

THE FROST BAR

AT OCEAN EDGE

SMALL PLATES

LOBSTER POUTINE	13
MAINE LOBSTER, CHEDDAR CURD, HAND CUT FRIES, LOBSTER GRAVY	
GOUDA AND ONION 'FONDUE'	12
WARM SOFT PRETZELS, ROASTED VEGETABLES	
CRAB CAKE	16
SRIRACHA HORSERADISH AIOLI, ROASTED CORN RELISH	
BAKED OYSTERS	16
BACON, LEEK, PARMESAN	
HUMMUS PLATE	14
HERB MARINATED OLIVES, TOASTED PINE NUTS, ROASTED AUTUMN SQUASH, RADISH, SWEET POTATOES, 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	
WARM SOFT PRETZEL	14
MUSTARD CHEESE DIP, GRILLED GERMAN SAUSAGE, GHERKINS	
OE CLAM CHOWDER	10
SWEET POTATO SOUP	9
MAPLE CROUTONS, SCALLION	
BABY LETTUCES	13
CRANBERRY VINAIGRETTE, SPICED PEPITAS, ROASTED BABY BEETS, GOAT CHEESE	
CAESAR SALAD*	12
ROMAINE, SHAVED PARMESAN, GRILLED CIABATTA	
SALAD ENHANCEMENTS	
GRILLED CHICKEN	8
STEAK TIPS	12
SCALLOPS	15
LOBSTER SALAD	20

LARGE PLATES

STEAK FRITES*	30
GRILLED SIRLOIN, HERBED TRUFFLE FRITES, GREAT HILL BLUE CHEESE BUTTER, GARLIC HARICOT VERT	
ROASTED COD	26
CHORIZO POTATO HASH, ROASTED CARROTS, CHARRED LEMON	
LOCAL SCALLOPS	28
PAN SEARED, MAPLE GLAZED, CHORIZO, TOMATO, SQUID INK PASTA	
18-HOUR PORK SHANK	26
CIDER BRAISED, SWEET POTATO MASH, CIPOLLINI PEPPERONATA, PAN JUS	
BUTTERNUT SQUASH RISOTTO	24
GRILLED KING OYSTER MUSHROOM, TORCHED RICOTTA, SHAVED PARMESAN, FRIED SAGE	
SHEPHERDS PIE	27
BRAISED LAMB SHOULDER, ROASTED CORN RELISH, MASHED POTATO BRULEE	
ROASTED CHICKEN STEW	25
HEARTY ROOT VEGETABLES, SAGE GRAVY, SWEET POTATO DUMPLINGS	
BURGER*	18
AIOLI, SMOKED CHEDDAR, BACON, LETTUCE, TOMATO, ONION, BRIOCHE BUN CHOICE OF A SIDE	
LOBSTER ROLL	29
MAINE LOBSTER, TARRAGON AIOLI, BRIOCHE CHOICE OF A SIDE	
SIDES	
HAND CUT FRENCH FRIES	5
SIDE SALAD	5
LIME CHILE SPICED CHIPS	5
HERBED TRUFFLE FRIES	7

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

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

CHAMPAGNE AND SPARKLING WINE

Brut, Ocean Edge, California	10/40
Prosecco, La Marca, Trevigiana, Italy (187mL)	13 /44
Champagne, Veuve Clicquot, Reims, France	18/95
Rose, Veuve Clicquot, Reims, France	18/100
J Vineyards, Cuvee 20 Brut, Russian River	95

PINOT GRIGIO/GRIS

Di Lenardo, 2017 Pinot Grigio, Italy	10/40
Friuli-Venezia Giulia, 2016 Jermann, Italy	68

SAUVIGNON BLANC

William Hill, 2017, North Coast	11/44
Emmolo, 2016, Napa Valley	14/48
Duckhorn, 2017, Napa Valley	16/72
Cloudy Bay, 2018, New Zealand	19/98

CHARDONNAY

Ocean Edge, California	10/40
Macon-Villages, Joseph Druin, France	13/46
Talbott 'Kali Hart', 2016, Monterey	14/52
Beuhler Vineyards, 2016, Russian River	16/64
Newton Unfiltered, 2015, Napa Valley	95
Far Niente, 2016, Napa Valley	110

INTERESTING WHITES

Argyle Nuthouse, 2013, Riesling, Oregon	15/50
---	-------

ROSE

Triennes, 2018, Provence, France	12/48
Miraval, 2018, Provence, France	15/54

PINOT NOIR

Elouan, 2016, Oregon	12/48
Soter Vineyards, Planet Oregon, 2017, Oregon	14/56

RED BLENDS

Conundrum, 2016, California Ltr	13/68
<i>Petit Syrah, Cabernet Sauvignon, Zinfandel, among others</i>	

Duckhorn Decoy, 2016, Sonoma County	14/56
<i>63% Merlot, 18% Cabernet Sauvignon, 8% Syrah, 6% Cabernet Franc, 5% Petit Verdot</i>	

MERLOT

Stag's Leap Winery, 2014, Napa Valley	85
Duckhorn, 2014, Napa Valley	110

CABERNET SAUVIGNON

Ocean Edge, CA	10/40
Louis Martini, 2016, Alexander Valley	13/48
Rodney Strong, 2016, 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
Predator, 2016 Old Vine Zinfandel, Lodi	13/54

"FROST" COCKTAILS

Jack Frost	16
<i>Tito's Handmade Vodka, Blue Curacao, Pineapple, Coconut</i>	
Frosty Tundra	16
<i>Absolut Vodka, Blue Curacao, Vermouth, Prosecco</i>	

Winter Paloma	16
<i>Volcan Tequila, Cranberry, Pomegranate</i>	

Hot Cocoa Martini	17
<i>Stoli Vanil, Cooled Hot Cocoa, Kahlua</i>	

Blood Orange Champagne Float	17
<i>Vermouth, Campari, Blood Orange Sorbet, Sparkling Wine</i>	

Volcan Spicy Frost	17
<i>Volcan Tequila, Tanqueray Gin, Cointreau, Jalapeno</i>	

Bourbon Milkshake	17
<i>Nor'easter Bourbon, Espresso, Chocolate Ice Cream</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	17
<i>Knob Creek, Vermont Maple Syrup</i>	

Autumn Sangria	16
<i>Cabernet Sauvignon, 20 Boat Spiced Rum</i>	

New England Apple Manhattan	17
<i>Crown Royal Whiskey, Apple Liqueur, Sweet Vermouth</i>	

DRAFT BEER

Brown Ale, Newburgh Brewing, Newburgh, NY	8.5
---	-----

Green State Lager, 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
---------------------------------	-----

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
--	---

Czech Pilsner, Schilling Beer Co., Littleton, NH	9
--	---

Belgian Trappist Ale, The Spencer Brewery, Spencer	9
--	---

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

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY