

THE FROST BAR



AT OCEAN EDGE

LUNCH MENU

SMALL PLATES

BAKED OYSTERS BACON, LEEK, PARMESAN	16
LOBSTER POUTINE MAINE LOBSTER, CHEDDAR CURD, HAND CUT FRIES, LOBSTER GRAVY	13
HUMMUS PLATE HERB MARINATED OLIVES, TOASTED PINE NUTS, ROASTED AUTUMN SQUASH, RADISH, SWEET POTATOES, PITA	14
1/2 DOZEN OYSTERS* GREEN APPLE MIGNONETTE	18
CRAB CAKE SRIRACHA HORSERADISH AIOLI, ROASTED CORN RELISH	16
WARM SOFT PRETZEL MUSTARD CHEESE DIP, GRILLED GERMAN SAUSAGE, GHERKINS	14
OE CLAM CHOWDER	10
SWEET POTATO SOUP MAPLE CROUTONS, SCALLION	9
CAESAR SALAD* ROMAINE, SHAVED PARMESAN, GRILLED CIABATTA	12
RED QUINOA BOWL AVOCADO, PICKLED ONIONS, BROCCOLINI, ROASTED SWEET POTATOES, BABY KALE	14
ARTISAN LETTUCES HEIRLOOM TOMATOES, ROASTED CORN, DRIED CRANBERRIES, TOASTED PINE NUTS, GOAT CHEESE, ROASTED GARLIC VINAIGRETTE	12
SALAD ENHANCEMENTS	
GRILLED CHICKEN	8
STEAK TIPS	12
LOBSTER SALAD	20

LARGE PLATES

BURGER* AIOLI, SMOKED CHEDDAR, BACON, LETTUCE, TOMATO, ONION, BRIOCHE BUN CHOICE OF A SIDE	18
LOBSTER ROLL MAINE LOBSTER, TARRAGON AIOLI, BRIOCHE CHOICE OF A SIDE	29
BUTTERMILK FRIED CHICKEN APPLE FENNEL SLAW, HONEY CHIPOTLE MOSTARDA, GRIDDLED BRIOCHE CHOICE OF A SIDE	16
MAC-N-CHEESE CAVATELLI PASTA, 3-CHEESE BÉCHAMEL, RITZ TOPPING	14
CHICKEN RAMEN BOWL GINGER SOY BROTH, CARROTS, MUSHROOMS, BROCCOLINI, AVOCADO, BOILED EGG	17
CROQUE MONSIEUR FRENCH BREAD, BECHAMEL, GRUYERE, SMOKED HAM. CHOICE OF SIDE.	16
FISH 'N CHIPS LOCAL COD, HOUSE TARTAR SAUCE, COLE SLAW	19
GRILLED CHEESE ROASTED MUSHROOM AND CARAMELIZED ONIONS, GRUYERE, MUENSTER, SOURDOUGH BREAD CHOICE OF A SIDE	15
SIDES	
HAND CUT FRENCH FRIES	5
SIDE SALAD	5
LIME CHILE SPICED CHIPS	5

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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
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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
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Green State Lager, Zero Gravity, Burlington, VT	8.5
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IPA, Harpoon Brewery, Boston	8.5
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Handline "Kolsch", Devil's Purse, South Dennis	8.5
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Pale Ale, "Bayzo's Brew", Cape Cod Beer, Hyannis	8.5
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Red Ale, Cape Cod Beer, Hyannis	8.5
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Day Sail Session IPA, Hog Island, Orleans	8.5
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Stout, Guinness, Ireland	9.5
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BOTTLE/CAN BEER

Bud Light, St. Louis	6.5
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Michelob Ultra, St. Louis	6.5
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Stella Artois, Belgium	7.5
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Corona Extra, Mexico	7.5
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O'Doules	7
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Hard Cider, Stormalong, Connecticut	9
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Red Amber Ale, Shipping out of Boston, Jack's Abbey,	
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Framingham, MA	9
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IPA, Cloud Candy, Mighty Squirrel, Waltham, MA	9
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Czech Pilsner, Schilling Beer Co., Littleton, NH	9
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Belgian Trappist Ale, The Spencer Brewery, Spencer	9
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