

A P P E T I Z E R S

BURRATA 18.95

Figs, Arugula, Prosciutto, Fig/Balsamic Glaze

FILET TARTARE 19.95

Prime Filet, Raw Quail Egg, 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, Champagne Vinaigrette

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*

JUMBO 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