



## Chilled

**Locally Crafted Oysters** 24  
½ Dozen Oysters, Lemon, Cocktail  
Horseradish, Mignonette\*

**Poached Shrimp** 24  
½ Dozen Lemongrass Poached Shrimp,  
Lemon, Cocktail

**Hummus** 14  
Squash, Cinnamon Naan, Vegetables

**Local Cheese** 30  
Four Varieties: *Mount Alice, Wilde Field*  
*Bayley Hazen Blue, Alpha Toman*  
Traditional Accompaniments

## Soup & Salads

**Wequassett Clam Chowder** 18  
Traditional New England Style

**Squash Bisque** 15  
Cheddar Biscuit, Herb Oil

**Caesar Salad** 16  
Chopped Egg, Croutons, Capers

**Garden Salad** 14  
Seasonal Vegetables  
Apple Cider Vinaigrette

**Salad Upgrades**  
Grilled Chicken 10 | Seared Halibut 18  
Grilled Shrimp 16 | Lobster Salad 28

## Hot Apps

**Mussels en Papillote** 24  
Thai Coconut Broth, Chili, Grilled Naan

**Fried Chicken Steam Buns** 25  
Fall Slaw, Kimchi Yogurt

**Fish and Chips** 14  
Brandade, Pickles, Tartare

**Pork Belly** 22  
Carrot Cake Velouté, Pickled Vegetable  
Granola, Chili

## Entrée

**The Outer Bar & Grille Lobster Roll**  
½ LB 65    ¼ LB 40  
Toasted Brioche

**American Wagyu Cheeseburger\*** 28  
Lettuce, Tomato, Onion,  
Potato Wedges

**Duck Ragu** 42  
Pappardelle, Confit Duck

**Beef Short Rib** 46  
Fall Tartlet, Apple Marmalade,  
Cranberry

**Steak Frites** 55  
Pomme Frites, Sauce au Poivre  
Smoked Tomato

**Seared Halibut** 35  
Tomato and Watercress Salad

## Sides

**Hand Whipped Potato** 12  
Vermont Butter

**Brussel Sprouts** 16  
Golden Raisin, Lardon, Mustard

**Broccoli** 14  
Bagna Càuda, Shallot, Chili

**Grilled Asparagus** 12  
Sundried Tomatoes, Pine Nuts

## Desserts

**Vanilla Bean Cheesecake** 16  
Lemon Cream, Raspberry Sorbet

**Chocolate Trilogy Cake** 16  
White Chocolate Mousse, Mint Chocolate  
Chip Ice Cream

**Bailey's Cremeux** 16  
Hazelnut Financier, Smoked Sea Salt  
Caramel