

A P P E T I Z E R S

BURRATA 18.95

Heirloom Tomatoes, Balsamic Glaze, Smoked Bacon, Truffle Oil

AMERICAN STURGEON CAVIAR 19.95

Corn Blini, Corn Pudding, Crème Fraiche

CLAMS & LARDONS 19.95

Clams in Bacon Herb Broth, Grilled Toast Points

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



S A L A D S

WATERMELON SALAD 17.95

Feta, Marcona Almonds, Frisee, Arugula, Lemon Vinaigrette

MR. BARRY SALAD 16.95

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

ENSALADA VERDE 13.95

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

QUINOA SALAD 13.95

Arugula, Rhubarb, Granny Smith Apple, Walnuts, Lemon Vinaigrette

CAESAR SALAD 11.95

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

CRAB SALAD 28.95

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

RAW BAR

SHRIMP COCKTAIL 16.95
*Bloody Mary Cocktail Sauce,
Wasabi Cream*

OYSTERS 19.95
Rhubarb Mignonette

CLAMS ON THE
HALF SHELL (8) 13.95
Lemon, Cocktail Sauce

E N T R E É S

TERIYAKI SHORT RIB 28.95

Glazed Short Rib, Shitake Risotto, Scallions, Sesame Seeds

VEGAN "SCALLOPS" 24.95

*King Oyster Mushrooms, Chimichurri Puree, Roasted Corn and
Pepper Salsa, Black Rice*

JUMBO LUMP CRAB CAKE 34.95

Cajun Remoulade, Cucumber, Radish, Red Pepper, Lemon Vinaigrette

HONEY MISO GLAZED SALMON 36.95

Forbidden Rice, Pickled Mango, Edamame, Wakame, Sesame Oil

PAN SEARED SCALLOPS PERSILLE 36.95

Spring Risotto (Leeks, Sweet Corn, Peas), Bacon Broth

FRENCH BREAST OF CHICKEN 31.95

Meyer Lemon, Cippolini Onion, Orzo, Snap Peas, Hot Honey

SEAFOOD POT PIE 39.95

Shrimp, Scallops, Lobster Meat, "Bisque"

MOLLY PITCHER CHICKEN POT PIE 21.95

Our Take on the Classic

NEW ZEALAND RACK OF LAMB 48.95

Green Garbanzo, White Asparagus, Charred Cippolini

TUNA "NICOISE" 34.95

*Pee Wee Potatoes, Haricot Vert, Charred Cherry Tomatoes,
Soft Boiled Quail Eggs, Dijon Vinaigrette*

THE BUTCHER'S BLOCK PRIME ANGUS CUTS

10 OZ PICANHA (TOP SIRLOIN CAP/CULOTTE) 38.95

14 OZ BONELESS NY STRIP CENTER CUT 56.95

8 OZ CENTER CUT FILET MIGNON 56.95

SIDES (6.95)

Mashed Potatoes

Butternut Squash Hash

Grilled Asparagus

Sauteed Spinach

Sauteed Onions & Mushrooms

House Salad

ENHANCE YOUR STEAK WITH A SAUCE 2.95

Cambazola Butter

Pinot Noir Demi Glace

Horseradish Crème Fraiche

Chimichurri