

# THOREAU'S

## Chilled

<b>Locally Crafted Oysters</b>	24
½ Dozen Oysters, Traditional Accompaniments*	
<b>Poached Shrimp</b>	24
½ Dozen Lemongrass-Poached Shrimp, Avocado, Chili Cocktail Sauce	
<b>Shellfish Tower</b>	75/125
Oysters, Poached Shrimp, Halibut Ceviche, Lobster Salad, Tuna Poke	
<b>Tuna Crudo</b>	21
Leche de Tigre, Passion Fruit, Sweet Potato*	
<b>Halibut Ceviche</b>	18
Chef's Preparation, Corn Tortilla*	
<b>Sashimi</b>	32
Tuna, Hamachi, Salmon, Serrano, Soyuzu, Crispy Shallot, Cilantro*	

## Shared

<b>Charcuterie</b>	34
Artisanal Meats, Toast, Fig Chutney	
<b>Artisanal Cheese Selection</b>	31
Served with Traditional Accompaniments	
<b>Confit Duck Bao Buns</b>	25
Cranberry Hoisin, Pickles	
<b>Tuna Katsu Sliders</b>	26
Wasabi, Sesame Slaw*	
<b>Truffle Fries</b>	13
Aged Parmesan, Mornay Sauce	
<b>Soup &amp; Salad</b>	
<b>House Bread</b>	7
Heirloom Tomato Bruschetta	
<b>Wequassett Clam Chowder</b>	16
Fried Clams, Crispy Pork Belly	
<b>Field Greens Salad</b>	17
Tomato, Asparagus, Strawberry, Honey Balsamic	
<b>Onion Brodo</b>	15
Whipped Onion Mousse, Grilled Onion, Gruyère Croustade	
<b>Caesar Salad</b>	17
Baby Iceberg, Egg, Pangritata, Crisp Onion, Boquerones, Shaved Parmesan	
<b>Buddha Bowl</b>	23
Sorghum, Kale, Squash, Avocado, Chickpeas, Cauliflower, Maple Tahini	
<b>Salad Upgrades</b>	
Chicken Thighs 10   Grilled Salmon 18	
Grilled Shrimp 16   Lobster Salad 28	

## Hot

<b>Fried Artichoke</b>	18
Bottarga, Sunchoke, Bagna Càuda, Pine Nuts	
<b>Lobster Carbonara</b>	32
Pork Guanciale, Shiitake, Egg, Belper Knolle	
<b>Korean Chicken</b>	22
Macadamia Sesame Brittle, Chimichurri, Kimchi Remoulade	
<b>Sushi Selections</b>	
<b>Thoreau's Roll</b>	24
Spicy Tuna, Asparagus, Peach, Aji Mayo, Mango	
<b>Green Dragon(V)</b>	18
Shiitake, Tamago, Avocado, Carrots, Cucumber, Sweet Potato	
<b>The New Fry</b>	20
Spicy Salmon, Avocado, Cream Cheese, Spicy Mayo, Sweet Soy, Corn Bread*	
<b>Spicy Tuna Roll</b>	20
Spicy Mayo, Cucumber, Sesame, Wasabi Tobiko*	
<b>Sushi Tacos</b>	26
Nori, Tuna, Salmon, Hamachi*	
<b>Pleasant Bay Grenades</b>	23
Spicy Scallops, Ebi, Eel Sauce, Masago*	
<b>Entrée</b>	
<b>The Outer Bar &amp; Grille Lobster Roll</b>	48
Toasted Brioche ¼ LB	
<b>American Wagyu Cheeseburger*</b>	28
Lettuce, Tomato, Onion, Craft Fries*	
Enhancements:	Craft Bacon 6
	Fried Egg 4
<b>Cubano Sandwich</b>	27
Swiss Cheese, Smoked Pork, Kimchi Pickles, Garlic Aioli	
<b>Fish and Chips</b>	28
Craft Fries, Tartar, Green Papaya and Chayote Slaw	
<b>Dinner Selections</b>	
<i>Served after 5:30pm</i>	
<b>Atlantic Halibut</b>	49
Pea Risotto, Heirloom Vegetables, Chanterelle	
<b>10oz Wagyu Strip</b>	62
Rosemary Fries, Green Peppercorn*	
<b>Poulet Rouge</b>	46
Spring Vegetables, Unicorn Grits, Blackberry, Confit Onion, Sunchoke, Squash Blossom	
<b>Farmer's Pasta</b>	29
Tomato, Zucchini, Bell Pepper, Summer Squash, Eggplant, Pine Nuts	