

APPETIZERS

Fresh Shucked Oysters* 21.50
half dozen, classic cocktail sauce, mignonette, lemon

Jumbo Shrimp Cocktail 24.50
classic cocktail sauce, fresh horseradish

Cajun Crab & Corn Fritters 16.50
old bay spice, jalapeño aioli

Ahi Tuna Tartare* 19.75
cucumbers, shoyu onion, avocado, spicy miso aioli, crispy wontons

Beef Carpaccio* 17.75
grainy mustard, shaved parmesan, arugula, crispy capers, olive oil, roasted garlic

Spinach Artichoke Dip 16.75
parmesan cheese gratin, herb crostini

Calamari 16.75
red onion, herbs, chilis, remoulade

Seared Ahi Sashimi* 19.75
sesame, pickled ginger, wasabi, nori chips

Crab Cake 21.75
lump crab, pickled cucumbers, jalapeño aioli

Garlic Cheese Toast 9.00
sourdough, parmesan

SOUPS & SALADS

New England Clam Chowder 10.00
bacon, cream, thyme

Lobster Bisque 13.00
lobster meat, brandy, cream

French Onion Soup 13.00
caramelized onions, gruyère, parmesan

Caesar Salad* 14.00
crisp romaine, house made croutons, parmesan

Mixed Field Greens 12.00
tomatoes, cucumbers, goat cheese, house vinaigrette

Burrata & Tomato 15.75
heirloom tomatoes, frisee, burrata, red onions, lemon vinaigrette, balsamic reduction

The Wedge 16.75
double smoked bacon, tomatoes, bleu cheese, egg



BRUNCH

Classic Eggs Benedict* 17.25
canadian bacon, poached eggs, hollandaise, smashed potatoes

The Grill Breakfast* 18.25
double smoked bacon, sausage, eggs, smashed potatoes

Buttermilk Pancakes 15.50
whipped butter, maple syrup, berry compote

Steak & Eggs* 28.00
wood grilled flat iron steak, eggs, smashed potatoes

Lobster Benedict* 27.00
lobster meat, leeks, mushrooms, asparagus, poached eggs, hollandaise, smashed potatoes

Egg White Omelette 16.00
mushrooms, green onions, tomatoes, avocado tomato salsa, smashed potatoes

The GRILL® CLASSICS

Chicken Pot Pie 21.50
roasted chicken, vegetables, golden puff pastry

Brick Chicken 20.00
grilled vegetables, buttermilk mashed potatoes, balsamic glaze

Wood Grilled Shrimp Pomodoro 23.75
roasted tomatoes, garlic, olive oil, angel hair pasta

Chicken Piccata 20.00
pan fried, lemon caper butter, buttermilk mashed potatoes, asparagus

John Dory 40.50
buttermilk mashed potatoes, broccoli, lemon caper butter

Seared Salmon Filet* 29.00
spinach, shiitake mushrooms, fingerling potatoes, lemon butter

LUNCH FAVORITES

Chophouse Cheeseburger* 19.75
lettuce, tomato, red onion, pickle, cheddar, grill sauce, french fries

Lobster & Shrimp Roll 25.00
classic remoulade, mixed greens

Turkey Club 17.00
house roasted turkey breast, lettuce, tomato, avocado, mayonnaise, double smoked bacon

BLTA 15.75
double smoked bacon, lettuce, tomato, avocado, mayonnaise

Ahi Tuna Tacos* 19.00
santa fe spice, cabbage slaw, jalapeño aioli, roasted corn salsa

ENTRÉE SALADS

The GRILL® **Cobb Salad** 20.50
chicken, tomatoes, avocado, bleu cheese, egg, green onion, double smoked bacon, house dressing

Lobster Salad 31.75
poached chilled lobster, bibb lettuce, goat cheese, tomatoes, roasted walnuts, avocado, herb dressing

Seafood Caesar Salad* 23.00
wood grilled salmon, jumbo prawns, crisp romaine, house made croutons, parmesan

Steak Salad* 27.00
wood grilled flat iron steak, greens, red onions, bleu cheese, tomato, asparagus, herb buttermilk dressing, onion rings

SIDES 11.00 each

Onion Rings

Sautéed Mushrooms

Grilled Vegetables

Brussels Sprouts

Truffle Fries

Steamed Spinach

Creamed Spinach

Mac n Cheese

Grilled Asparagus

*Consuming any raw or undercooked meat, shellfish, poultry, fish, eggs or any other food cooked to order may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please let your server know if you have food allergies or other preferences. The Grill respects and embraces the value of sustainability and its impact on the environment.