

In the heart of the historic North End, Aragosta Bar + Bistro brings culinary cache to Boston's Battery Wharf Hotel. Featuring stylish seating area for sipping, savoring and celebrating indoors and out, this elegant waterfront eatery reinvents local New England favorites and local cuisine where the Ocean meets the Land. Enjoy New England-sourced seafood and local organic ingredients against the breathtaking backdrop of Boston Harbor.

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## sea dose

Chef's Selection of Local Oysters MP  
fresh horseradish | champagne mignonette

Titanic Shrimp 22  
house cocktail sauce | charred lemon

Calamari 14  
pickled jalapeño | sumac & lime cream  
charred lemon

Classic Chowder 12  
littlenecks | smoked bacon | potatoes | fresh thyme

## field & greens

Battery Salad 11  
smoked dijon & maple vinaigrette  
heirloom cherry tomato | shaved almonds

Caesar 12  
caper berry aioli | smoked pork belly  
herbed crostini | asiago cheese

House Caprese 12  
balsamic drizzle | heirloom cherry tomato  
basil oil | burrata

Candy Cane Beets 12  
purple flowering kale | brûléed chèvre  
chai roasted heirloom carrots

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+ choice of grilled chicken 9 \*salmon 11 \*scallops 12

## small dose

Cheese & Charcuterie 22  
chef's selection of artisanal cheeses & cured  
meats | chutney | nuts | fresh fruit

Hummus Plate 12  
tabbouleh | kalamata olives | feta cheese  
rosemary pita

Sausage & Ricotta Flatbread 16  
roasted fennel | broccolini

Truffle Fries 7  
house cut fries | parmesan | white truffle  
fresh chives

Please inform your server if you or anyone in your party has a food allergy.

# aragosta

## sandwiches

Wharf Side Kobe Burger 17 \*  
3 year cheddar | kobe beef | lettuce | tomato  
brioche bun

Our Chicken B.L.T 16  
smoked cranberry mostarda | chive aioli | bacon  
crisp greens | hot house tomato | sunflower panini

Caprese Sandwich 14  
roma tomatoes | fresh buffalo mozzarella  
house pesto

Lobster Roll MP  
hand shucked lobster salad | fresh chives  
boston bibb lettuce

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+ choice of handcut fries or house salad

## feast

Scallops 30 \*  
smoked cranberry gastrique | parsnip puree  
purple kale | brussels sprouts | parsnip crisps  
pistachio dukkah

Seared Salmon 24 \*  
truffled spring pea puree | farro risotto  
asparagus | cherry tomatos

Honey Balsamic Lamb Chop 40 \*  
garlic mash potato | haricot vert almondine

Roasted Cauliflower 24  
toasted israeli couscous | purple kale | soy &  
truffle soaked raisins | cayenne cashew  
whipped chèvre & feta | balsamic & sesame  
reduction

Beef Tenderloin 40 \*  
salt roasted fingerlings | sunchoke puree  
leek hay

Bolognese Pasta 27  
rigatoni | braised veal cheek & oxtail

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*offerings available after 5pm*

\*These items are served raw or cooked to order. The consumption of raw or undercooked meat, poultry, seafood, shellfish and/or eggs may increase the risk of food borne illness.