

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

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

CLAMS & LARDONS 19.95

Clams in Bacon Herb Broth, Grilled Toast Points



S A L A D S

MR. BARRY SALAD 16.95

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

WATERMELON SALAD 17.95

Feta, Marcona Almonds, Frisee, Arugula, Lemon 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

CRAB SALAD 28.95

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

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 16.95
*Bloody Mary Cocktail Sauce,
Wasabi Cream*

OYSTERS 19.95
Rhubarb Mignonette

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

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*

LOBSTER ROLL 32.95

Celery, Boston Bibb, Mayonnaise

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 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

VEGAN "SCALLOPS" 24.95

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

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

TUNA "NICOISE" 34.95

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

FRENCH BREAST OF CHICKEN 31.95

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