

DINNER MENU - \$65

STARTER

BOSTON CLAM CHOWDER BOWL

HOUSE CRACKERS + SMOKED BACON

OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

BABY LETTUCE + HERB SALAD

BALSAMIC VINAIGRETTE

ENTRÉE

CHARRED SKIRT STEAK

SEASONAL FARM VEGETABLE + POTATO

OR

CHICKEN UNDER A BRICK

SEASONAL FARM VEGETABLE + POTATO + CHICKEN JUS

OR

CHARCOALED SALMON

SEASONAL FARM VEGETABLE + POTATO

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT

BOURBON CRÈME CARAMEL

OR

FLOURLESS CHOCOLATE TORTE

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



DINNER MENU - \$75

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

HOUSEMADE RAVIOLI

SEASONAL VARIETY

ENTRÉE

BLACK ANGUS FILET | 8 OZ.

OR

CHICKEN UNDER A BRICK

SEASONAL FARM VEGETABLE + POTATO + CHICKEN JUS

OR

PANKO CRUSTED HADDOCK

CRISPY ROCK SHRIMP + LEMON HERB BUTTER

OR

#1 SUSHI GRADE TUNA

GINGER SCENTED RICE + SEASONAL FARM VEGETABLE

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT

BOURBON CRÈME CARAMEL

OR

FLOURLESS CHOCOLATE TORTE

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



DINNER MENU - \$90

STARTER

JUMBO SHRIMP COCKTAIL

OR

LOBSTER STEW OR TOMATO BISQUE

OR

BURRATINI + AMERICAN PROSCIUTTO

SALAD

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

BABY LETTUCE + HERB SALAD

OR

ICEBERG WEDGE

GREAT HILL BLUE + SMOKED BACON + CANDIED WALNUTS

ENTRÉE

BLACK ANGUS FILET | 8 OZ.

OR

KUROBUTA PORK CHOP

SEASONAL FARM VEGETABLE + CHIMICHURRI

OR

CHICKEN UNDER A BRICK

SEASONAL FARM VEGETABLE + POTATO + CHICKEN JUS

OR

MAINE LOBSTER POT PIE

PEARL ONIONS + SWEET GREEN PEAS

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT

SEASONAL FRUIT TART

OR

CRÈME BRULEE

OR

FLOURLESS CHOCOLATE TORTE

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



PASSED HORS D'OEUVRES

SCALLOPS + BACON- \$48

GREEN GARLIC BEEF SKEWER- \$48

CRAB CAKES- \$48

SWEET CHILI GLAZED FRIED SHRIMP- \$36

AHI TUNA TARTARE- \$48

TOMATO + MOZZARELLA ARANCINI- \$36

CHICKEN THIGH SKEWERS + MINT RAITA- \$36

PRIME SKEWERED STEAK + BEARNAISE- \$48

ASPARAGUS + PARMESAN WRAPPED WITH PHYLLO- \$24

SEARED AHI TUNA SKEWERS + WASABI AIOLI- \$60

MINI PULLED PORK SLIDERS + HOUSE PICKLES- \$48

WARM MAINE CRAB TARTLETS- \$60

POLENTA FRIES + TRUFFLE AIOLI- \$24

GORGONZOLA STUFFED MUSHROOM CAPS + CRISPY BRIOCHE CRUMBS- \$24

TEMPURA LOBSTER TAILS- \$60

PROSCIUTTO + FAVA BEAN CROSTINI- \$36

TEMPURA ZUCCHINI FRIES + SOY DIPPING SAUCE- \$24

SESAME LOLLIPOP CHICKEN WINGS- \$36

CAMEMBERT + APRICOT JAM CROSTINI- \$24

STEAK TARTARE ON BRIOCHE TOASTS- \$36

TOMATO + FRESH MOZZARELLA SKEWERS- \$24

MAINE LOBSTER + CORN FLATBREAD- \$48

ROASTED PEPPER + SHAVED FETA CROSTINI- \$24

TOMATO BISQUE SHOOTER + PARMESAN BREADSTICKS- \$36

* PRICED PER DOZEN

* ONE DOZEN MINIMUM



COCKTAIL STATIONS

ARTISANAL CHEESES+ PRESERVES + BREADS- \$7 PER PERSON

AMERICAN PROSCIUTTO + CHARCUTERIE- \$10 PER PERSON

HOUSEMADE ROOT CHIPS + VEGETABLE DIP- \$4 PER PERSON

SHELLFISH STATIONS

LOCAL OYSTERS - \$36

ICED SHRIMP COCKTAIL- \$41

WELLFLEET CLAMS- \$24

ICED LOBSTER TAILS- MKT

CARVING STATIONS

WHOLE ROASTED TENDERLOIN OF BEEF- \$20

PARKER HOUSE ROLLS + HOUSE STEAK SAUCE

ESPRESSO RUBBED PRIME RIB- \$30

HORSERADISH CREAM + CRISPY ONIONS

* CARVING STATION PRICED PER PERSON

* \$50 CARVING STATION SET UP FEE



LUNCHEON MENU - \$35

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

BABY LETTUCE + HERB SALAD

BALSAMIC VINAIGRETTE

ENTRÉE

THINLY SLICED PRIME STEAK SANDWICH

AGED CHEDDAR + HOUSE PICKLES + FRIES

OR

HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO

OR

GRILLED SWORDFISH

SOFT POLENTA + CRISPY SHRIMP

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



LUNCHEON MENU - \$45

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

HOUSEMADE RAVIOLI

SEASONAL VARIETY

ENTRÉE

CHARRED SKIRT STEAK

SEASONAL VEGETABLE + POTATO

OR

CHICKEN UNDER A BRICK

SEASONAL VEGETABLE + POTATO + CHICKEN JUS

OR

CHARCOALED SALMON

SWEET POTATO + TWICE FRIED GREEN BEANS

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



LUNCHEON MENU - \$55

STARTER

SWEET POTATO BISQUE

CHILI OIL + CRISP BRIOCHE

OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

HOUSEMADE LOBSTER RAVIOLI

ENTRÉE

BLACK ANGUS FILET | 8OZ

SEASONAL VEGETABLE + POTATO

OR

CHICKEN UNDER A BRICK

SEASONAL VEGETABLE + POTATO + CHICKEN JUS

OR

FENNEL CRUSTED TUNA

GINGER SCENTED RICE + BABY BOK CHOY + TOMATO OIL

OR

BUTTERNUT SQUASH RISOTTO

CRISPY SAGE + BROWN BUTTER

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



BRUNCH MENU - \$30

STATIONARY STARTER

ASSORTED PASTRIES + CHEESE + FRUIT

ENTRÉE

CHEF'S BREAKFAST PLATE

SCRAMBLED EGGS + HOMEFRIES + BACON + TOAST

OR

CRISP MALTED WAFFLE

FRESH FRUIT + WARM SYRUP

OR

CHICKEN CAESAR SALAD

BRIOCHE CROUTON + WHITE ANCHOVIES

DESSERT

**MIXED MINI DESSERTS + HOUSEMADE COOKIE
PLATTERS**

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



BRUNCH MENU - \$40

STATIONARY STARTER

**ASSORTED CHEESES + FRUIT + HOUSEMADE ROOT
CHIPS + DIP**

ENTRÉE

**QUICHE FLORENTINE + HOT BUTTERED LOBSTER
SPINACH + RICOTTA**

OR

AVOCADO BLT

DOUBLE SMOKED BACON + SWEET POTATO FRIES

OR

ICEBERG WEDGE + SKIRT STEAK

BERKSHIRE BLUE + CANDIED WALNUTS

DESSERT

**MIXED MINI DESSERTS + HOUSEMADE COOKIE
PLATTERS**

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



AFTERNOON TEA

High Tea- the lunch or brunch alternative. Enjoy finger sandwiches, passed and stationary offerings, mixed pastries, mini desserts and a selection of teas, either iced or hot.

PASSED + STATIONARY

BLUE CHEESE + WALNUT TARLETS-\$36

GOAT CHEESE + ROASTED TOMATO CROSTINI-\$24

CURED SALMON CROSTINI-\$36

LOBSTER + CORN FRITTERS-\$60

TOMATO + MOZZARELLA SKEWERS-\$24

CUCUMBER TEA SANDWICHES-\$24

TOMATO + MOZZARELLA ARANCINI-\$36

PROSCIUTTO + ASPARAGUS WRAPPED IN PHYLLO-\$36

SAVORY OR SWEET PARKER HOUSE ROLLS-\$24

GARLIC + HERB OR CINNAMON SUGAR

FAVA BEAN PUREE CROSTINI-\$24

FRUIT FLATBREAD-\$18

SEASONAL FRUITS + RICOTTA + SWEET GLAZE

SHRIMP SCAMPI FLATBREAD-\$26

TOMATO + RICOTTA FLATBREAD-\$20

LOBSTER + CORN FLATBREAD-\$28

CARVING STATION

MAPLE BOURBON PORK LOIN-\$18 PER PERSON

ANSON MILLS GRITS

PASSED + STATIONARY PRICED PER DOZEN
WE RECOMMEND 7-10 PIECES PER PERSON

AFTERNOON TEA

SWEET TREATS

MACARONS-\$48

MINI STRAWBERRY SHORTCAKES-\$36

MINI LEMON AND KEY LIME TARTS-\$36

MINI CHOCOLATE TARTS-\$36

MINI BREAD PUDDINGS-\$36

CARAMEL RUM SAUCE

SCONES, MUFFINS, CROISSANTS + BISCUITS- \$7 PER PERSON

ARTISINAL CHEESES, PRESERVES + BREADS-\$7 PER PERSON

BEVERAGE OPTIONS

MIMOSA BAR- \$16 PER PERSON

SPARKLING WINE + AN ASSORTMENT OF JUICES AND PUREES

ICED + HOT TEAS-\$5 PER PERSON

SELECTIONS OF HOUSE TEAS + ICED TEA + HOUSEMADE LEMONADE

PASSED + STATIONARY PRICED PER DOZEN
WE RECOMMEND 7-10 PIECES PER PERSON