



Chilled

Locally Crafted Oysters 24

½ Dozen Oysters, Lemon, Cocktail
Horseradish, Mignonette*

Poached Shrimp 24

½ Dozen Lemongrass Poached Shrimp,
Lemon, Cocktail

Hummus 14

Red Pepper, Herbed Feta, Naan

Soup & Salads

Wequassett Clam Chowder 18

Traditional New England Style

Yellow Tomato Bisque 15

Cheddar Biscuit, Herb Oil

Caesar Salad 16

Chopped Egg, Croutons, Capers

Chopped Kale Salad 16

Lemon, Pangritata, Asiago

Garden Vegetable Salad 14

Seasonal Vegetables
Champagne Vinaigrette

Poke Bowl 18

Honey Sesame Tofu, Edamame
Scallion, Cucumber, Avocado, Rice

Salad Upgrades

Grilled Chicken 10 | Grilled Salmon 14
Grilled Shrimp 16 | Lobster Salad 28

Hot Apps

Korean Fried Chicken 25

Kimchi Yogurt, Cilantro

Cafreal Beetroot Octopus 24

Carrot Ginger Puree, Giardiniera
Salsa Verde

Pork Belly & Baby Squid 22

Carrot Cake Velouté, Pickled Carrots
Granola, Chili

Chickpea Falafel 22

Pickled Red Onion, Carrot Jam
Cucumber Tzatziki, Naan Bread

Entrée

The Outer Bar & Grille Lobster Roll

½ LB 65 ¼ LB 40

Toasted Brioche

NE Family Farms Cheeseburger* 28

Lettuce, Tomato, Onion,
Potato Wedges

Thoreau's Turkey Sandwich 26

Alfalfa Sprouts, Bacon Jam,
Potato Wedges

Beef Short Rib 42

Foie Gras Butter,
Pomme Purée, Roasted carrots

Lobster Carbonara 40

Craft Pancetta, Egg Yolk, Shiitake
Bucatini*

Fish and Chips 28

Beer Battered, Culatello
Muddled Peas, Tartare Sauce

Pappardelle 24

Mushroom Brodo, Spring Greens,
Parmigiana

Sides

Baked Macaroni & Cheese 12

Three Cheese, Buttered Breadcrumbs

Hand Whipped Potato 12

Vermont Butter

Cumin Roasted Carrots 10

Pistachio, Hot Honey

Truffled Parmesan Fries 14

Truffle Oil, Parsley, Sea Salt

Steamed Seasonal Greens

Broccolini, Asparagus, Spinach 10