

SHAREABLES

OYSTERS	MKT.
COLOSSAL SHRIMP COCKTAIL	4 ea.
TUNA WONTON NACHOS Rare Ginger Soy Tuna on Crispy Wonton Chips, Pineapple Avocado Salsa, Scallions & Wasabi Greens	20.
LOBSTER ARANCINI Fresh Lobster, Lemon, Parsley, Parmesan Cheese & Tomato Basil Sauce	20.
MUSSELS White Wine Butter Sauce with Grilled Focaccia Add Frites Parmesan	25. 6.
TEMPURA CAULIFLOWER Cauliflower Florets, Korean Chili Sauce, Lime, Scallions	13.
PUB CRISPS Russet Potato Chips, Parmesan & French Onion Dip	10.
WINGS Half Dozen Wings with Choice of Buffalo, BBQ or Old Bay. Served with Blue Cheese	10.
FRIED OYSTERS Served with Hand Cut Fries and Creole Remoulade	20.
FRIED CALAMARI Thai Bird Chilis, White Balsamic Gastrique	19.

SOUPS & SALADS

FRENCH ONION French Bread Crouton & Gruyère	10.
NEW ENGLAND CLAM CHOWDER	10.
GRILLED CHICKEN PAILLARD 8 oz. Chicken Breast, Baby Spinach, Pea Shoots, Radish, Red Onion & Feta Cheese	23.
GRAPEFRUIT SALAD Dry Roasted Peanuts, Pickled Enoki Mushrooms & Honey Vinaigrette Add Blue Cheese	15. 3.

ADD CHICKEN \$8, STEAK \$15, SALMON \$15, SHRIMP \$8 OR LOBSTER \$MKT

MAINS

PUB STEAK 8oz USDA Grade A Flat Iron Steak, Mashed Potato, Baby Arugula	30.
BROWN BUTTER SEARED HALIBUT Romesco, Sweet Corn Puree, Potato Pave, Seasonal Vegetables	34.
LARDON LOBSTER CARBONARA Fresh Angel Hair, Smoked Pork Belly, Egg Yolk & Romano	MKT.

ALL SERVED WITH HAND CUT FRIES & A KOSHER SPEAR

BURGER 8oz Ground Ribeye, LTO, Bacon Onion Jam. American, Irish Cheddar or Gruyère Cheese	20.
FISH SANDWICH Fried Haddock, LTO, Tartar Sauce & Lemon Wedge	20.
FISH TACOS Fried Haddock, Pineapple Salsa, Lime Crema	20.
CHICKEN BALT Buttermilk Fried or Grilled Chicken, Bacon, Avocado & Chipotle Mayo	18.
BEYOND BURGER Grilled Plant-Based Patty with LTO, Choice of American, Irish Cheddar or Gruyère Cheese	18.
LOBSTER ROLL 4 oz Fresh Lobster Roll Salad, Mayo, Celery, Parsley on Toasted Brioche Roll	MKT.
PEARL HOT DOG All Beef Kosher Dog on Toasted New England Style Roll	13.
STREET SHRIMP PO BOY Hawaiian Style Street Shrimp, Carolina Slaw, Garlic Aioli on a Brioche Bun	22.

GRILLED WATERMELON SALAD Cherry Tomatoes, Arugula, Feta Lemon Vinaigrette & Basil Oil	15.
BURRATA CAPRESE Hot House Tomatoes, Green Goddess Dressing, Balsamic Reduction, Bread Crumbs	16.
CAESAR Romaine Hearts, Caesar Dressing, Shaved Parmesan Breadcrumbs	13.

14 OZ BLACK ANGUS RIBEYE Mashed Potatoes, Grilled Asparagus & Tobacco Onions	50.
MISO GLAZED TUNA Miso Glaze, Jasmine Rice & Baby Bok Choy, Toasted Sesame Seeds	34.
CHILI LIME SALMON Served Over Frigola, Cucumber Salad	28.
SEARED SCALLOPS Sweet Corn Puree, Sautéed Spinach, Old Bay Potatoes, Onions, Red Pepper, Bacon Lardon	37.

Most dishes may be made gluten free upon request

Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illnesses

A 20% gratuity will be added to parties of 6 or more. Check may only be split up to 4 ways.