

# earls

KITCHEN + BAR

## SHARING PLATES

- \* Crispy Tuna Sushi Cone** ..... 6 EACH  
*tempura crunch, japanese mayonnaise, pickled ginger, tobiko*
  
- Dynamite Shrimp + Mango Roll** ..... 13  
*sriracha mayo, unagi maple*
  
- BBQ Pork Buns** ..... 12  
*hoisin hot sauce, cilantro, roasted peanuts*
  
- Leroy's Crispy Dry Ribs** ..... 11  
*coarse salt crystals, cracked pepper*

## SANDWICHES

- SIGNATURE CLASSICS, YUKON GOLD FRIES  
*substitute yam fries, truffle fries, soup or salad* ..... 2
- Cajun Chicken Cheddar** ..... 15  
*lettuce, vine-ripened tomato, fresh ciabatta*
  
  - Chicken, Brie + Fig** ..... 15  
*roasted apples, spinach, garlic aioli, fresh ciabatta*
  
  - GF Los Cabos Chicken Tacos** ..... 15  
*valentina hot sauce, soft corn tortillas*  
*add additional tacos* ..... 6.50
  
  - Dominical Fish Tacos** ..... 15  
*grilled wahoo, mango avocado salsa, soft flour tortillas*  
*add additional tacos* ..... 6.50

- Chicken Wings** ..... 13  
*grana padano parmesan ranch dip, celery*  
WING WEDNESDAY  
*(after 3 pm)* ..... 10
  
- Mediterranean Calamari** ..... 13  
*cucumber, spanish olives, greek citrus yogurt*
  
- Crispy Thai Shrimp** ..... 13  
*napa cabbage, thai basil, cilantro paint, sweet + sour glaze, roasted peanuts*
  
- GF Truffle Fries** ..... 8  
**V** *custom salt and pepper blend, truffle aioli*
  
- GF Yam Fries** ..... 8  
**V** *garlic aioli*

## NOODLES + WOKS

- V Hokkien Noodle Bowl** ..... 15  
*add tofu* ..... 2  
*add chicken* ..... 4.50  
*add shrimp* ..... 5  
*red peppers, yu choy, king oyster mushrooms, roasted peanuts, served with mama wong's hot sauce*
  
- Jeera Chicken Curry** ..... 18  
*authentic indian curry, coconut jasmine rice, naan*
  
- Chicken + Field Mushroom Fettuccini** ..... 19  
*parmesan cream sauce, spinach*

## SOUP + SALADS

HAND TOSSED WITH FRESH PREMIUM INGREDIENTS

- Earls Famous Clam Chowder** ..... 7 | 10  
*fresh vegetables, cream, smoky bacon*
  
- GF Mixed Field Greens** ..... 7 | 10  
**V** *feta, candied pecans, apple cider vinaigrette*
  
- Caesar** ..... 7 | 10  
*signature dressing, kale and romaine blend, brioche croutons, grana padano parmesan*
  
- Grilled Chicken Caesar** ..... 15  
*cajun or garlic chicken, kale and romaine blend, brioche croutons, signature dressing*

- GF Chicken Avocado** ..... 17  
*baby iceberg, tomatoes, dry cured bacon, lemon grapeseed vinaigrette, croutons, truffle aioli*
  
- GF Santa Fe Cajun Chicken** ..... 16  
**V** *peanut lime vinaigrette, feta, avocado, black beans, dates*
  
- GF Middle Eastern** ..... 16  
**V** *baby iceberg, cucumber, olives, pickled red onion, feta, baba ganoush, chickpea fritters*

- Salad, Soup + Pan Bread** ..... 15  
*choice of caesar or mixed greens salad, choice of soup*

## BURGERS

- CERTIFIED ANGUS BEEF®, HOUSE BRIOCHE STYLE BUN, YUKON GOLD FRIES  
*substitute yam fries, truffle fries, soup or salad* ..... 2
- \* Bigger Better** ..... 15  
*vine-ripened tomato, onion, lettuce, mayonnaise and mustard, hand smashed patty*
  
  - \* Bacon Cheddar** ..... 17  
*dry cured bacon, vine-ripened tomato, onion, hand smashed patty*
  
  - \* Fenway** ..... 17  
*battered onion rings, red pepper relish, aged white cheddar, arugula, hand smashed patty*
  
  - V Vegetarian** ..... 15  
*chickpea falafel, cucumber, vine-ripened tomato, feta, citrus greek yogurt, hummus*

## MAINS

- GF Cajun Blackened Double Breast of Chicken** ..... 22  
*custom blackening spices, garlic butter, warm potato salad, coleslaw*
  
- Slow Braised Rack of BBQ Back Ribs**  
*half* ..... 24 | *full* ..... 31  
*warm potato salad, coleslaw*
  
- BBQ Back Ribs + Cajun Chicken**  
*half* ..... 28 | *full* ..... 39  
*warm potato salad, coleslaw*
  
- GF Atlantic Salmon** ..... 25  
*seasonally prepared, see feature sheet*
  
- Crispy Cod + Chips**  
*2 piece* ..... 19 | *3 piece* ..... 25  
*tartar sauce, coleslaw*

## STEAKS

- GF** 100% CERTIFIED ANGUS BEEF® TOP SIRLOINS, GRAIN FED, 28 DAY AGED, MARINATED WITH A SIGNATURE RUB AND GRILLED TO PERFECTION  
GARLIC MASHED POTATOES AND SEASONAL VEGETABLES, FRESH HORSERADISH
  
- \* Classic Steaks**  
7 oz top sirloin ..... 24  
9 oz top sirloin ..... 26  
10 oz manhattan cut striploin ..... 33  
*earls selections*
  
- \* Bourbon Mushroom Steaks**  
7 oz top sirloin ..... 27  
9 oz top sirloin ..... 29  
10 oz manhattan cut striploin ..... 36  
*crimini + button mushroom demi-glace*
  
- \* Peppercorn Steaks**  
7 oz top sirloin ..... 27  
9 oz top sirloin ..... 29  
10 oz manhattan cut striploin ..... 36  
*madagascar peppercorn demi-glace*

- \* Cajun Blackened Steaks**  
7 oz top sirloin ..... 26  
9 oz top sirloin ..... 28  
10 oz manhattan cut striploin ..... 35  
*signature cajun spice*
  
- Add Sautéed Shrimp** ..... 8  
*garlic butter, white wine*
  
- Add Sautéed Button Mushrooms** ..... 4  
*butter, coarse salt, cracked pepper*

## DESSERTS

- Warm Chocolate Sticky Toffee Pudding** ..... 8  
*vanilla bean gelato, candy snap basket*
  
- Key Lime Pie** ..... 8  
*graham crust, chantilly cream, almond crumble*
  
- Chocolate Hazelnut Bar** ..... 8  
*salted caramel, vanilla bean gelato*
  
- Feature Dessert** ..... 8  
*see feature sheet*

**GF** GLUTEN FRIENDLY WITH SOME MODIFICATIONS FROM OUR KITCHEN

**V** VEGETARIAN WITH SOME MODIFICATIONS FROM OUR KITCHEN

**\*** MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW AND UNDERCOOKED MEAT, FISH, SHELLFISH, POULTRY OR EGGS MAY RESULT IN FOODBORNE ILLNESS.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

## BRUNCH

# Order wisely and without regret.

### KITCHEN

#### \* Eggs Benny

virginia ham, hollandaise,  
grilled sourdough

13

#### \* GF Chorizo + Mushroom Hash

poached eggs, crispy fried potatoes, avocado,  
field mushrooms, hollandaise

14

#### \* V Eggs Florentine

poached eggs, spinach + mushrooms,  
parmesan cream sauce, polenta, sourdough

14

#### \* Croque Madame

grilled sourdough, poached egg, white cheddar,  
virginia ham, roasted serrano cream

13

#### V Sourdough French Toast

chantilly cream, pure maple,  
seasonal fruit

12

### SIDES

Crispy Fried Potatoes 4 \* Two Poached Eggs 5 Toasted Sourdough 2 Bacon 3

GF GLUTEN FRIENDLY WITH SOME MODIFICATIONS FROM OUR KITCHEN V VEGETARIAN WITH SOME MODIFICATIONS FROM OUR KITCHEN

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### BAR

#### Signature Caesar

skyy vodka, clamato + signature spices

8

#### Mojito

lime, raspberry or cucumber,  
bacardi superior rum, mint + fresh lime

8

#### Mimosa

orange juice + sparkling wine

6

# FEATURES

Order wisely and without regret.

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## KITCHEN

**GF** **Cream of Tomato Soup**  
*brioche croutons*  
7 | 10

**Lobster Cobb Salad**  
*baby iceberg, avocado, radish, tomatoes, chopped eggs,  
buttermilk blue cheese dressing*  
22

**Atlantic Lobster Roll**  
*toasted brioche roll, drawn butter, yukon gold fries*  
24

**Spatchcock Style Chicken**  
*oven roasted half chicken, lemongrass glaze,  
spicy peanut sauce, daikon cucumber salad*  
25

**\*** **Cioppino**  
*half chili roasted lobster, market seafood, tomato and fennel broth,  
grilled garlic toast*  
33

**GF** **Oven Roasted Salmon**  
*grilled corn, olive oil marinated fennel salad,  
baby new potatoes, jalapeno cilantro puree*  
25

**Pumpkin Pie**  
*graham crust, whipped cream*  
8

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## BAR

**What Cha Ma Call It**  
**Chardonnay**  
*washington*

6oz glass | 8.75  
9oz glass | 12  
bottle | 32

**What Cha Ma Call It**  
**Red Blend,**  
*washington*

6oz glass | 8.75  
9oz glass | 12  
bottle | 32

**Cabin Fever**  
*crown royal, tawny port,  
ginger, pineapple, fresh lemon  
and spiced bitters*

10

**GF** GLUTEN FRIENDLY WITH SOME MODIFICATIONS FROM OUR KITCHEN **V** VEGETARIAN WITH SOME MODIFICATIONS FROM OUR KITCHEN

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# You're here. The drink menu is here. Seems like fate, no?

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In the palm of your hand sits a collection of carefully selected wines and handcrafted cocktails. And every cocktail on the menu only uses freshly squeezed juices, seasonal fruits, house-made syrups and market-fresh herbs. Sure, it all adds up to a little more work for us here. But isn't it worth the extra effort?

And remember, you don't have to be thirsty to order yourself a drink.

*Cameron Bogue  
Director of Mixology*

## COCKTAILS

**Bees Knees** 10

*aviation gin, cointreau, honey,  
fresh lemon + angostura bitters*

**Frozen White Peach Bellini** 8

*bacardi gold rum, white wine, white  
peaches + red sangria*

**Cabin Fever** 10

*crown royal, tawny port, ginger,  
pineapple, fresh lemon + spiced bitters*

**Earls Signature Caesar** 8

*skyy vodka, clamato + signature spices*

**Mad Hatter** 26

*skyy vodka, st. george poire williams,  
black tea, lemon juice + coconut water (serves 4)*

**Margarita** 8

*lime, raspberry, strawberry or mango,  
espolon blanco tequila, triple sec + fresh lime,  
rocks or frozen*

**Mojito** 8

*lime, raspberry or cucumber  
bacardi superior rum, mint + fresh lime*

**Moscow Mule** 8

*smirnoff vodka, ginger + fresh lime*

**Earls Old Fashioned** 12

*maker's mark bourbon, demerara sugar  
+ rootbeer bitters*

**Tequila Sunset** 10

*espolon blanco tequila, aperol, lemongrass,  
fresh orange + lime juices, meringue foam*

## ALCOHOL FREE COCKTAILS

**Little Cuban** 4.50  
*mint, fresh lime + soda*

**Grapefruit Arnold Palmer** 4.50  
*iced tea, grapefruit + fresh lemon*

**Pomegranate Cooler** 4.50  
*pomegranate, lemongrass syrup, soda,  
fresh lime*

**Raspberry Lemonade** 4.50  
*raspberry puree, simple syrup, lemon juice, soda*

## CRAFT SODAS

**Elderflower** 4.50  
*elderflower cordial + soda*

**Ginger Beer** 4.50  
*ginger syrup, fresh lime juice, soda*

**Raspberry Lime** 4.50  
*raspberry cordial, lime bitters, soda*

**Lemongrass Orange Blossom** 4.50  
*lemongrass syrup, orange blossom bitters,  
fresh lemon juice, soda*

**Passion Fruit** 4.50  
*passion fruit cordial, soda*

## WHITE WINES

GLOBALLY HUNTED.  
CAREFULLY SELECTED.

### BY THE GLASS

*bubbles*

	5oz Glass	Bottle
<b>La Marca Libretto Prosecco</b> <i>veneto, italy</i>	9.25	37
<b>Piper Heidsieck Brut</b> <i>champagne, france</i>	22.25	89

*refreshing aromatic off dry*

	6oz Glass	9oz Glass	Bottle
<b>What Cha Ma Call It Chardonnay</b> <i>columbia valley, washington</i>	8.75	12	32
<b>Cloud Cap Pinot Gris</b> <i>columbia valley, washington</i>	8.75	12	32
<b>Pacific Standard Sauvignon Blanc</b> <i>california</i>	8.75	12	32
<b>Waterbrook Sauvignon Blanc</b> <i>columbia valley, washington</i>	9.50	13	35

*light lively*

<b>Acrobat Pinot Gris</b> <i>oregon</i>	8.75	12	32
<b>Qupe Marsanne Organically Grown</b> <i>santa barbara county, california</i>	10.75	14.50	39

*rich layered full bodied*

<b>Elite Cellars Chenin Blanc</b> <i>napa valley, california</i>	10.50	14.25	38
<b>Qupe Chardonnay Bien Nacido Y Block</b> <i>santa maria valley, santa barbara county, california</i>	9.75	13.50	36

## BY THE BOTTLE

*bubbles***Dom Perignon Brut**  
*champagne, france*

250

*refreshing aromatic off dry***Waterbrook Riesling**  
*columbia valley, washington*

36

**Conundrum by Caymus**  
*california*

54

*light lively***King Estate Signature Collection Pinot Gris**  
*oregon*

41

**Chateau de Sancerre "Sancerre"**  
**Sauvignon Blanc**  
*loire valley, france*

59

**d'Arenberg The Broken Fish Plate**  
**Sauvignon Blanc**  
*adelaide hills, australia*

38

**Craggy Range Te Muna Road Vineyard**  
**Sauvignon Blanc**  
*martinborough, new zealand*

39

**Tablas Creek Vineyard Patelin de Tablas Rose**  
*california*

44

*rich layered full bodied***Joel Gott Unoaked Chardonnay**  
*monterey, napa, sonoma counties, california*

38

**Hess Select Chardonnay**  
*monterey county, california*

38

**William Hill Napa Valley Collection**  
**Chardonnay**  
*napa valley, california*

47

**Kendall Jackson Vintner's Reserve**  
**Chardonnay**  
*california*

41

**Tablas Creek Esprit de Tablas Blanc**  
*paso robles, california*

44

**Frei Brothers Reserve Chardonnay**  
*russian river valley, california*

46



## RED WINES

globally hunted.  
carefully selected.

6oz Glass  
9oz Glass  
Bottle

### BY THE GLASS

*bright fruity*

**What Cha Ma Call It Red Blend** 8.75 12 32  
*columbia valley, washington*

**Acrobat Pinot Noir** 10.50 14.25 38  
*oregon*

**Primarius Pinot Noir** 10.75 14.50 39  
*oregon*

**Gotham Project Pacific Standard Zinfandel** 8.75 12 32  
*california*

*soft juicy*

**Truth or Consequences Merlot Blend** 8.75 12 32  
*columbia valley, washington*

**Cloud Cap Malbec** 14.25 19.50 52  
*columbia valley, washington*

*rich dense full bodied*

**Waterbrook Cabernet Sauvignon** 9.25 12.75 34  
*columbia valley, washington*

**Sawtooth Cabernet Sauvignon** 9.50 13 35  
*idaho*

### BY THE BOTTLE

*bright fruity*

**De Loach O.F.S. Pinot Noir** 74  
**Pinot Noir**  
*russian river valley, california*

**Meiomi by Belle Glos Pinot Noir** 50  
*monterey, santa barbara, sonoma counties, california*

**MacMurray Ranch Pinot Noir** 50  
*russian river valley, sonoma county, california*

**The Show Malbec** 32  
*mendoza, argentina*

**Joel Gott Alakai Red** 44  
*california*

<b>Famille Perrin Vinsobres Les Cornuds</b> <i>rhone valley, france</i>	44
<b>Torres Celeste Crianza</b> <i>ribera del duero, spain</i>	37
<b>Lake Sonoma Winery Zinfandel</b> <i>dry creek valley, california</i>	43
<i>soft juicy</i> ~~~~~	
<b>Bodega Colome Malbec</b> <i>calchaqui valley, salta, argentina</i>	58
<b>Amalaya Red Blend</b> <i>calchaqui valley, salta, argentina</i>	43
<b>Kendall Jackson Vintner's Reserve Cabernet Sauvignon</b> <i>sonoma county, california</i>	59
<b>Lake Sonoma Winery Cabernet Sauvignon</b> <i>alexander valley, california</i>	59
<b>Trinchero Merlot Chicken Ranch Vineyard</b> <i>rutherford, napa valley, california</i>	66
<b>Errazuriz Carmenere Single Vineyard Reserva</b> <i>aconcagua, chile</i>	49
<i>rich dense full bodied</i> ~~~~~	
<b>Chateau de Beaucastel Cotes du Rhone Coudoulet Rouge</b> <i>rhone valley, france</i>	59
<b>Browne Family Vineyards Tribute Red Blend</b> <i>columbia valley, washington</i>	54
<b>Kendall Jackson Grand Reserve Cabernet Sauvignon</b> <i>sonoma county, california</i>	58
<b>Canoe Ridge Vineyard Reserve Merlot</b> <i>horse heaven hills, washington</i>	45
<b>Tablas Creek Vineyard Esprit de Beaucastel Red</b> <i>paso robles, california</i>	98
<b>The Hess Collection Allomi Vineyard Cabernet Sauvignon</b> <i>napa valley, california</i>	59
<b>Louis M. Martini Cabernet Sauvignon</b> <i>napa valley, california</i>	56
<b>Domaine Tempier Bandol</b> <i>provence, france</i>	80

## DRAFT BEER

*pint*

### LIGHT

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<b>Notch Session Pilsner</b> <i>massachusetts</i>	6
<b>Notch Shandy</b> <i>lime, passion fruit or raspberry</i>	7.50
<b>Stella Artois</b> <i>belgium</i>	7.50
<b>Yuengling Traditional Lager</b> <i>pennsylvania</i>	5.50
<b>Sam Adams Boston Lager</b> <i>massachusetts</i>	6

### PALE

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<b>CBC Tall Tale Pale Ale</b> <i>massachusetts</i>	6.50
<b>Idle Hands Patriarch Belgian Pale Ale</b> <i>massachusetts</i>	7

### HOPPY

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<b>Harpoon IPA</b> <i>massachusetts</i>	6.50
<b>Slumbrew Flagraiser IPA</b> <i>massachusetts</i>	6.50
<b>Clown Shoes Tramp Stamp Farmhouse IPA</b> <i>massachusetts</i>	7.50

### WHITE + SEASONAL

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<b>Allagash White</b> <i>maine</i>	6.50
<b>Enlightenment Day Trip Saison</b> <i>massachusetts</i>	7
<b>Slumbrew Seasonal</b> <i>massachusetts</i>	7

### AMBER TO DARK

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<b>CBC Cambridge Amber Ale</b> <i>massachusetts</i>	6.50
<b>Mayflower Porter</b> <i>massachusetts</i>	7.50
<b>Clown Shoes Hoppy Feet Black IPA</b> <i>massachusetts</i>	7.50

### CIDER

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<b>Down East Original Cider</b> <i>massachusetts</i>	6.50
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## BOTTLED BEER

### DOMESTIC

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<b>Budweiser</b> <i>usa</i>	5
<b>Bud Light</b> <i>usa</i>	5
<b>Coors Light</b> <i>usa</i>	5

### CRAFT

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<b>Omission Gluten Free Pale Ale</b> <i>oregon</i>	5.50
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### IMPORT

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<b>Guinness</b> <i>ireland</i>	7.50
<b>Heineken</b> <i>holland</i>	6
<b>Corona</b> <i>mexico</i>	6