

A P P E T I Z E R S

BURRATA 18.95

Figs, Arugula, Prosciutto, Fig and Balsamic Glaze

FILET TARTARE 21.95

Prime Filet, Mustard Aioli, Capers, Toasted Brioche

PEI MUSSELS 19.95

Coconut Curry Sauce, Cilantro, Mint, Toast Points

MOLLY PITCHER CHEESE BOARD

Selection of 5 – 29.95

SOUP DU JOUR 8.95

Chefs Daily Preparation

ATLANTIC CHOWDER 15.95

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

BAKED ONION SOUP GRATIN 12.95

Crouton, Gratinée Gruyere Cheese

TUNA TOSTADA 16.95

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



S A L A D S

MR. BARRY SALAD 16.95

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

PANZANELLA SALAD 14.95

Roasted Beets, Goat Cheese, Croutons, Pine Nuts, Dried Cranberries, Baby Kale, Dijon Pomegranate Vinaigrette

GRILLED SKIRT STEAK 27.95

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

QUINOA SALAD with choice of

GRILLED CHICKEN 16.95 GRILLED SHRIMP 19.95 SALMON 19.95

Arugula, Granny Smith Apple, Walnuts, Lemon Vinaigrette

AUTUMN SALAD 14.95

Honeynut Squash, Arugula, Pickled Apples, Comte Cheese, Pomegranate Seeds, Fig Balsamic Dressing

CAESAR SALAD 11.95 with choice of

GRILLED CHICKEN 15.95 GRILLED SHRIMP 18.95 SALMON 18.95

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

COBB SALAD 20.95

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

RAW BAR

SHRIMP COCKTAIL 16.95

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

OYSTERS 19.95

Selection of East and West Coast Rhubarb Mignonette

S A N D W I C H E S

GRILLED CHICKEN ITALIANO 19.95

Grilled Chicken, Fresh Mozzarella, Roasted Red Pepper, Arugula, Balsamic Glaze, Pesto, Ciabatta (Sub Grilled Zucchini For Vegetarian Option)

FRIED EGGPLANT SANDWICH 16.95

Fried Eggplant, Ricotta, Balsamic, Arugula

COLD LOBSTER ROLL 32.95

Aioli, Radish, Celery, Lettuce

MOLLY PITCHER BURGER 20.95

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

TURKEY CLUB 19.95

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



E N T R É E S

SEAFOOD POT PIE 39.95

Shrimp, Scallops, Lobster, Potatoes, Peas, Corn, Bisque

JUMBO LUMP CRAB CAKE 36.95

Saffron Cauliflower, Red Pepper Coulis, Grilled Asparagus, Scallions

SEARED FILET OF SALMON 34.95

Skin On, Cauliflower Puree, Hot Honey Carrots, Brussel Sprouts, Dijon Pomegranate Vinaigrette

PAN SEARED SCALLOPS 42.95

Butternut Squash Risotto, Pickled Apples, Pomegranate Seeds, Brussel Leaves, Sherry Mustard Sauce

VEGAN CAULIFLOWER STEAK 21.95

Mushroom Adobo, Pine Nuts, Vegan Parmesan Cheese

MOLLY PITCHER CHICKEN POT PIE 22.95

Our Take on the Classic

FISH AND CHIPS 25.95

Beer Battered Cod, French Fries, Tartar Sauce

ASPARAGUS AND CRAB QUICHE 20.95

Garden Salad, Lemon Vinaigrette

CAVATELLI & SAUSAGE 25.95

Butternut Squash, Sage, Ground Sausage, Pumpkin Seeds, Brown Butter Cream, Balsamic Drizzle

FRENCH BREAST OF CHICKEN 31.95

Honeynut Puree, Bacon Collards, Glazed Carrots, Fried Sage