

A P P E T I Z E R S

BURRATA 18.95

*Figs, Arugula, Prosciutto, Fig/Balsamic Glaze*

FILET TARTARE 19.95

*Mustard Aioli, Capers, Toasted Brioche*

TUNA TOSTADA 16.95

*Sesame Marinated Ahi Tuna, Wasabi Avocado Cream, Pickled Mango/Onion, Cilantro, Sesame Seeds*

CRAB & AVOCADO TOWER 28.95

*Pickled Mango, Frisee, Sesame Oil, Sweet Thai Chili*

MOLLY PITCHER CHEESE BOARD

*Selection of 5 – 29.95*

SOUP DU JOUR 8.95

*Chef's Daily Preparation*

ATLANTIC CHOWDER 15.95

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

BAKED ONION SOUP GRATIN 12.95

*Crouton, Gratinée Gruyère Cheese*



S A L A D S

STRAWBERRY SALAD 15.95

*Goat Cheese, Sunflower Seeds, Spinach, Arugula, Balsamic Dresssing*

MR. BARRY SALAD 16.95

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

ENSALADA VERDE 13.95

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

QUINOA SALAD 13.95

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

CAESAR SALAD 11.95

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

WATERMELON SALAD 17.95

*Arugula, Feta, Marcona Almonds, Lemon Dressing*

COBB SALAD 20.95

*Romaine, Nueske Bacon, Avocado, Tomato, Egg, Gorgonzola, Turkey*

RAW BAR

SHRIMP COCKTAIL 19.95

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

OYSTERS 19.95

*Rhubarb Mignonette*

CRAB MARTINI 28.95

*Jumbo Lump Crab, Mustard Seed Sauce, Red Bell Pepper*

E N T R E É S

TERIYAKI SHORT RIB 28.95

*Glazed Short Rib, Shitake Risotto, Scallions, Sesame Seeds*

VEGAN “SCALLOPS” 24.95

*King Oyster Mushrooms, Chimichurri Puree, Roasted Corn and Pepper Salsa, Quinoa*

SACCHETTI “CACIO E PEPE” 21.95

*Four Cheese Sacchetti, Pecorino, Crushed Black Pepper, Blistered Grape Tomato, Lemon*

UMBO LUMP CRAB CAKE 34.95

*Black Bean Avocado “Salsa”, Chipotle Aioli, Cilantro*

SKIN ON SALMON 34.95

*Orzo, Asparagus, Zucchini, Crispy Fennel, Bearnaise Sauce*

PAN SEARED SCALLOPS 38.95

*Bacon Corn Pudding, Broccolini, Crispy Fennel, Sweet Corn, Chive Beurre Blanc*

FRENCH BREAST OF CHICKEN 31.95

*Warm Quinoa Salad with Nueske Bacon, Raddichio, Mushrooms, Sugar Snap Peas*

SEAFOOD POT PIE 39.95

*Shrimp, Scallops, Lobster Meat, “Bisque”*

MOLLY PITCHER CHICKEN POT PIE 21.95

*Our Take on the Classic*

PAN SEARED HALIBUT 34.95

*Stuffed Squash Blossom, Haricot Vert, Snap Peas, Tarragon, Crispy Capers*

PRIME CUTS FROM THE BUTCHER

14 OZ VEAL CHOP 44.95

NEW ZEALAND RACK OF LAMB 46.95

14 OZ BONELESS NY STRIP CENTER CUT 42.95

8OZ CENTER CUT FILET MIGNON 40.95

SIDES 6.95

*Mashed Potatoes • Steak Frites*

*Black Bean Avocado “Salsa” • Grilled Asparagus*

*Haricot Vert • Confit Fingerling Potatoes*

*Sauteed Onions and Mushrooms*

ENHANCE YOUR STEAK WITH A SAUCE 2.95

*Cambazola Butter*

*Pinot Noir Demi Glace*

*Horseradish Crème Fraiche*

*Chimichurri*