



## Molly Pitcher Inn

### APPETIZER

AMERICAN STURGEON CAVIAR  
*Roasted Corn Blini, Corn, Crème Fraîche*

### OYSTERS

*Rhubarb Mignonette, Micro Greens*

### BURRATA

*Heirloom Cherry Tomatoes, Pickled Red Pearl Onions  
Parmesan Crisp, Balsamic Vinaigrette*

### SHRIMP COCKTAIL

*Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream*

### SCALLOPS CRUDO

*Pickled Yellow Watermelon, Wild Seabean, Moscato Vinaigrette  
Shaved Easter Egg Radish & Serrano Chili*

### 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*

### SALADS

#### MR. BARRY SALAD

*Mixed Greens, Cambozola 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*



## Molly Pitcher Inn

### ENTREES

#### PASTA "CARBONARA STYLE"

*Pappardelle, Sweet Corn, Red Bell Pepper  
Shaved Parmesan, Nueske's Applewood Smoked Bacon, Egg*

#### ROCK SHRIMP SCAMPI

*Ravioli Filled with Shrimp, Scallop, Spring Onion and Lobster*

#### JUMBO LUMP CRAB CAKE

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

#### FILET MIGNON

*Roasted Garlic Mashed Potatoes, Grilled Asparagus  
Gorgonzola Butter*

#### FAROE ISLAND SALMON

*Spring Peas, Orzo, Radish, Meyer Lemon  
Red Pepper Coulis*

#### PAN SEARED DIVER SCALLOPS

*Charred Tomato-Bacon Cous-Cous, Mache, Spiced Honey*

#### ROASTED BREAST OF CHICKEN

*Za'tar, Citrus, Chickpea Salad*

#### BLACK SEA BASS

*Pan Seared, Gochujang Butter Sauce  
Red Quinoa, Lollipop Kale*

#### FISH AND CHIPS

*Beer Battered Cod, French Fries, Tartar Sauce*

MOLLY PITCHER CHICKEN POT PIE 19.95

*Our Take on the Classic*

**B o n A p p é t i t !**