

A P P E T I Z E R S

BURRATA 20.95

Melon, Arugula, Prosciutto, Smoked Olive Oil

ZUCCHINI BLOSSOM FRITTERS 16.95

Ricotta and Zucchini Blossom Griddle Cakes, Caper Bruschetta Relish

OLD BAY FRIED GREEN TOMATOES 23.95

Jumbo Lump Crab Meat, Tarragon, Béarnaise, Almonds

MOLLY PITCHER CHEESE BOARD 29.95

Selection of Five

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 13.95

Crouton, Gratinée Gruyere Cheese

TUNA TOSTADA 18.95

*Sesame Marinated Ahi Tuna, Wasabi Avocado Cream,
Pickled Mango & 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*

SUMMER BERRY SALAD 18.95

Spinach, Goat Cheese, Seasonal Berries, Sunflower Seeds, White Balsamic Vinaigrette

ENSALADA VERDE 13.95

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

QUINOA SALAD 12.95

Arugula, Granny Smith Apple, Walnuts, Lemon Vinaigrette

CAESAR SALAD 12.95

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

WATERMELON SALAD 16.95

Arugula, Cucumber, Feta, Mint, Marcona Almonds, Lemon Dressing

COBB SALAD 20.95

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

RAW BAR

SHRIMP COCKTAIL 18.95

*Bloody Mary Cocktail Sauce,
Wasabi Cream*

OYSTERS 19.95

Mignonette

CLAMS ON THE
HALF SHELL (8) 16.95
Lemon, Cocktail Sauce

E N T R E É S

TERIYAKI SHORT RIB 29.95

Glazed Short Rib, Shiitake Risotto, Scallions, Sesame Seeds

VEGAN "SCALLOPS" 21.95

Coconut Rice, Sugar Snap Peas, Red Pepper, Chili Teriyaki, Scallions, Sesame

LEMON LINGUINE 27.95

with choice of

GRILLED CHICKEN 6.95 SALMON 7.95 SHRIMP 8.95

Spinach, Grape Tomatoes, Garlic, Chorizo Broth

JUMBO LUMP CRAB CAKE 38.95

Jicama, Radish & Red Pepper Slaw, Arugula, Cajun Remoulade

SEARED FILET OF SALMON 36.95

Yuzu Miso Marinated Skin On, Coconut Rice, Avocado-Mango Salsa, Scallions, Sesame

PAN SEARED SCALLOPS 46.95

Corn Puree, Nueske Bacon, Peas, Baby Corn, Chives

FRENCHED BREAST OF CHICKEN 31.95

Pan Jus, Mashed Potatoes, Caper Bruschetta Relish

SEAFOOD POT PIE 41.95

Shrimp, Scallops, Lobster Meat, Bisque

MOLLY PITCHER CHICKEN POT PIE 21.95

Our Take on the Classic

FENNEL POLLEN DUSTED HALIBUT 41.95

White Truffle Pea Puree, Trumpet Mushroom, Peas

PRIME CUTS FROM THE BUTCHER

14 OZ BERKSHIRE PORK CHOP 34.95

NEW ZEALAND RACK OF LAMB 48.95

14 OZ BONELESS NY STRIP CENTER CUT 44.95

8 OZ CENTER CUT FILET MIGNON 43.95

10 OZ TAMARIND MARINATED SKIRT STEAK 39.95

SIDES 6.95

Mashed Potatoes • Steak Frites

Truffle Parmesan Fries • Grilled Asparagus

Avocado-Mango Salsa • Haricot Vert

Sauteed Onions and Mushrooms

ENHANCE YOUR STEAK WITH A SAUCE 2.95

Cambozola Butter

Pinot Noir Demi-Glace

Horseradish Crème Fraîche

Chimichurri