

A P P E T I Z E R S

CRUNCHY SWEET POTATO GNOCCHI 18.95
Stracatelli, Pomegranate, Balsamic, Parmesan Crisp

AMERICAN STURGEON CAVIAR 19.95
Sweet Potato Blini, Caramelized Onions, Crème Fraiche

MOLLY PITCHER CHEESE BOARD
Selection of 5 – 29.95

SOUP DU JOUR 8.95
Chefs Daily Préparation

ATLANTIC CHOWDER 15.95
Lobster, Potatoes, Clam Broth, Corn, Cream and Herbs

BAKED ONION SOUP GRATIN 12.95
Crouton, Gratinée Gruyere Cheese

PEI MUSSELS 19.95
Shallots, Garlic, Crostinis, Cream or Blush Sauce



S A L A D S

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

AUTUMN SALAD 16.95
Frisee, Walnuts, Apples, Grapes, Gorgonzola, Apple Cider Vinaigrette

GRILLED SKIRT STEAK 26.95
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

ROOT VEGETABLE SALAD 16.95
*Butternut Squash, Beets, Arugula, Pomegranate & Pumpkin Seeds,
White Balsamic Dressing*

CAESAR SALAD with choice of
GRILLED CHICKEN 15.95 GRILLED SHRIMP 18.95 SALMON 18.95
Hearts of Romaine, Sourdough Croutons, Pecorino Romano, Classic Caesar Dressing

RAW BAR

SHRIMP COCKTAIL 19.95
*Jumbo Shrimp, Bloody Mary Cocktail
Sauce, Wasabi Cream*

OYSTERS 19.95
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)

MOLLY CRISTO 19.95

Ham, Port Salut Cheese, Currants, Dijon Aioli (Sub Apples for Vegetarian Option)

WARM LOBSTER ROLL 32.95

Smoked Bacon Infused Lobster, Potato Rolls (3)

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 E É S

SEAFOOD POT PIE 39.95

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

JUMBO LUMP CRAB CAKE 36.95

Old Bay Chip, Cajun Remoulade, Frisee with Pickled Onions

SOBA SALMON 36.95

Matcha Soba Noodles, Baby Bok Choy, Shitake Mushrooms, Red Peppers, Sesame Oil-Chili Consommé

PAN SEARED SCALLOPS 42.95

Butternut Squash Risotto, Crispy Leeks, Pomegranate, Beurre Blanc

VEGAN "SCALLOPS" 24.95

King Oyster Mushrooms, Chimichurri Puree, Roasted Corn and Pepper Salsa, Quinoa

MOLLY PITCHER CHICKEN POT PIE 21.95

Our Take on the Classic

FISH AND CHIPS 24.95

Beer Battered Cod, French Fries, Tartar Sauce

ASPARAGUS AND CRAB QUICHE 20.95

Garden Salad, Lemon Vinaigrette

TAGLIATELLE WITH CLAMS 31.95

Manila Clams, White Wine Sauce

FRENCH BREAST OF CHICKEN 31.95

Creamy Polenta, Roasted Cipollini, Trumpet Mushrooms, Marsala Sauce