



### SMALL PLATES

**CHEF'S SELECTION OF LOCAL OYSTERS**  
\$3.25 each Six for \$18

**PICKLE PLATE** 6 V, GF

**OLIVES** 5.5 V, GF  
Rosemary, Orange, Chile Flake

**PIMENTO CHEDDAR CHEESE CROSTINI** 10 VG  
"The Caviar of the South"

**ROASTED CORN** 12 VG, GF  
Cherry Tomato, Shishito Pepper, Yogurt, Parmesan

**MARINATED BEETS** 11 VG  
Whipped Feta, Farro, Thyme, Pepita Dukkha

**HUMMUS WITH ROASTED LAMB SHOULDER** 16 GF  
Baby Carrot Mojo Rojo

**VEGETARIAN HUMMUS** 11.5 V, GF  
Extra Fresh Baked Pita +2 each

**CAESAR SALAD** 13  
Gem Lettuce, Six Minute Egg, Radish, Fingerling  
Potato, Anchovy, Caesar Dressing

**BABY BACK RIBS** 15.5  
'Fall-Off-The-Bone'

**CHARRED OCTOPUS** 16 GF  
Chantrelle Mushrooms, Broccolini,  
Preserved Lemon, Black Garlic Aioli

**STEAMED MUSSELS** 14  
Gigante Beans, Celery, Shallot,  
Tomato, Garlic Bread

**BUFFALO CAULIFLOWER** 13.5 VG  
Blue Cheese Yogurt Dipping Sauce

**SQUID INK PASTA** 19  
Calamari, White Wine, Horseradish Gremolata

**FENNEL POLLEN PASTA** 18 VG  
Cherry Tomato, Squash Blossoms,  
Calabrian Chile, Parmesan, Dill

**LUXE NACHOS** 13 VG **Add ROASTED PORK** +2 GF  
Corn Salsa, Queso Fresco

**CHICKEN FRIED CHICKEN WINGS** 12  
Celery Salt, Garlic, Chive, Dill

**MAINE DIVER SCALLOPS\*** 18 GF  
Beet Gazpacho, Cucumber, Blackberry,  
Crème Fraîche

### LARGE PLATES

**SEARED HADDOCK\*** 24 GF  
Fingerling Potatoes, Zucchini, Sesame, Plums,  
Chermoula

**GRASS FED HANGER STEAK\*** 21  
Porcini Rubbed, Romesco, Shishito Pepper,  
Asparagus

**PORCHETTA\*** 28  
Rolled Belly & Pork Loin, Grilled Peaches,  
Red Onion, Arugula, Parmesan, Lemon-Thyme Jus

**PRIME NATURAL BEEF HAMBURGER\*** 17  
Balsamic Onions, Special Sauce, French Fries  
**Add Cheddar, Gorgonzola, Pimento Cheddar, Bacon** \$.5/ea

**PAELLA\*** 32 GF  
Confit Chicken Thighs, Chorizo Verde, Shrimp,  
Calasparra Rice, Corn, Lemon, Ancho Chile

## *Earthly Delight Bowls*

### NATURAL GRAIN & SALAD BOWLS WITH YOUR CHOICE OF TOPPING

**VEGGIE FALAFEL** 22      **FREE RANGE CHICKEN** 23      **ATLANTIC SALMON\*** 24.5  
**SLOW COOKED MEXICAN PORK SHOULDER\*** 23.5      **GRILLED HANGER STEAK\*** 25.5

### **BOWL AZTECA** V, GF

Adobo-Spiced Quinoa, Tomatillo Salsa, Corn,  
Squash, Green Bean, Avocado, Baby Spinach

### **NATURAL BOWL** VG

Multigrain Farro Pilaf, Beets, Kale, Radish,  
Cara Cara Orange, Parmesan, Citrus Vinaigrette

GF = GLUTEN FRIENDLY

VG = VEGETARIAN

V = VEGAN

Before ordering, please inform us if anyone in your party has a food allergy  
\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.  
Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.



# BEAT COCKTAILS

- MANGO MARTINI** Vodka, Gir Kesar Mango, Aromatic Water 9.5  
**HANKY PANKY** Letherbee Gin, Via Vermouth, Fernet Michaud 15.5  
**CATCH 22** Titos Vodka, Elderflower Liqueur, Strawberry Syrup 12.5  
**FLOWER SOUR** Bourbon, Lavender-Infused Syrup, Merlot 10.5  
**SPICED PALOMA** Serrano Pepper-Infused Tequila, Agave Nectar, Grapefruit Bitters 10.5  
**JUNGLE BEAT** Mezcal, Campari, Pineapple Gomme, Hibiscus 12.5  
**BLUE HOOK** Rye, Carpano Antica, Blue Lion Chicoree Liqueur, Dram Bitters 13.5  
**CUCUMBER MULE** Cucumber-Infused Gin, Fresh Lime, Ginger Beer 11  
**LOLA DAIQUIRI** Privateer Amber Rum, St. Elizabeth Dram, Blood Orange & Passion Fruit 11.5

## LOW-OCTANE COCKTAILS

- EASY RIDER** Aperol, Amaro, Grapefruit, Orange Bitters, Champagne 11  
**LONDON DRIZZLE** Cocchi Americano, Cynar, Laphroaig 10.yr Single Malt 12

### *Punch Bowls*

FOR 4 = \$48    FOR 6 = \$67    FOR 8 = \$88

#### **DANCING BEAR PUNCH**

Gold Rum, House Made Grenadine,  
Pineapple Juice, Fresh Lemon

#### **SILK ROAD PUNCH**

Green Tea-Infused Tequila,  
Aperol, Makrut Lime, Grapefruit

## DRAFT BEER

- HARPOON IPA (MA)** 6.25  
**VICTORY BREWERY GOLDEN MONKEY 9.5% ABV (PA)** 7.25  
**BROOKLYN SORACHI ACE (NY)** 6.75  
**MILLER HIGH LIFE (WI)** 4.25  
**ABITA TURBO DOG ENGLISH BROWN ALE (LA)** 6.5  
**BALLAST POINT SCULPIN GRAPEFRUIT IPA (CA)** 8.25

ENJOY THIS BOTTLE TO SUPPORT  
THE PMC PAN-MASS CHALLENGE

\$45  
THE BLACK DONKEY PROJECT,  
"VIA OTTIMISTA" NEBBIOLO 2013,  
BEESWEET VINEYARD,  
EDNA VALLEY, CENTRAL COAST, CA  
(Profits from this wine donated to  
the PMC 2017 for Team Path to the Cure)

## ARTISAN WINE ON TAP

*Fresh Wine Straight from the Vineyard!*

See our separate wine menu

## CANNED BEER

- JACK'S ABBY HOUSE LAGER (MA) 16OZ** 6.5  
**NIGHT SHIFT BREWING WHIRLPOOL APA (MA) 16OZ** 9.75  
**FISHERMAN'S BREW AMBER LAGER (MA) 12OZ** 6.25  
**FOOLPROOF THE GROTTA IPA (RI) 16OZ** 10.5  
**CISCO SANKATY LIGHT (MA) 12OZ** 7  
**NOTCH SESSION PILS (MA) 12OZ** 6.25  
**CLOWN SHOES CLEMENTINE WHITE ALE (MA) 12OZ** 6.75  
**HARPOON UFO HUCKLEBERRY (MA) 16OZ** 7.25  
**COORS NON-ALCOHOLIC (CO) 12OZ** 4.25  
**BANTAM WUNDERKIND CIDER (MA) 12OZ** 9.75  
**IPSWICH SOUR CRANBERRY BERET (MA) 32OZ** 19.5

### *Bubbly by the 1 1/2 Glass*

DOMAINE CHANDON, BRUT RESERVE, CA 13  
(SPLIT 187 ML)

DOMAINE CHANDON ROSE, CA 13  
(SPLIT 187 ML)

### *Bubbly Cocktails*

DOMAINE CHANDON BRUT CLASSIC

KIR ROYALE 13.5  
Sathenay Cassis Liqueur

VIOLET SKY 13.5  
Violette Liqueur