

THE GRILL

RAW BAR

Oysters – ½ dozen, iced mignonette, cocktail sauce *	27
Littleneck Clams – ½ dozen, cocktail sauce *	18
Chilled Maine Lobster – half lobster	36
Shrimp Cocktail – colossal	34
Alaskan King Crab Legs – 8oz	48

PETROSSIAN CAVIAR

SERVICE* - 30g

served with buckwheat blini, dill crème fraîche, red onion, caper

Royal Ossetra	185
revered for its notes of fruit, toasted grains and “kiss of the sea”	
Royal Alverta	135
dark and rich caviar, crafted in the old-fashioned way	

41N SEAFOOD TOWERS*

iced mignonette, cocktail sauce, tobiko aioli, remoulade

Premier Tower	120
oyster, clams, shrimp, half lobster, king crab 6oz, tuna tartare	
The Grand Tower	285
oysters, clams, shrimp, whole lobster, king crab 10oz, tuna tartare, smoked salmon	

APPETIZERS

Crab & Tuna*	28
local crab cake, yellowfin tuna carpaccio, lemon aioli	
House Smoked Salmon	28
trout roe, dill crème fraîche, buckwheat blini	
Tuna Tartare*	26
preserved lemon, tobiko aioli	
Crispy Calamari	24
shishito peppers, lemon aioli	
Charcuterie & Cheese	32
domestic & imported selection, house-made pickles, crostini	

SALADS & SOUPS

Kale & Narragansett Creamery Feta Salad	17
toasted pepitas, candied pecans, cranberry vinaigrette	
The Wedge	18
iceberg, cherry tomato, bacon, blue cheese	
41°N Caesar Salad	16
romaine, anchovies, parmigiano	

Add to any salad — chicken \$18, salmon \$21, shrimp \$34, lobster \$36

Clam Chowder	16
potato, bacon, dill, crackers	
French Onion Soup	15
rich onion broth, gratinated with gruyere	

BREAD SERVICE

41°N focaccia, 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.

THE GRILL

BURGERS & CLUBS

served with fries or green salad

41°N Burger*	26
La Frieda dry aged blend, taleggio cheese, caramelized onion	
Grilled Chicken Club	24
sourdough, chicken breast, bacon, romaine, tomato, avocado aioli	
Quinoa Burger	22
tzatziki, pickles, lettuce, brioche	

ENTRÉE

Steak Frites*	42
Black Angus NY strip 8oz, fries, bearnaise	
Pan Roast Chicken	38
Oak Owl mushrooms, cipollini, vincotto reduction	
Roasted Butternut Squash Risotto	26
crispy sage, seasonal pepitas	
add butter poached Maine lobster 30	
Day-Boat Scallop*	40
creamy roasted corn sofrito, chorizo, leeks	
Faroe Island Salmon*	32
seasonal veg stir fry, mirin glaze	
Spaghettini & Clams	28
lemon, breadcrumb	
Lobster Roll	36
patriot pickle, coleslaw, brioche, fresh herbs	
Moules Frites	24
Marshall Cove mussels, herb butter broth, french fries	

STEAKS, CHOPS & SEAFOOD

Black Angus Ribeye – 16 oz.*	72
Prime Filet Mignon – 8 oz.*	60
New York Strip – 12 oz.*	48
Heritage Pork Chop – 16 oz.*	38
Whole Steamed Lobster – 1½ lb lobster, butter	69
Grilled Shrimp – 8 oz.*	48
Yellowfin Tuna Steak – 8 oz.*	38

FOR TWO

45 DAY DRY-AGED PRIME

Served with bone marrow

Tomahawk Ribeye – 38 oz.*	185
Porterhouse – 36 oz.*	165

SAUCES

Horseradish Cream	Bordelaise
Béarnaise	Brandy Peppercorn

SIDES

Mushrooms	15
Broccolini	10
Creamed Spinach	12
Brussels & Butternut Squash	13
Berr Battered Onion Rings	12
Mashed Potato	10
Macaroni & Cheese	14
Duck Fat French Fries	11
can be prepared in vegetable oil	
Poutine	14
fries, gravy, Narragansett Creamery fresh curds	