

THE GRILL

RAW BAR

Oysters – ½ dozen*	27
Littleneck Clams – ½ dozen*	18
Chilled Half Lobster	36
Shrimp Cocktail – colossal	34

41N SEAFOOD TOWERS

Chef's selection of lobster, shrimp, oysters, clams, mussels, tuna tartar, smoked salmon, iced mignonette, cocktail sauce, tobiko aioli, remoulade

Premier Tower	150
The Grand Tower	250

APPETIZERS

Tuna Tartar <i>blood orange, ponzu, scallion, pickled ginger</i>	26
Crispy Calamari <i>shishito pepper, lemon aioli</i>	24
Charcuterie & Cheese <i>domestic & imported selection, seasonal accompaniments, crostini</i>	32
Steamed Marshall Cove Mussels <i>white wine garlic broth, sourdough</i>	24

SALADS & SOUPS

41N Caesar Salad <i>romaine, anchovy, parmigiano</i>	18
Wedge <i>iceberg, cherry tomato, bacon, blue cheese</i>	20
Roasted Beet & Burrata <i>endive, radicchio, fennel, walnut, caper vinaigrette</i>	22
Clam Chowder <i>potato, bacon, dill</i>	18
French Onion <i>rich onion broth, gratineed with gruyere</i>	15

BREAD SERVICE

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

SANDWICHES & BURGERS

served with French fries or green salad

Lobster Roll <i>Patriot pickle, bibb lettuce, brioche, fresh herbs</i>	39
41N Burger* <i>La Frieda dry aged blend, brie, caramelized onion, bacon, bibb lettuce, tomato, pickle, special sauce</i>	26
Grilled Chicken Sandwich <i>sourdough, apple mustarda, smoked gouda, bacon, romaine</i>	24
Mushroom Melt <i>sourdough, cheddar, horseradish cream, arugula</i>	22

WINTER 2025

THE GRILL

ENTRÉES

Steak Frites*	42
<i>Black Angus New York Strip 8oz, fries, bearnaise</i>	
Roasted Free Range Chicken	39
<i>sourdough panzanella, pickled raisin, olive, winter greens, cauliflower puree</i>	
Day-Boat Scallop*	42
<i>creamy roasted corn sofrito, chorizo, leek</i>	
Faroe Island Salmon*	36
<i>seasonal veg stir-fry, mirin glaze</i>	
Shrimp Scampi	39
<i>house-made spaghetti, cherry tomato, herb butter white wine sauce, cheesy garlic baguette</i>	
Lobster Risotto	68
<i>Maine lobster, peas, herbs, lobster beurre blanc</i>	
House Made Spinach Cavatelli	32
<i>burrata, peas, gremolata</i>	

STEAKS, CHOPS & SEAFOOD

Filet Mignon – 8oz*	60
New York Strip – 16oz*	56
Black Angus Ribeye – 16oz *	72
Heritage Pork Chop – 16oz *	38
Lamb Rack – 15oz half rack*	46
Yellowfin Tuna – 8oz*	38

45 DAY DRY-AGED PRIME STEAK FOR TWO

served with bone marrow

Tomahawk Ribeye – 38oz *	195
Porterhouse – 36oz *	175

SAUCES

6

**Horseradish Cream • Bordelaise • Béarnaise
Bourbon Cracked Black Pepper Butter •
Lobster Beurre Blanc**

SIDES

Steak House Onion Rings	12
Haricot Verts	12
Creamed Spinach & Artichoke	12
Duck Confit Fingerling	10
Mash Potato	10
Macaroni & Cheese	14
French Fries	11
Truffle Parmesan French Fries	20

**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.*