

# 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	

## 41°N 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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## SANDWICHES & BURGERS

served with fries or green salad	
Lobster Roll	36
Patriot pickle, coleslaw, brioche, fresh herbs	
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	
Le ‘BEC’ Croissant	22
bacon, egg and cheese, crispy potatoes	

\* 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

## BREAKFAST

Eggs Benedict*	26
poached eggs, Parma cotto, hollandaise, crispy potatoes	
Eggs Florentine*	25
poached eggs, spinach, hollandaise, crispy potatoes	
Lobster Eggs Benedict*	36
poached eggs, Maine lobster, hollandaise, crispy potatoes	
Buttermilk Pancakes	18
seasonal whipped cream, preserved berry compote, maple syrup	
Vanilla French Toast	18
seasonal compote, maple syrup	
Mushroom Omelet*	21
Vermont cheddar, crispy potatoes	
choice of toast, bagel, English muffin or croissant	
Poutine*	18
fresh curds, peppercorn gravy, poached egg	
Avocado Toast*	22
egg sunny side up, tomato, cucumber, radish	
Green Smoothie	12
avocado, apple, banana, spinach	
choice of whole, almond or oat milk	

## THE GRILL BREAKFAST

Two eggs any style*	22
Crispy potatoes	
Choice of bacon, sausage, ham or mushrooms	
Toast	

## ENTRÉE

Steak Frites*	42
Black Angus NY strip 8 oz, fries, bearnaise	
Rigatoni & Braised Beef Short Rib	38
Parmigiano	
Pan Roast Chicken	38
Oak Owl mushrooms, cipollini, vincotto reduction	
Roasted Butternut Squash Risotto	26
crispy sage, seasonal pepitas	
add butter poached Maine lobster \$36	
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	

## SIDES

Ham, Bacon, Sausage	9
Crispy Potatoes	8
Bagel & Cream Cheese	8
Le Bec Croissant	8
Fresh Fruit	8
Free Range Egg	4
Mushrooms	15
Broccolini	10
Creamed Spinach	12
Brussels & Butternut Squash	13
Beer Battered Onion Rings	12
Mashed Potato	10
Macaroni & Cheese	14
Duck Fat French Fries	11
can be prepared in vegetable oil	