

SHAREABLES

COLOSSAL SHRIMP COCKTAIL	4 ea.
TUNA WONTON NACHOS Rare Ginger Soy Tuna on Crispy Wonton Chips, Pineapple, Avocado & 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 Crispy Battered Cauliflower Florets, Thai Chili Sauce, Fresh Lime & Scallions	13.
PUB CRISPS Russet Potato Chips, Parmesan & Rosemary with Roasted Shallot Crème Fraiche	10.
WINGS Half Dozen Wings with Choice of Buffalo or Old Bay. Served with Blue Cheese	10.
FRIED OYSTERS Served with Hand Cut Fries and Creole Remoulade	20.

HANDHELDS

ALL SERVED WITH HAND CUT FRIES & A KOSHER SPEAR

BURGER 8oz Patty, LTO, Bacon Onion Jam. American, Irish Cheddar or Gruyère Cheese	18.
FISH SANDWICH Fried or Blackened Cod, LTO, Tartar Sauce & a Lemon Wedge	18.
FISH TACOS Fried or Blackened Cod, Lime & Cilantro Slaw, Pickled Onion & Avocado Dressing	18.
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 Bun	MKT.
PEARL HOT DOG All Beef Kosher Dog on Toasted New England Style Bun	13.

SOUPS & SALADS

FRENCH ONION French Bread Crouton, Caramelized Onions & Gruyère Cheese	10.	GRILLED WATERMELON SALAD Cherry Tomatoes, Arugula, Marinated Feta Lemon Vinaigrette & Basil Oil	15.
NEW ENGLAND CLAM CHOWDER Chopped Clams, Potatoes & Cream	10.	BURRATA CAPRESE Hot House Tomatoes, Green Goddess Dressing, Balsamic Reduction & Focaccia Bread Crumbs	16.
GRILLED CHICKEN PAILLARD Chicken Breast Cutlet, Baby Spinach, Pea Shoots, Radish, Red Onion & Feta Cheese	23.	CAESAR Romaine Hearts, Caesar Dressing, Shaved Parmesan & Sourdough Breadcrumbs	13.

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

MAINS

PUB STEAK 8oz Flat Iron Steak, Mashed Potato, Baby Arugula & House Steak Sauce	28.	14 OZ BLACK ANGUS RIBEYE Mashed Potatoes, Grilled Asparagus & Buttermilk Onion Rings	50.
BROWN BUTTER SEARED HALIBUT Romesco, Sweet Corn Puree, Potato Pave, Seasonal Vegetables	34.	MISO GLAZED TUNA Miso Glaze, Toasted Sesame Seeds, Jasmine Rice & Baby Bok Choy	34.
EGGPLANT ROLLATINI Roasted Eggplant, Ricotta, Fresh Basil, Parsley, Parmesan, Tomato Sauce & Penne	26.	CHILI LIME SALMON Served Over Frigola, Cucumber Salad	34.

THE CUT

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 foodborne illnesses

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