

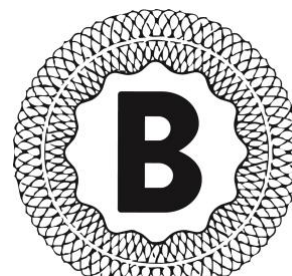
STARTERS

LOCKE-OBER LOBSTER STEW AGED SHERRY + KNUCKLES + CLAWS + CORN	21
CRISPY POLENTA FRIES TRUFFLE AIOLI + IMPORTED PARMESAN	14
AMERICAN PROSCIUTTO + FIG PRESERVE BABY ARUGULA	18
SAUTÉED SEA SCALLOPS CORN PURÉE + FAVA BEAN + BEURRE BLANC	25
HAND CUT PRIME STEAK TARTARE* PICKLED SHALLOTS + VIOLET MUSTARD	23

ICED + RAW

LOCAL OYSTERS* SALSA VERDE + MIGNONETTE	22
ICED TIGER SHRIMP COCKTAIL COCKTAIL SAUCE + HORSERADISH	28
WOODBURY'S WELLFLEET CLAMS* HORSERADISH + LEMON	13
FOIE GRAS TERRINE FIG PRESERVE + PICKLED SHALLOTS	24
ICED LOBSTER TAILS COCKTAIL SAUCE + LEMON	32
SEAFOOD TOWER* LOBSTER + LOCAL OYSTERS + WELLFLEET CLAMS + SHRIMP COCKTAIL	2/31 4/58 6/90

GLUTEN FREE MENU



EXECUTIVE CHEF:
MARIO CAPONE

ALLERGIES:

BEFORE PLACING YOUR
ORDER, PLEASE INFORM
YOUR SERVER IF A PERSON
IN YOUR PARTY HAS A
FOOD ALLERGY.

* CONSUMING RAW OR
UNDERCOOKED EGGS,
MEAT, POULTRY, SEAFOOD
OR SHELLFISH MAY
INCREASE YOUR RISK OF
FOOD BORNE ILLNESS.

SALADS

ROMAINE CAESAR SALAD*
WHITE ANCHOVIES + TREVISO 14

SALT ROASTED BEETS + PISTACHIO
GOAT CHEESE + CITRUS HONEY 14

PETITE LETTUCE + HERB SALAD
BABY TOMATOES + ENGLISH CUCUMBER 13

MAPLEBROOK BURRATA + PEACHES
AGED BALSAMIC + BABY HEIRLOOM
TOMATOES 16

BABY ICEBERG WEDGE + BERKSHIRE BLUE
SMOKED BACON + CANDIED WALNUTS 14

ENTRÉES

GIANNONE FARM BRICK CHICKEN
FINGERLING POTATOES + SWISS CHARD + BABY CARROTS 34

SKIRT STEAK* WITH CHARRED AVOCADO
SOFT WHITE GRITS + CHIPOTLE BUTTER 37

ROASTED WHOLE BRANZINO*
WHITE BEAN PURÉE + MEYER LEMON OIL +
AGED GARLIC AIOLI 49

COLORADO LAMB CHOPS*
ROASTED EGGPLANT + MINT RAITA +
PAPADUM 64

CARNAROLI LOBSTER TAIL RISOTTO
BURNT ROSEMARY + PEAS + LEMON 42

LONG BONE DUROC PIG CHOP*
PARSNIP PURÉE + POLENTA FRIES +
CHERRY JUS 45

CHARCOALED SALMON*
CREAMED POTATOES + SNAP PEAS +
PRESSED BEET VINAIGRETTE 39



MUCH OF OUR
PRODUCE COMES FROM
OUR OWN GIBBET HILL
FARM IN GROTON,
MASSACHUSETTS. WE
SOURCE LOCALLY
WHENEVER POSSIBLE.

* CONSUMING RAW OR
UNDERCOOKED EGGS, MEAT,
POULTRY, SEAFOOD OR
SHELLFISH MAY INCREASE
YOUR RISK OF FOOD BORNE
ILLNESS.

STEAKS

BLACK ANGUS FILET MIGNON* 8OZ or 12OZ	50 61
BLACK ANGUS BONE-IN FILET* 16OZ	75
PRIME NEW YORK SIRLOIN* 16OZ	60
28 DAY AGED PRIME RIBEYE* 16OZ	62
BRANDT FARM BONE-IN SIRLOIN* 16OZ	68
PRIME STEAK AU POIVRE* RED WINE + BONE MARROW	64
BUTCHER CUT PRIME TOMAHAWK RIB STEAK* FOR 2 42OZ	135

SIDES

GRILLED ASPARAGUS BLACK TRUFFLE BUTTER + MALDONS SEA SALT	15
CREAMED BUTTER + SUGAR CORN CRISPY PORK BELLY + SCALLIONS + SMOKED SALT	18
SAUTÉED LOCAL MUSHROOMS GREEN GARLIC BUTTER	9/13
YUKON GOLD MASHED POTATO SWEET BUTTER	8/12
ROASTED FINGERLING POTATOES GARLIC CONFIT + SEA SALT	11
CREAMED LEAF SPINACH FRIED LOCAL FARM EGG*	13
BAG OF FRENCH FRIES HOUSE KETCHUP ADD TRUFFLE OIL +2 ADD TRUFFLE AIOLI +2	10

SAUCES BUTTERS SALTS

CREAMY HORSERADISH
BÉARNAISE*
HOT ROQUEFORT BUTTER
BANCROFT HOUSE STEAK SAUCE
GARLIC PARSLEY BUTTER
SMOKED BLACK SALT
RED WINE SALT

Add-ons

LOBSTER TAIL 32
GIANT PRAWNS 18
SHISHITO PEPPERS 6
BONE MARROW 12
FOIE GRAS TERRINE 18

* CONSUMING RAW OR
UNDERCOOKED EGGS, MEAT,
POULTRY, SEAFOOD OR
SHELLFISH MAY INCREASE
YOUR RISK OF FOOD BORNE
ILLNESS.