

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.

sea dose

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

Titanic Shrimp 22
house cocktail sauce | charred lemon

Calamari 14
Cilantro|chipotle pepper aioli | lime

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

Crab Cakes 17
saffron aioli | napa cabbage slaw

Pan Seared Tuna Tataki* 16
wasabi avocado | seaweed salad

field & greens

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

Caesar 12
Spicy crouton | smoked bacon
anchovies | shaved parmesan

Buratta Salad 12
balsamic drizzle | heirloom cherry tomato
basil oil | burrata

Candy Cane Beet 12
purple flowering kale | brûléed chèvre
chai carrots | Elderflower & soy

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+ grilled chicken* 9 | salmon* 11 | scallops* 12

small dose

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

Mediterranean Plate 12
hummus | tabbouleh | kalamata olives
feta cheese | rosemary pita

Grilled Halloumi 14
smoked tomato relish | crispy chickpeas

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

*Please inform your server if anyone in your party has allergies

aragosta

sandwiches

Black Angus Burger* 17

3 year cheddar | angus beef | lettuce
tomato | chipotle mushroom cream cheese
chive aioli | potato roll

Chicken B.L.T 16

smoked cranberry mostarda | chive aioli | bacon
crisp greens | hot house tomato | sunflower panini

Short Rib Sandwich 18

BB-Q braised short rib | swiss cheese
cabbage slaw | onion roll

Lobster Roll MP

hand shucked lobster salad | fresh chives
Boston bibb lettuce

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+ choice of handcut fries or house salad

pizza

Margherita 16

fresh mozzarella | basil | tomatoes

Di Parma 19

buratta | soppressata | cherry tomatoes
balsamic drizzle

feast

Scallops* 30

smoked cranberry gastrique | parsnip puree
purple kale | brussels sprouts | parsnip crisps
pistachio dukkah

Smoked Salmon Cakes* 26

salsify puree | meyer lemon
candy cane beet remoulade

12 OZ Ribeye Steak* 37

vanilla bean lobster smashed potato
broccolini | demi glace sauce

Roasted Cauliflower 24

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

Pan Seared Halibut* 36

smoked butternut squash puree
romanesco cauliflower | lemon caper

Lobster Ravioli 29

saffron cream sauce | wilted spinach

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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.

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