

AMERICAN STURGEON CAVIAR

Sweet Potato Blini, Caramelized Onion Jam, Crème Fraîche

OYSTERS

Rhubarb Mignonette, Micro Greens

SHRIMP COCKTAIL

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

MOLLY PITCHER CHEESE BOARD

Selection of 3

Selection of 5

SOUP DU JOUR

Chef's Daily Preparation

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, Jalapeño Gelée, Ancho-lime Vinaigrette

GRILLED SKIRT STEAK

Tamarind Marinated, Mixed Greens, Avocado, Ancho-lime Vinaigrette

QUINOA SALAD WITH CHOICE OF

Grilled Chicken

Grilled Shrimp

Salmon

Arugula, Granny Smith Apple, Walnuts, Lemon Vinaigrette

CAESAR SALAD WITH CHOICE OF

Grilled Chicken

Grilled Shrimp

Salmon

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



SANDWICHES

GRILLED CHICKEN PANINI

Garlic & Herb Cheese, Spinach, Caramelized Onions, Roasted Garlic Vinaigrette, Focaccia

LOBSTER ROLL

Celery, Boston Bibb, Mayonnaise

MOLLY PITCHER BURGER

House Blend Burger, Cheddar, Blue or Swiss Cheese, Lettuce, Tomato, Onion, French Fries

TURKEY CLUB

Roast Turkey Breast, Smoked Nueske's Applewood Bacon, Lettuce, Tomato, French Fries

ENTREES

JUMBO LUMP CRAB CAKE

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

FAROE ISLAND SALMON

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

PAN SEARED DIVER SCALLOPS

Carrot Puree, Roasted Trumpet Mushrooms & Cippolini Onions, Freekeh, Lemon-Miso Butter Glaze

MOLLY PITCHER CHICKEN POT PIE

Our Take on the Classic

FISH AND CHIPS

Beer Battered Cod, French Fries, Tartar Sauce

ASPARAGUS AND CRAB QUICHE

Garden Salad, Lemon Vinaigrette