

# THE FROST BAR



AT OCEAN EDGE

## LUNCH MENU

### STARTERS

<b>BAKED OYSTERS</b>	16
GRUYERE, LOBSTER, HERBED CRUMBS	
<b>SHEPHERD HAND PIES</b>	14
BRAISED LAMB, CORN, POTATO, CHIMICHURRI	
<b>SWEET POTATO HUMMUS</b>	14
HERB MARINATED OLIVES, ROASTED AUTUMN SQUASH, RADISH, ROASTED CARROTS, PITA	
<b>1 / 2 DOZEN OYSTERS*</b>	18
GREEN APPLE MIGNONETTE	
<b>DUCK CONFIT FLATBREAD</b>	16
ROASTED MUSHROOMS, GOAT CHEESE, ARUGULA, BALSAMIC GLAZE	
<b>SAUSAGE 'N PRETZEL</b>	14
SOFT PRETZEL BITES, GRILLED GERMAN SAUSAGE, DIJON CHEESE SAUCE	
<b>OE CLAM CHOWDER</b>	10
<b>BUTTERNUT SQUASH SOUP</b>	9
MAPLE CARAWAY CROUTON, SCALLION, PEPITAS	
<b>CAESAR SALAD*</b>	12
ROMAINE, SHAVED PARMESAN, GRILLED CIABATTA	
<b>FARRO AND SWEET POTATO SALAD</b>	16
ROASTED ONION, RADISH, BABY KALE, TOASTED PISTACHIO, GOAT CHEESE, LEMON DILL VINAIGRETTE	
<b>SALAD ENHANCEMENTS</b>	
GRILLED CHICKEN	8
LOBSTER SALAD	20

### MAINS

<b>BURGER*</b>	19
AGED VERMONT CHEDDAR, BACON, BURGER SPREAD, LTO, BRIOCHE BUN	
CHOICE OF A SIDE	
<b>LOBSTER ROLL</b>	32
MAINE LOBSTER, TARRAGON AIOLI, BRIOCHE	
CHOICE OF A SIDE	
<b>BUTTERMILK FRIED CHICKEN</b>	18
CHIPOTLE AIOLI, HOUSE PICKLES, RADICCHIO SLAW, TOASTED BRIOCHE BUN	
CHOICE OF A SIDE	
<b>MAC-N-CHEESE</b>	16
CAVATELLI PASTA, 3-CHEESE BÉCHAMEL, RITZ TOPPING	
ADD LOBSTER	+12
ADD PORK BELLY	+10
<b>BLT</b>	16
SLOW BRAISED PORK BELLY, LETTUCE, HEIRLOOM TOMATO, TOASTED SOURDOUGH.	
SMOKED HAM. CHOICE OF SIDE.	
<b>FISH 'N CHIPS</b>	24
LOCAL COD, HOUSE TARTAR SAUCE, COLE SLAW	
<b>GRILLED CHEESE</b>	15
ROASTED MUSHROOM AND CARAMELIZED ONIONS, GRUYERE, PROVOLONE, SOURDOUGH BREAD	
CHOICE OF A SIDE	
<b>SIDES</b>	
HAND CUT FRENCH FRIES	5
SIDE SALAD	5
HOUSE FRIED POTATO CHIPS	5

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	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, Hoptler, 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</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