

## FIRST

### FRENCH ONION

French Bread Crouton and Gruyère Cheese 10.

### PESCATARIAN CHOWDER

Chopped Clams, Potatoes, Cream, and No Bacon 10.

### CAESAR

Romaine Hearts, Caesar Dressing, Shaved Parmesan & Focaccia Breadcrumbs 12.

### TEMPURA CAULIFLOWER

Crispy Battered Cauliflower Florets, Thai Chili Sauce, Fresh Lime & Scallions 12.

### BURRATA CAPRESE

Hot House Vine Ripe Tomatoes, Green Goddess Dressing, Balsamic Reduction & Focaccia Bread Crumbs 16.

### TUNA WONTON NACHOS

Ginger Soy Tuna Tartar on Crispy Wonton Chips, Pineapple, Avocado & Wasabi Greens 18.

### HOUSE FRIES

Hand Cut French Fries, Curry Sauce, Paneer & Fresh Cilantro 13.

### PUB CRISPS

Russet Potato Chips, Parmesan & Rosemary with Roasted Shallot Crème Fraiche 10.

### WINGS

Half Dozen Wings with Choice of Buffalo, Szechuan or Old Bay 9.

## SANDWICHES

ALL SERVED WITH HAND CUT FRIES AND A KOSHER SPEAR

### BURGER

Char Grilled 8oz Pattie, LTO, Choice of American, Irish Cheddar or Gruyère Cheese 18.

### FISH SANDWICH

Fried or Broiled Cod, LTO, Tartar Sauce & a Lemon Wedge 18.

### FISH TACOS

Fried or Broiled 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 17.

### FRIED OYSTER PO BOY

Shredded Lettuce, Tomatoes & Creole Remoulade 20.

## SUPPER

### PUB STEAK

8oz Flat Iron Steak, Mashed Potato, Baby Arugula & House Steak Sauce 28.

### LEMON PEPPER SALMON

Grilled Salmon Filet, Orzo, Spinach & a Cucumber Feta Salad 30.

### GRILLED CHICKEN PAILLARD

8oz Chicken Breast Cutlet with Spring Salad of Baby Spinach, Pea Shoots, Radish, Red Onion & Feta Cheese 26.

### ROASTED HALIBUT

Pan Seared Halibut with Layonnaise Fingerling Potatoes & Broccoli Rabe 32.

### PAPPARDELLE BOLOGNESE

Traditional Slow Cooked Italian Beef and Pork Sauce, Fresh Pappardelle Pasta & Peppered Ricotta Cheese 28.

### VEGETARIAN BROCCOLI RABE RISOTTO

Broccoli Rabe, Mushrooms, Vegetable Stock & Grated Parmesan 24.

### MISO GLAZED YELLOWFIN TUNA

Pan Seared Tuna Steak, Served Rare, Miso Glaze, Toasted Sesame Seeds, Jasmine Rice & Baby Bok Choy 32.

Most dishes may be made gluten free upon request

# THE CUT

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