

THE FROST BAR

AT OCEAN EDGE

STARTERS

SHEPHERD HAND PIES	14
BRAISED LAMB, CORN, POTATO, CHIMICHURRI	
DUCK CONFIT FLATBREAD	16
ROASTED MUSHROOMS, GOAT CHEESE, ARUGULA, BALSAMIC GLAZE	
SEARED SCALLOPS	19
CRISPY PORK BELLY, TOMATO HABANERO JAM, WILTED GREENS	
BAKED OYSTERS	16
GRUYERE, LOBSTER, HERBED CRUMBS	
SWEET POTATO HUMMUS	14
MARINATED OLIVES, AUTUMN SQUASH, RADISH, ROASTED CARROTS, PITA	
1/2 DOZEN OYSTERS*	18
GREEN APPLE MIGNONETTE	
CHEESE & CHARCUTERIE BOARD	20
HONEYCOMB, CASHEWS, STRAWBERRIES, BLACK CHERRY JAM, VARIETY OF REGIONAL CHEESES, PROSCIUTTO, ITALIAN SALAMI, COPA GRAIN MUSTARD, CORNICHON, CROSTINI	
SAUSAGE 'N PRETZEL	14
SOFT PRETZEL BITES, GRILLED GERMAN SAUSAGE, DIJON CHEESE SAUCE	
OE CLAM CHOWDER	10
BUTTERNUT SQUASH SOUP	9
MAPLE CARAWAY CROUTON, SCALLION, PEPITAS	
BABY LETTUCES	13
CRANBERRY VINAIGRETTE, SPICED PEPITAS, ROASTED BABY BEETS, GOAT CHEESE	

MAINS

BRAISED BEEF SHORT RIB	36
MANCHEGO FARROTTO, CARROT PUREE, CHARRED BROCCOLINI, PORT JUS	
SEA CAPTAIN'S STEW	30
LOBSTER POACHED COD, FINGERLING POTATOES, TOMATOES	
GRILLED SCALLOPS AND SHRIMP	32
GINGER RUM GLAZED, SWEET CORN NAGE, GARLIC SAUTEED SWISS CHARD	
ROASTED MUSHROOM CARBONARA	25
TROMBETTE PASTA, MANCHEGO, BABY KALE, TOASTED PIGNOLI NUTS, GRILLED KING OYSTER MUSHROOMS	
LOBSTER MAC-N-CHEESE	28
CAVATELLI PASTA, 3-CHEESE BECHAMEL, RITZ CRACKER TOPPING	
CHICKEN 'N BISCUITS	29
OLIVE OIL ROASTED CHICKEN BREAST, HERB SCENTED BISCUITS, ROASTED BABY CARROTS, HEARTY CHICKEN GRAVY	
RACK OF LAMB	38
RED CURRANT AND PISTACHIO AGRODOLCE, WHIPPED CHIVE POTATOES, ROASTED CARROTS	
BONE-IN RIBEYE STEAK	125
32OZ. CERTIFIED ANGUS BEEF® BRAND, MASHED GOLDEN POTATO, CHARRED BROCCOLINI, HORSERADISH CREAM, HOUSE STEAK SAUCE	

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS

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CHAMPAGNE AND SPARKLING WINE

Brut, Ocean Edge, California	10/40
Prosecco, La Marca, Trevigiana, Italy (187mL)	13 /44
Champagne, Veuve Clicquot, Reims, France	19/95
Rose, Veuve Clicquot, Reims, France	19/100
J Vineyards, Cuvee 20 Brut, Russian River	95

PINOT GRIGIO/GRIS

Di Lenardo, Pinot Grigio, Italy	10/40
Montinore Estate, Pinot Gris, Willamette Valley	46
Friuli-Venezia Giulia, Jermann, Italy	68

SAUVIGNON BLANC

Whitehaven, New Zealand	12/44
Emmolo, Napa Valley	14/48
Duckhorn, Napa Valley	16/64
Cloudy Bay, New Zealand	21/98

CHARDONNAY

Ocean Edge, California	10/40
Macon-Villages, Joseph Druin, France	13/46
Starmont Winery, Carneros	13/52
Talbott 'Kali Hart', Monterey	14/52
Beuhler Vineyards, Russian River	16/64
Newton Unfiltered, Napa Valley	95
Far Niente, Napa Valley	110

INTERESTING WHITES

Gruner Veltliner, Hopley, Austria	40
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ROSE

Ocean Edge, Carneros	12/48
Miraval, Provence, France	15/54

PINOT NOIR

Elouan, Oregon	12/48
Soter Vineyards, Planet Oregon, Oregon	14/56
Slander, Orin Swift, California	78

RED BLENDS

Conundrum, California	13/52
<i>Petit Syrah, Cabernet Sauvignon, Zinfandel, among others</i>	
Duckhorn Decoy, Sonoma County	14/56
<i>63% Merlot, 18% Cabernet Sauvignon, 8% Syrah, 6% Cabernet Franc, 5% Petit Verdot</i>	

MERLOT

Boomtown by Dusted Valley, Washington State	13/50
Duckhorn, Napa Valley	110

CABERNET SAUVIGNON

Ocean Edge, CA	10/40
Louis Martini, Alexander Valley	13/48
Rodney Strong, Estate Vineyards, Knight's Valley	17/68
Silver Oak, 2013, Napa Valley	160
Duckhorn, 2015, Napa Valley	130

INTERESTING REDS

Terrazas Reserva, 2016 Malbec, Mendoza	12/48
La Mision Reserva Especial, Carmenere, Chile	12/48

"FROST" COCKTAILS

Jack Frost	16
<i>Tito's Handmade Vodka, Blue Curacao, Pineapple, Coconut</i>	
Ginger Hot Toddy	16
<i>Bulleit Bourbon, Misunderstood Ginger Whiskey, Honey, Lemon</i>	
Winter Paloma	16
<i>Volcan Tequila, Cranberry, Pomegranate</i>	
Hot Cocoa Martini	17
<i>Stoli Vanil, Cooled Hot Cocoa, Kahlua</i>	
Blood Orange Spicy Margarita	17
<i>Volcan Tequila, Cointreau, Fresh Lime Juice, Blood Orange Juice, Jalapeno</i>	
Cappuccino Martini	17
<i>Rumchata, Absolut Vanilla, Kahlua, Cold Brew, OM Organic Chocolate Sea Salt</i>	

SPECIALTY COCKTAILS

Blueberry Lemonade	16
<i>Cold River Blueberry Vodka, Limoncello, Blueberries, Lemon</i>	
Cape Cod Cranberry Mojito	16
<i>Smirnoff Cranberry, Mint, Cranberries, Soda</i>	
Harvest Rum Punch	17
<i>Mount Gay Rum, Apple Cider, Pear Nectar, Cranberry</i>	
Maple Bourbon Old Fashioned	18
<i>Knob Creek Bourbon, Maple, Orange Bitters, Chocolate Bitters, Filthy Cherry</i>	
Mulled Winter Sangria	15
<i>Red Wine, Orange, lemon, Pear, Spiced Rum, Mulling Spice, Apple Cider</i>	
Autumn Apple Fizz	17
<i>Crown Royal Whiskey, Apple Liqueur, Gingerale, Cinnamon Sugar Rim</i>	

DRAFT BEER

Freebird Golden Ale, Lord Hobo, Woburn, MA	8.5
Little Wolf, Zero Gravity, Burlington, VT	8.5
IPA, Harpoon Brewery, Boston	8.5
Handline "Kolsch", Devil's Purse, South Dennis	8.5
Pale Ale, "Bayzo's Brew", Cape Cod Beer, Hyannis	8.5
Red Ale, Cape Cod Beer, Hyannis	8.5
Day Sail Session IPA, Hog Island, Orleans	8.5

BOTTLE/CAN BEER

Bud Light, St. Louis	6.5
Michelob Ultra, St. Louis	6.5
Stella Artois, Belgium	7.5
Corona Extra, Mexico	7.5
O'Doules	7
Hard Cider, Stormalong, Connecticut	9
Red Amber Ale, Shipping out of Boston, Jack's Abbey, Framingham, MA	9
IPA, Cloud Candy, Mighty Squirrel, Waltham, MA	9
Robot Pils Crush, Aeronaut, Somerville, MA	9
High Noon, Pineapple Seltzer	9
White Claw—Mango or Black Cherry	9

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