

THE GRILL

RAW BAR

Oysters – ½ dozen*	27
Littleneck Clams – ½ dozen*	18
Chilled Half Lobster	36
Shrimp Cocktail – colossal	34
Alaskan King Crab Legs – 8oz	68

PETROSSIAN CAVIAR SERVICE *30G

served with buckwheat blini, dill crème fraîche, shallot, caper, deviled egg mousse

Royal Ossetra	190
<i>revered for its notes of fruit, toasted grains and “kiss of the sea”</i>	
Royal Alverta	160
<i>dark and rich caviar, crafted in the old-fashioned way</i>	
Royal Baika	135
<i>dark grey and obsidian with a strong oceanic flavor and velvet finish</i>	

41N SEAFOOD TOWERS

Chef’s selection of lobster, shrimp, oysters, clams, mussels, king crab legs, tuna tartar iced mignonette, cocktail sauce, tobiko aioli, remoulade

Premier Tower	180
The Grand Tower	285

APPETIZERS

Crab & Tuna*	28
<i>local crab cake, yellowfin tuna carpaccio, lemon aioli</i>	
House Smoked Salmon Carpaccio	28
<i>fennel, heart of palm, avocado aioli, caperberry</i>	
Tuna Tartar	26
<i>preserved lemon, tobiko</i>	
Crispy Calamari	24
<i>shishito pepper, lemon aioli</i>	
Charcuterie & Cheese	32
<i>domestic & imported selection, marinated artichoke, crostini</i>	

SALADS & SOUPS

41N Caesar Salad	18
<i>romaine, anchovy, parmigiano</i>	
Tuna Nicoise	39
<i>cherry tomato, baby spinach, haricot verts, confit potato, olives, egg</i>	
Wedge	20
<i>iceberg, cherry tomato, bacon, blue cheese</i>	
Heirloom Tomato & Burrata	20
<i>watermelon, grilled red onion, artichoke, herbs, balsamic</i>	
Watermelon Gazpacho	15
<i>mango-pineapple salsa, cilantro crème</i>	
Clam Chowder	18
<i>potato, bacon, dill</i>	
French Onion	15
<i>rich onion broth, gratineed with gruyere</i>	

THE GRILL

BREAD SERVICE

10

41N focaccia, cultured butter, olive oil, marinated olive

SANDWICHES & BURGERS

served with French fries or green salad

Lobster Roll 39

Patriot pickle, coleslaw, brioche, fresh herbs

41N Burger* 26

La Frieda dry aged blend, taleggio cheese, caramelized onion

Grilled Chicken BLT 24

sourdough, avocado aioli

Quinoa Burger 22

tzatziki, pickle, lettuce, brioche

ENTRÉES

Steak Frites* 42

Black Angus New York Strip 8oz, fries, bearnaise

Roasted Free Range Chicken 42

breast, boneless leg, sourdough panzanella, summer vegetable

Day-Boat Scallop* 40

creamy roasted corn sofrito, chorizo, leek

Faroe Island Salmon* 36

seasonal veg stir-fry, mirin glaze

Spaghettoni & Clams 32

lemon, chili, breadcrumb

Moules Frites 26

Marshall Cove mussels, herb butter, french fries

House Made Spinach Cavatelli 32

black truffle burrata, peas, gremolata

FROM THE GRILL

Filet Mignon – 8oz* 60

Black Angus New York Strip – 12oz* 48

Black Angus Ribeye – 16oz * 72

Yellowfin Tuna – 8oz* 38

Jumbo Head-on Prawns – 12oz* 48

SAUCES 6

Horseradish Cream • Bordelaise • Béarnaise

Bourbon Cracked Black Pepper Butter •

Brandy Peppercorn

SIDES

Steak House Onion Rings 12

Asparagus 14

Haricot Verts 12

Creamed Spinach & Artichoke 12

Macaroni & Cheese 14

Duck Fat French Fries 11

**can be prepared in vegetable oil*

**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.*