

THE GRILL

RAW BAR

Oysters – ½ dozen *	27
Littleneck Clams – ½ dozen *	18
Chilled Half Lobster	36
Shrimp Cocktail – colossal	34
Crab Claw Cocktail	38
Alaskan King Crab Legs – 10oz	48
Sea Urchin*	36

RUSSIAN OSSETRA CAVIAR - 20g

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

CRUDO*

Fluke	24
<i>yuzu, shiso, mustard seed</i>	
Scallop	25
<i>meyer lemon, marcona almond, Calabrian chili</i>	

41N SEAFOOD TOWERS*

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

APPETIZERS

Crudite	20
<i>market vegetables, assorted dips</i>	
House Smoked Salmon	28
<i>smoked trout roe, tzatziki ranch, bagel chips</i>	
Crispy Calamari	24
<i>shishito peppers, lemon aioli</i>	
Tuna Tartare	28
<i>sunchoke, preserved lemon, tobiko</i>	
Charcuterie & Cheese	32
<i>domestic & imported selection, house-made pickles, crostini</i>	

SOUPS & SALADS

Clam Chowder	16
<i>potato, bacon, dill</i>	
41°N Caesar Salad	16
<i>romaine, anchovies, parmigiano</i>	
Wedge	18
<i>baby iceberg, cherry tomato, bacon, blue cheese</i>	
Heirloom Tomato Salad	20
<i>goat cheese, basil, red wine vinaigrette</i>	
Tuna Carpaccio	23
<i>yellowfin tuna, fennel-coriander, arugula, cherry tomato, preserved lemon, meyer lemon citronette</i>	
Add to any salad — chicken \$12, shrimp \$18, salmon \$21	

BREAD SERVICE

<i>Le Bec Sucré charcoal baguette, cultured butter, olive oil, marinated olives</i>	10
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THE GRILL

SANDWICHES & BURGERS

<i>served with fries or green salad</i>	
Lobster Roll	36
<i>Patriot pickle, coleslaw, brioche, fresh herbs</i>	
41°N Burger *	24
<i>caramelized onion, lettuce, tomato, special sauce, pickles, brioche</i>	
Oyster Po'Boy	22
<i>shredded lettuce, remoulade, sweet pickles, torpedo roll</i>	
Spicy Chicken Sandwich	22
<i>chipotle, sweet pickles, spicy mayo, brioche</i>	
Tuna Burger *	23
<i>yellowfin tuna, shiso, tobiko mayo, kimpira, brioche</i>	
BLT	20
<i>grilled sourdough, bacon, romaine, tomato, olive oil aioli</i>	
Roast Beef	24
<i>brie, lettuce, tomato, horseradish cream, brioche</i>	
Quinoa Burger	20
<i>chili aioli, pickles, lettuce, brioche</i>	

ENTRÉES

Whole Steamed Lobster	65
<i>1½ lb lobster, tomato corn salad, crispy potatoes</i>	
Day-Boat Scallops	35
<i>spicy hazelnut romesco, spring onion</i>	
Spaghettini & Clams	28
<i>lemon, chili, breadcrumb</i>	
Steak Frites *	36
<i>8oz prime hangar steak, fries, bearnaise</i>	
Faroe Island Salmon	36
<i>smoked lentils, sunchoke, spinach, ras el hanout</i>	
Chicken Paillard	32
<i>B&G peppers, arugula, radish, salsa verde</i>	
Rigatoni & Braised Beef Ragu	28
<i>parmigiano</i>	

SIDES FOR THE TABLE

Mushrooms	10
English Peas	
Creamed Spinach	
Smoked Lentils	
Shoestring Onion Rings	
Mashed Potato	
Duck Fat French Fries	
<i>can be prepared in vegetable oil</i>	

* This item is raw or partially cooked and can increase your risk of food borne illness. Guests 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 or dietary restrictions, please bring them to your server's attention.