

A P P E T I Z E R S

AMERICAN STURGEON CAVIAR

Roasted Corn Blini, Corn Pudding, Crème Fraîche

OYSTERS

Baby Beets, Mignonette

BURRATA

Heirloom Cherry Tomatoes, Crostini, Pesto

CEVICHE

Shrimp, Scallop, Calamari

SHRIMP COCKTAIL

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

MOLLY PITCHER CHEESE BOARD

Selection of 3 – Selection of 5 –

ATLANTIC CHOWDER

Lobster, Potatoes, Clam Broth, Corn, Cream and Herbs

BAKED ONION SOUP GRATIN

Crouton, Gratinée Gruyère Cheese

S A L A D S

MR. BARRY SALAD

*Mixed Greens, Cambazola Blue Cheese, Candied Pecans,
Bartlett Pear, Champagne Vinaigrette*

ENSALADA VERDE

*Mixed Greens, Pico de Gallo, Roasted Corn Relish, Avocado,
Jalapeno Gelée, Ancho-lime Vinaigrette*

QUINOA SALAD

Arugula, Rhubarb, Granny Smith Apple, Walnuts, Lemon Vinaigrette

CAESAR SALAD

*Hearts of Romaine, Sourdough Croutons, Pecorino Romano,
Classic Caesar Dressing*

E N T R E E S

GROUPER

Black Bean Cakes, Roasted Corn Relish, Pico de Gallo, Chipotle

PASTA CARBONARA

Pappardelle, English Peas, Shaved Parmesan, Pancetta, Egg

JUMBO LUMP CRAB CAKE

Cajun Remoulade, Cucumber, Radish, Red Pepper, Lemon Vinaigrette

SKIRT STEAK

Tamarind Marinated, Pickled Baby Vegetables, Mango Toast, Scallion Purée

FILET MIGNON

Potato Croquette, Béarnaise Sauce, Grilled Asparagus

FAROE ISLAND SALMON

Cucumber Scallion Crusted, Citrus Herb Tabouleh, Grapefruit Butter

PAN SEARED DIVER SCALLOPS

Jicama-rhubarb Salad, Black Garlic Aioli

ROASTED BREAST OF CHICKEN

Rosé Risotto, Oyster Mushrooms, Haricot Vert, Creamy Dijon Demi-glace

MOLLY PITCHER CHICKEN POT PIE

Our Take on the Classic

B o n A p p é t i t !