

Thoreau's

Chilled

Locally Crafted Oysters 24/40
Lemon, Cocktail Horseradish, Mignonette*

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

Tuna Crudo 25
Leche de Tigre, Sweet Potato, Sweet Corn
Pickled Onion, Mango, Sesame

Appetizers

House Made Focaccia 7
Dukkah, Olive Oil
Carrot Hummus

Blistered Shishito Peppers 12
Chili, Lime, Sofrito Aioli

Buffalo Cauliflower 18
Blue Cheese Fondue, Apple, Celery
and Fennel Salad

Golbi Duck 26
House-Made Bao Buns, Cranberry Hoisin
Pickled Vegetables

Tuna Au Poivre 19
Chili Crunch, Sushi Rice
Scallion, Honey

Korean Chicken 22
Scallion Pancake, Sesame, Kimchi, Hot Honey

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

Octopus 25
Potato, Bravas Sauce, Garlic Aioli, Chorizo
Lemon Caper 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

Farmers Market 16
Roasted Vegetables, Goat Cheese,
Carrot Hummus, Cardamom Apple Cider
Vinaigrette

Smoked Trout Panzanella 30
Focaccia, Tomato, Red Onion
Cucumber

Roasted Chicken 25
Endive, Apple, Walnut, Grape, Frisée

Salad Upgrades

Chicken Thighs 10 | Smoked Trout 18
Grilled Shrimp 16 | Lobster Salad 28

Share Platters

Local Cheese Selection 27
Prufock
Well Aged Invierno
Bayley Hazen Blue

Charcuterie Plate 31
Grey Barn: Red Wine Chorizo, Saucisson 'Nduja
House Bread

Meze Platter 30
Carrot Hummus, Babaganoush
Bagna Cauda, Falafel, Crudité, Naan

Caviar Flight 150
10 g Pacific Sturgeon
10 g Siberian
10 g Oscietra

Entrée

The Outer Bar & Grille Lobster Roll
¼ LB 46
Toasted Brioche

American Wagyu Cheeseburger* 28
Lettuce, Tomato, Onion,
Craft Fries
Enhancements: Craft Bacon 6
Fried Egg 4

Bucatini 32
Black Pepper, Carbonara,
Guanciale, Caviar, Parmesan

Pasta Fiori 35
Spring Pea, Asparagus, Mushroom, Spek
Scallion Cream, Parmesan

Harissa Lamb Cutlets 48
Aromatic Tomato Broth, Maftoul
Preserved Lemon, Smoked Couscous, Cucumber
Raita

Fish and Chips 27
Craft Fries, Tartar, Mango Papaya Slaw

Grilled Branzino 45
Tangerine Vinaigrette, Fennel Citrus

Summer Bouillabaisse 42
Shellfish, Halibut, Tomato Saffron, Rouille

Steak Dianne 56
Forged Mushroom, Truffle Fries, Grilled
Asparagus

Sides

Truffle Fries 11
Black Truffle, Rosemary, Sea Salt

Grilled Broccolini 14
Bagna Cauda, Crispy Onion and Garlic

Desserts

Salted Caramel Cappuccino 18
Coffee Mousse, Vanilla Bean Custard
Whiskey Ice Cream

Chocolate Trilogy Cake 18
Fudge, Mint Ice Cream

Lemon Cheesecake 18
Strawberries, Mascarpone
Strawberry Lemonade Sorbet

Wequassett Affogato 18
Salted Caramel, Coffee Chantilly
Bailey's Ice Cream