

Thoreau's

Chilled

Locally Crafted Oysters*	24
½ Dozen, Lemon, Cocktail Horseradish, Mignonette	
Poached Shrimp	24
½ Dozen Lemongrass Poached Shrimp, Lemon, Cocktail	
Jalapeno Yellowtail Sashimi*	18
Hamachi, Cilantro, Sesame	
Hand Grenade*	21
Shrimp, Spicy Scallop, Sweet Soy Chef's Maki	
Thai Vegetable Roll	18
Tamago, Pickled Carrot, Cucumber Avocado, Mae Ploy	
Spicy Tuna Roll	20
Lobster Rangoon	30
Cream Cheese, Scallion, Sesame, Togarashi	
Sashimi Bowl*	29
Seaweed, Rice, Ginger, Wasabi	
Surf and Turf Sushi*	36
Cucumber, Avocado, Tempura Shrimp, Caviar, Kewpie Mayo	
Local Cheese Selection	27
Served with Traditional Accompaniments	

Soup & Salad

Wequassett Clam Chowder	19
Fried Clams, Crispy Pork Belly, Confit Onion*	
Squash Bisque	15
Savory Granola, Squash Beignet	
Caesar Salad	18
Smoked Bluefish Caesar, Grilled Romaine, Boquerones, Crispy Onion, Garlic Pangritata, Egg	
Farmer's Market	14
Roasted Vegetables, Cardamom Vinaigrette	
Salad Upgrades	
Chicken Thighs 10 Grilled Salmon-Trout 18	
Grilled Shrimp 16 Lobster Salad 28	

Sides and Snacks

Truffle Fries	11
Grilled Vegetables	10
Garden Salad	9
Escargot	25
Bayley Hazen Blue Cheese, Garlic, Pangritata	
Blistered Shishito Peppers	12
Tonnato, Furikake	
Edamame	10
Korean Gochujang	
Entrée	
The Outer Bar & Grille Lobster Roll	46
¼ LB, Toasted Brioche, Mixed Greens	
American Wagyu Cheeseburger	28
Lettuce, Tomato, Onion, Fries*	
Pasta Fiori	35
Sage Brown Butter, Sweet Potato, Chanterelle, Goat Cheese	
Fish and Chips	27
Craft Fries, Tartar, Mango Papaya Slaw	
Short Rib Sandwich	28
BBQ Stout, Fontina, Caramelized Onion, Pickle	
Korean Chicken Sandwich	26
Gochujang, Hash Brown, Texas Toast, Dill Mayo, Lettuce, Pickle	
Nashville Hot Chicken Wings	23
Candied Pineapple, Cashew, Warm Potato Salad	
Golbi Duck	22
House-Made Bao Buns, Cranberry Hoisin, Pickled Vegetables	
Lobster Carbonara	42
Guanciale, Shiitake, Egg, Belper Knolle	
Dessert	
Orange Panna Cotta	18
Fresh Citrus, Plum Sorbet	
Gingersnap Cheesecake	18
Vanilla Bean Chantilly, Eggnog Ice Cream	
Chocolate Mousse Cake	18
Whipped Ganache, Hot Chocolate Ice Cream	

Executive Chef James Hackney. A 20% service charge and 7% meals tax is automatically added to your check. *Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. Please inform your server if anyone in your party has a food allergy.