## THE GRILL

## THE GRILL

SHELLFISH & CAVIAR		LUNCH	
Oysters – ½ Doz. *	24	Lobster Roll	32
Littleneck Clams - ½ Doz. *	16	brioche, fresh herbs	19
Half Maine Lobster	26	Veggie Burger harissa aioli, pickles, lettuce	19
Colossal Shrimp Cocktail	28	41°N Burger *	24
Jumbo Lump Crab Cocktail – 4 oz.	38	cheddar, caramelized onions, Le Bec Sucre brioche	00
Caviar Russe Siberian Osetra – 1 oz. *	145	Rose Hill Fall Squash baba ganoush, quinoa tabouleh	30
SEAFOOD TOWERS  Premier Tower * oysters, clams, shrimp, lobster, tuna tartare	98	Squid Ink Spaghetti crab, calamari, shrimp, uni butter  STEAKS, CHOPS & SEAFOOI	38 D
Grand Tower * oysters, clams, shrimp, lobster, crab cocktail, tuna tartare	210	Center Cut Filet Mignon 8 oz.*	56
		Dry Aged Prime NY Strip 12 oz. *	61
		Free Range Half Chicken	32
APPETIZERS		Yellow Fin Tuna Steak 8 oz. *	38
Charcuterie & Cheese Plate house made & imported meats, farmstead cheese, pickled vegetables & mostarda	28	Gulf of Maine Salmon 8 oz. *	38
		Heritage Pork Chop	38
Crispy Calamari shishito peppers, lemon aioli	19	SIDES FOR THE TABLE	12
House Smoked Salmon trout roe, dill crème fraîche, potato pancake	28	Brussels Sprouts chipotle-maple glaze	
Spaghetti cashew, miso, wild mushrooms, peas	18	Roasted Sweet Potatoes bacon, pickled shallot	
Tuna Tartare * lentil crackers, soy glaze	21	Mushrooms and Cippolini Onions	
		French Fries	
SOUPS & SALADS		Mashed Potatoes	
Roasted Tomato Soup	14	Creamed Spinach	
41°N Caesar Salad *	18	SAUCES	6
anchovies, parmesan		Brandy Peppercorn	
Mixed Greens radish, citrus vinaigrette	16	Bordelaise	

House Steak Sauce

<sup>\*</sup> 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.