

THE FROST BAR

AT OCEAN EDGE

LUNCH MENU

STARTERS

BAKED OYSTERS	20
BLACKENED SLAB BACON, BLUE CHEESE, HERBED CRUMB TOPPING	
CRAB RANGOON DIP	16
CREAM CHEESE, LUMP CRAB, WON TON CHIPS	
CAST IRON BRUSSELS SPROUTS	14
RANCH AIOLI, SPICED BACON	
1 / 2 DOZEN OYSTERS*	18
SWEET CHILI MIGNONETTE	
DUCK POUTINE	16
HERBED FRIES, DUCK CONFIT, DUCK GRAVY, CHERRY PORT JAM	
CHEESE & CHARCUTERIE BOARD	20
SPICED MIXED NUTS, SEASONAL FRUIT, BLACK CHERRY JAM, VARIETY OF REGIONAL CHEESES, PROSCIUTTO, ITALIAN SALAMI, COPA MUSTARD, CORNICHON, CROSTINI	
SAUSAGE 'N PRETZEL	14
SOFT PRETZEL BITES, GRILLED GERMAN SAUSAGE, GRUYERE MUSTARD	
OE CLAM CHOWDER	10
MUSHROOM SOUP	9
CRISPY EXOTIC MUSHROOMS, CHIVES	
CAESAR SALAD*	12
ROMAINE, SHAVED PARMESAN, GRILLED FOCACCIA	
BABY LETTUCES AND SQUASH	15
APPLE CIDER VINAIGRETTE, ROASTED AUTUMN SQUASH, SUN-DRIED CRANBERRIES, TOASTED PEPITAS, GOAT CHEESE	
SALAD ENHANCEMENTS	
GRILLED CHICKEN	8
GRILLED SALMON	12
LOBSTER SALAD	24

MAINS

BURGER*	20
AGED VERMONT CHEDDAR, BACON, BURGER SPREAD, LTO, BRIOCHE BUN CHOICE OF A SIDE	
LOBSTER ROLL	38
MAINE LOBSTER, TARRAGON AIOLI, BRIOCHE CHOICE OF A SIDE	
NASHVILLE HOT FRIED CHICKEN	18
AIOLI, PICKLED DAIKON AND CARROT SLAW, TOASTED BRIOCHE BUN CHOICE OF A SIDE	
MAC-N-CHEESE	16
CAVATELLI PASTA, 3-CHEESE BÉCHAMEL, RITZ TOPPING ADD LOBSTER +16	
PROSCIUTTO CAPRESE	16
AVOCADO, TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC GLAZE, FOCACCIA CHOICE OF SIDE	
FISH 'N CHIPS	24
LOCAL COD, HOUSE TARTAR SAUCE, COLE SLAW	
MUSHROOM REUBEN	15
ROASTED MUSHROOMS, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND, SOURDOUGH BREAD CHOICE OF A SIDE	
SIDES	
HAND CUT FRENCH FRIES	6
SIDE SALAD	6
HOUSE FRIED POTATO CHIPS	6

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