



drink • taste • discover

Cheese ~ Charcuterie

- cheese board** ~ assorted artisanal cheeses (3),
grilled crostini, appropriate sweets and savories 13
- charcuterie** ~ smoked and cured meats (3),
house mustard, pickled vegetables, grilled crostini 15

Raw Bar

- served chilled on crushed ice**
- shrimp cocktail** ~ (4) jumbo 11
- *oysters on the halfshell** ~ 1/2 dozen 14

Grilled Flatbread

- margherita flatbread** 12
fresh mozzarella, evoo, passata di pomodoro, micro basil
- mushroom flatbread** 13
oven roasted mushrooms, duxelle, fontina, fresh thyme, truffle oil
- prosciutto flatbread** 14
prosciutto di parma, arugala, mozzarella, passata di pomodoro

Smaller

- buffalo rock shrimp** 9
guinness beer batter, frank's hot sauce, bleu cheese fondue
- crispy stuffed olives** 8
sweet Italian sausage, panko crusted, crushed red pepper
- grilled flatbread dip** 8
parmesan, garlic oil, oven roasted pepperoni sauce, sea salt
- polenta fries** 9
caramelized mushroom crema, parmesan, nutmeg
- skillet roasted mussels** 9
shallot oil, italian parsley, grilled ciabatta
- blackened dayboat scallops** 11
horseradish marmalade
- tempura green beans** 8
chipotle barbecue dipping sauce
- mini arancini** 8.5
warm mozzarella centers, oven roasted tomato sauce, truffle essence
- wood grilled oysters** (4) 12
lime shallot butter
- block island calamari** 9.5
pea sprouts, scallions, red pepper, srirachi aioli
- hand hacked guacamole** 10
carrot & celery sticks, corn tortilla chips
- mini kobe meatballs** 10
oven roasted tomato sauce, romano
- *ahi tuna poke** 12
minced #1 tuna, ginger, sesame, chili oil, sushi rice cake
- pretzel bites** 8.5
house made, provolone fondue
- flash fried boccocini** 9
oven roasted tomato sauce

Sides \$7

- creamed spinach
- sweet potato fries
- japanese eggplant
- mac and cheese
- roasted brussels sprouts
- corn pudding
- lobster mashed potatoes market price

Soup & Salad

- four onion soup** 7.5
slow roasted, crispy shallot, gruyere cheese, shaved apple crouton
- gazpacho** 7.5
slow roasted plum tomatoes, caramelized fennel, chive oil, goat cheese bruschetta
- white bean soup** 7.5
"super tuscan", prosciutto bits, pesto, grilled ciabatta
- cobb salad** 12
blue cheese, avocado, bacon, tomato, romaine hearts
- caesar salad** 10
parmesan crackers, caesar vinaigrette, parmesan
- oven roasted beet salad** 11
red and yellow beets, field greens, laura chenel goat cheese, cider vinaigrette, pecan bread croutons

Sushi & Maki

- *spicy tuna tempura roll** 13
tempura flakes, srirachi aioli, cucumber
- california roll** 14
jumbo lump crab, cucumber, avocado, tobiko
- *firecracker yellowtail** 13
daikon radish, spicy ponzu sauce
- the sip scallop roll** 16
tempura scallops, torched salmon belly, tobiko, unami
- *spicy girl roll** 15
#1 tuna, salmon, jalapeño chili sauce, cucumber, tempura flakes
- *torched ahi tuna** 1
sesame crusted, togarishi, yuzu, minced scallions

Larger

- *rare grilled filet mignon of tuna** 22
teriyaki marinade, wasabi mashed, pickled ginger, chili oil
- *grass fed burger** 16
brioche roll, harry's spiked ketchup, house made fries
- murray hill cider brined chicken** 17
oven roasted, japanese eggplant, mashed, shiitake mushroom chips, roasted beets
- *miso glazed salmon** 19
lobster mashed, soy yuzu butter sauce, pea sprouts, lotus root chip
- beef short rib** 20
grilled polenta cake, oven roasted mushrooms, balsamic syrup, shaved parmesan
- penne caprese** 17
heirloom tomatoes, fresh mozzarella, romano, basil chiffonade
- american homestead pork chop** 19
shiitake pan sauce, roasted sweet potato, cranberry compote
- *pan seared dayboat scallops** 21
day boat, melted leek risotto, seared spinach, chive oil, lemon beurre blanc
- *aspen ridge hanger steak** 22
seared greens, mashed, potato sticks, blue cheese fondue

Before placing your order, please inform your server if a person in your party has a food allergy.

An 18% gratuity will be added to parties of 6 or more.

*These items are served raw or undercooked. *These foods are prepared to your liking. * The Commonwealth of Massachusetts suggests that undercooked meats or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.



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Frozen Bellinis

prosecco, triple sec, crushed ice	9
peach	
black cherry	
mango	
blueberry	
raspberry	

Cocktails

sip tease	9
lunetta, lemoncello, ginger, blueberries	
figawi wowie	10
blueberry vodka, mint, soda, lemonade	
summer fling	10
hendricks, cucumber, st germain, lemon	
dark n stormy	8
goslings rum and ginger beer	
pink grapefruit splash	9
grapefruit vodka, fresh squeezed pink grapefruit juice	
margarita	10
hand picked herradura, lime, agave nectar	
standard sip	10
russian standard vodka, combier, lemon	
sangria	9
red raspberry or white apple	
mojito	9
rum, mint, lime	
white grape martini	10
ciroc vodka, white grape juice	
sip martini	10
grey goose, bleu cheese, stuffed olives	
blood orange martini	10
mandarin vodka, chambord, oj	
grapefruit basil martini	10
(low calorie) hendricks gin, fresh basil, grapefruit, soda	
mangria	10
our version for men of the traditional sangria but served with vodka	

Beer

Draft	
sam seasonal ~ season	5
lagunitas ~ ipa	5
wachusett blueberry ~ local	5
shock top ~ wheat	5
Bottled Beer	
bud light	4.5
amstel light	5
corona	5
heineken	5
narragansett (16 oz)	5
new castle ale	5
stella artois	5
sierra nevada pale ale	5

sip 1/2 glass (6oz) full glass (10 oz) bottle

Sweet & Bubbly

lunetta ~ prosecco, italy	8.95	30.00
domaine ste michelle ~ sparkling, california	8.95	30.00
mumm ~ brut rose, napa		52.50
veuve clicquot ~ reims, france nv	16.04	79.00

Fruity Wines

clean slate ~ reisling, germany	2.76	7.77	12.78	26.25
charles and charles ~ rose 100% syrah	2.95	8.36	13.76	28.13
saint m ~ reisling, germany	3.15	8.95	14.75	30.00
seven daughters ~ white blend, california	3.15	8.95	14.75	33.00
sokol blosser ~ evolution, oregon	3.95	11.31	18.69	37.50
la craie ~ vovray, france	4.13	11.90	19.67	39.38

Crisp Whites

morassutti ~ pinot grigio, italy	2.36	6.99	10.99	22.50
sepp ~ gruner veltliner, austria	3.35	9.54	15.73	31.88
burgans ~ albarino, spain	3.35	9.54	15.73	31.88
casa silva ~ sauvignon blanc, chile	3.35	9.54	15.73	31.88
chateau d'esclans "whispering angel" ~ rose	4.72	13.67	22.62	45.00
a to z ~ pinot gris, oregon	4.92	14.26	22.61	46.88
santa margherita ~ pinot grigio, italy				55.00
domaine fournier ~ sauvignin blanc, sancerre loire valley				56.00

Buttery Whites

summerfield ~ chardonnay, california	2.36	6.99	10.99	22.50
pine ridge ~ chenin blanc/viognier	3.15	8.95	14.75	30.00
kendall jackson ~ chardonnay vintner's reserve	3.15	8.95	14.75	30.00
david bruce ~ chardonnay, russian river, napa	3.15	8.95	14.75	30.00
caymus ~ conundrum, blend				60.00
groth ~ chardonnay, napa				60.00
cakebread ~ chardonnay, napa				69.00

Mellow Reds

mcmans family vineyards ~ merlot, california	2.76	7.77	12.78	26.25
chateau roc de segur ~ merlot/cabernet, bordeaux	2.95	8.36	13.76	28.13
tomero ~ malbec, argentina	3.35	9.54	15.73	31.88
a by acacia ~ pinot noir, california	3.54	10.13	16.72	33.75
carpe diem ~ pinot noir, california				65.00

Spicy Reds

vinhas mouras "private selection" ~ touriga, portugal	2.36	6.99	10.99	22.50
four vines "old vine" ~ zinfandel	2.76	7.77	12.78	26.25
cecchi ~ chianti, italy	2.76	7.77	12.78	26.25
j lohr "south ridge" ~ syrah, paso robles	3.15	8.95	14.75	30.00
torbeck "old vine" ~ shiraz, australia	3.94	11.31	18.69	37.50
edmeades ~ zinfandel, mendocino				38.00
rioja alta "vina ardanza" ~ tempranillo, spain				65.00

Big Reds

walnut crest ~ cabernet sauvignon, chile	2.36	6.99	10.99	22.50
j lohr "seven oaks" ~ cabernet sauvignon, paso robles	3.74	10.72	17.70	35.63
la posta "paulucci vineyard" ~ malbec, argentina	4.14	11.90	19.67	39.38
decoy by duckhorn ~ merlot, napa	6.30	18.40	30.50	60.00
stag's leap ~ "artemis", stag's leap district				85.00
cakebread ~ cabernet sauvignon				95.00

We will open any bottle with a 2 glass commitment.