

# A P P E T I Z E R S

BURRATA 20.95

*Melon, Arugula, Prosciutto, Smoked Olive Oil*

CLAMS AND LARDONS 20.95

*Littleneck Clams, White Wine & Nueske Bacon Herb Broth, Grilled Toast Points*

CRAB AND AVOCADO TOWER 28.95

*Jumbo Lump Crab Meat, Avocado, Pickled Mango, Sesame Oil, Sweet Chili Sauce*

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*