# APPETIZERS

MOLLY PITCHER CHEESE BOARD 29.95
*Selection of Five*

SOUP DU JOUR 8.95
*Chef's Daily Preparation*

ATLANTIC CHOWDER 16.95
*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*

STRACCIATELLA BRUSCHETTA 15.95
*Creamed Curd, Roasted Butternut Squash, Pumpkin Seeds, Pomegranate,*
*Balsamic Glaze, Fried Sage*

BAKED OYSTERS 22.95
*Creamed Leeks, Parmesan, Panko Breadcrumbs*

# SALADS

MR. BARRY SALAD 16.95
*Mixed Greens, Cambozola Blue Cheese, Candied Pecans,*
*Bartlett Pear, Champagne Vinaigrette*

GRILLED SKIRT STEAK 27.95
*Tamarind Marinated, Mixed Greens, Avocado, Ancho-lime Vinaigrette*

QUINOA SALAD 12.95
with choice of
GRILLED CHICKEN 17.95 GRILLED SHRIMP 20.95 SALMON 20.95
*Arugula, Granny Smith Apple, Walnuts, Lemon Vinaigrette*

CAESAR SALAD 13.95
with choice of
GRILLED CHICKEN 17.95 GRILLED SHRIMP 20.95 SALMON 20.95
*Hearts of Romaine, Sourdough Croutons, Pecorino Romano, Classic Caesar Dressing*

COBB SALAD 21.95
*Romaine, Nueske Bacon, Avocado, Tomato, Egg, Gorgonzola, Roasted Turkey*

AUTUMN SALAD WITH FETA CROQUETTES 16.95
*Shaved Brussels Sprouts, Cabbage, Granny Smith Apples, Sunflower Seeds,*
*Dried Cranberries, Pomegranate, Maple Cider Vinaigrette*

ROASTED BEET SALAD 16.95
*Baby Kale, Golden and Red Beets, Goat Cheese, Hot Honey Pepitas,*
*Mustard Balsamic Dressing*

# 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*

SEAFOOD POT PIE 41.95
*Shrimp, Scallops, Lobster Meat, Bisque*

MOLLY PITCHER CHICKEN POT PIE 22.95
*Our Take on the Classic*

VENETIAN DUCK RAGÙ 25.95
*Fresh Pappardelle, Shredded Duck Confit, Mirepoix, Chablis, Orange, Cinnamon*

CRAB CAKE 38.95
*Shaved Brassica and Apple Salad, Beer Mustard*

MAPLE BOURBON GLAZED SALMON 37.95
*Sweet Fingerling Potatoes, Confit Cippolini Onions, Maple Cider Vinaigrette*

SPAGHETTI SQUASH "RAMEN" 23.95
*Tamari Sesame Vegetable Consommé, Red Pepper, Chard, Shiitake, Scallion*

PAN SEARED SCALLOPS 47.95
*Butternut Squash Risotto, Sage Walnut Pesto, Brown Butter*

FRENCHED BREAST OF CHICKEN 33.95
*Sweet Potato Purée, Chard, Cranberry Balsamic Compote, Caramelized Onion Jus*

PETITE FILET OF HALIBUT & LOBSTER TAIL 47.95
*Hominy, Corn, and Squash Succotash*

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*
*Sauteed Onions and Mushrooms*
*Balsamic-Glazed Fried Brussels Sprouts*
*Butternut Squash Risotto*

ENHANCE YOUR STEAK WITH A SAUCE 2.95
*Cambozola Butter*
*Pinot Noir Demi-Glace*
*Horseradish Crème Fraîche*
*Chimichurri*

10/2026