

Thoreau's

Chilled

Locally Crafted Oysters 24

½ Dozen Oysters, Lemon, Cocktail
Horseradish, Mignonette*

Poached Shrimp 24

½ Dozen Lemongrass Poached Shrimp,
Lemon, Cocktail

Local Cheese 27

Three Varieties: *Oma, Wilde Field*
Bayley Hazen Blue
Traditional Accompaniments

Hot

Chicken and Waffle 24

Korean Fried Chicken, Sesame
Gochujang Maple

Octopus 26

Potato, Bravas Sauce, Garlic Aioli,
Chorizo, Lemon Capers Dressing

Soup & Salads

Wequassett Clam Chowder 18

Clam Ceviche, Bacon Crumble*

Yellow Tomato Bisque 15

Toasted Cheese

Caesar Salad 18

Baby Iceberg, Boquerones,
Crispy Onion, Garlic Pangritata

Garden Salad 16

Seasonal Vegetables, Goat Cheese
Cardamom Apple Cider Vinaigrette

Salad Upgrades

Chicken Thighs 10 | Cured Trout* 18

Grilled Shrimp 16 | Lobster Salad 28

Entrée

The Outer Bar & Grille Lobster Roll

½ LB 65 ¼ LB 40

Toasted Brioche

American Wagyu Cheeseburger* 28

Lettuce, Tomato, Onion,
Craft Fries

Enhancements: Craft Bacon 6

Fried Egg 4

Farmers Market Tagliatelle 35

Red Pepper Pappardelle,
Minestrone Vegetables, Burrata

Fish and Chips 28

Craft Fries, Tartar,
Mango Papaya Slaw

Desserts

Bailey's Crèmeux 16

Hazelnut Financier, Sea Salt Caramel

Chocolate Trilogy Cake 16

Whipped Ganache, Frozen Hot Chocolate
Ice Cream

Mascarpone Cheesecake 16

Lemon Curd, Toasted Meringue,
Smoked Vanilla Ice Cream