

# 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
<i>revered for its notes of fruit, toasted grains and “kiss of the sea”</i>	
Royal Alverta	135
<i>dark and rich caviar, crafted in the old-fashioned way</i>	

## 41°N SEAFOOD TOWERS\*

iced mignonette, cocktail sauce, tobiko aioli, remoulade

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

## APPETIZERS

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

## SALADS & SOUPS

Kale & Narragansett Creamery Feta Salad	17
<i>toasted pepitas, candied pecans, cranberry vinaigrette</i>	
The Wedge	18
<i>iceberg, cherry tomato, bacon, blue cheese</i>	
41°N Caesar Salad	16
<i>romaine, anchovies, parmigiano</i>	
<i>Add to any salad — chicken \$18, salmon \$21, shrimp \$34, lobster \$36</i>	
Clam Chowder	16
<i>potato, bacon, dill, crackers</i>	
French Onion Soup	15
<i>rich onion broth, gratinated with gruyere</i>	

## BREAD SERVICE

41°N focaccia, cultured butter, olive oil, marinated olives	10
---	----

\* 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
<i>La Frieda dry aged blend, taleggio cheese, caramelized onion</i>	
Grilled Chicken Club	24
<i>sourdough, chicken breast, bacon, romaine, tomato, avocado aioli</i>	
Quinoa Burger	22
<i>tzatziki, pickles, lettuce, brioche</i>	

## ENTRÉE

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

## 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
Beer Battered Onion Rings	12
Mashed Potato	10
Macaroni & Cheese	14
Duck Fat French Fries	11
<i>can be prepared in vegetable oil</i>	
Poutine	14
<i>fresh curds, peppercorn gravy</i>	