

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

<i>House-made chips, sour cream</i>	
Traditional	115
<i>dark brown hue, smaller egg size</i>	
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>	

41N SEAFOOD TOWERS*

Premier Tower	120
<i>oysters, clams, half lobster, shrimp, crab claw, crudo</i>	
Supreme Tower	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, dill crème fraîche, bagel chips</i>	
Crispy Calamari	24
<i>shishito peppers, lemon aioli</i>	
Smoked Mussel Toast	26
<i>oven dried tomato, quindilla pepper, pimenton</i>	
Tuna Tartare	28
<i>sunchoke, preserved lemon, tobiko</i>	
Charcuterie & Cheese	32
<i>domestic & imported, pickles, crostini</i>	

SOUPS & SALADS

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

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SANDWICHES & BURGERS

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

ENTRÉES

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

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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* 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.