

THE GRILL SPRING MENU

Raw

East Coast Oysters *Six for 16, Thirteen for 30 or 3.50 each*
Little Neck Clams *1.50 each*
Thai Beef "Salad" *Spicy Sauce, Peanuts, Cilantro, Lime 11*

Chilled

Poached Shrimp *2.50 each*
Maine Lobster Tail *MKT*
Charcuterie *Rotating Selection of Pate, Dried and Cured Meats, Cheese 16*

Snacks

Chicken Wings *Honey Sriracha Glaze, Scallions, Sesame 12*
Clam Chowder *New England Style, Oyster Crackers 7*
Warm Marinated Olives *Spicy Pearl Onion, Roasted Garlic, Thyme 4*
Fried Oyster "Po Boy" *Bao Bun, Pickles, Remoulade, Tomato-Cabbage Slaw 9*
Crunchy Brussel Sprouts *Sesame, Chive, Sea Salt, Ginger-Soy 7*
Fried Pickles *Espelette Pepper, Horseradish Crema, Chives 6*
Mini Lobster Roll *Chives, Old Bay Aioli, Bacon, Lettuce, Brioche MKT*

Shared Plates

Caesar *Romaine, Garlic Crouton, Parmesan, White Anchovies 9*
Burrata *Heirloom Tomato, Basil Crystals, Arugula, Olive Oil, 8 yr Balsamic 11*
Fried Calamari *Olives, Pickled Chilies, Lemon Old Bay Aioli 10*
Peekytoe Crab Cake *Pickled Fennel, Capers, Harissa Aioli 14*
Maine Mussels *Smoked Chorizo, Garlic, Tomato, Parsley, White Wine 12*
Chopped Salad *Iceberg, Bacon, Tomato, Broccoli, Egg, Onion, Ranch 7*

Large Plates

Salmon *Heirloom Tomato, Pickled Fennel, Baby Greens, Capers, Vinaigrette 26*
Chicken Statler *Pea-Pancetta Tortellini, Broccolini, Mushroom-Chicken Jus 23*
Filet Mignon *Mashed Yukon, Haricot Vert, Roasted Garlic Demi 35*
Fish N' Chips *Beer Battered Cod, Parsley-Sea Salt Vinegar Fries, Slaw, Tartar 25*
New York Strip *Fried Potato, Arugula, Bleu Cheese, Caramelized Onion, Smoked Sea Salt, 8 yr. Balsamic 30*
Potato Gnocchi *Broccolini, Caramelized Onion, Roasted Tomato, Parmesan, Olive Oil 18*
Seared Haddock *Lobster Sherry Cream, Fried Potato, Haricot Vert 27*
Grilled Burger *Brioche, Bacon, Mushroom, Swiss, LTO, Fries, Pickle 13*

Eating Raw or Undercooked Meat, Seafood and Eggs Increases the Risk of Foodborne Illness