supreme Tower *	275
dozen oysters, dozen clams, dozen shrimp, tuna tartare, chilled whole lobster, crab cocktail	

APPETIZERS

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

SOUPS & SALADS

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

* 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

SANDWICHES & BURGERS

Lobster Roll	34
brioche, fresh herbs, fries	
Crab Avocado Toast	24
grilled sourdough, avocado, radish, herbs, lemon vinaigrette, mixed greens	
Seared Tuna *	28
yellowfin tuna, bacon, lettuce, tomato, chipotle aioli, whole wheat bread, mixed greens	
41°N Burger *	24
pat lafrieda dry-aged blend, caramelized onion, brioche, fries	
Quinoa Burger	20
chilli aioli, pickles, lettuce, brioche, fries	

ENTRÉES

Moules Frites	22
PEI mussels, white wine, french fries	
Herb Roasted Amish Half Chicken	32
country sourdough panzanella, roasted winter squash, grilled onion	
Fish & Chips	28
beer batter, fries, caper tartar sauce	
House Made Rigatoni	24
roasted tomato, sautéed greens, pecorino	
Pan Seared Gulf of Maine Salmon*	36
arugula, fennel, green goddess, orange segments	
Center Cut Filet Mignon*	60
mashed potato, roasted carrot, house steak sauce	
Steak Frites *	41
8oz ny strip, fries, brandy peppercorn sauce	

SIDES FOR THE TABLE

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



MENU ADDITIONS