



SMALL PLATES

CHATHAM MUSSELS CHORIZO, SCALLIONS, TOMATO GARLIC BROTH, GRILLED CROSTINI	15
SCALLOPS PORK BELLY, BRUSSELS SPROUTS SLAW, CRANBERRY BBQ	18
AUTUMN EMPANADAS ROASTED MUSHROOMS, SWISS CHARD, CARAMELIZED ONIONS, QUESO, CREMA	12
CRAB CAKE SRIRACHA HORSERADISH AIOLI, ROASTED CORN RELISH	16
BAKED OYSTERS BACON, LEEK, PARMESAN	16
HUMMUS PLATE HERB MARINATED OLIVES, TOASTED PINE NUTS, ROASTED AUTUMN SQUASH, BABY BEETS, SWEET POTATOES, PITA	14
POTATO SKINS SHREDDED BEEF, FIG JAM, GREAT HILL BLUE CHEESE, CHIVE CREMA	12
1/2 DOZEN OYSTERS* GREEN APPLE MIGNONETTE	18
CHEESE & CHARCUTERIE BOARD HONEYCOMB, CASHEWS, STRAWBERRIES, BLACK CHERRY JAM VARIETY OF REGIONAL CHEESES, PROSCIUTTO, ITALIAN SALAMI, COPA GRAIN MUSTARD, CORNICHON, CROSTINI	20
STEAK TACOS CHARRED TENDERLOIN, ROASTED TOMATO SALSA, PICKLED RED ONIONS	16
OE CLAM CHOWDER	10
BUTTERNUT AND APPLE SOUP TOASTED PEPITAS, OLIVE OIL	9
BABY LETTUCES CRANBERRY VINAIGRETTE, SPICED PEPITAS, ROASTED BABY BEETS, GOAT CHEESE	13
CAESAR SALAD* ROMAINE, SHAVED PARMESAN, GRILLED CIABATTA	12
PEAR & FIG SALAD TOASTED PECANS, GREAT HILL BLUE CHEESE, PANCETTA CRISP, AGED BALSAMIC	14
SALAD ENHANCEMENTS	
GRILLED CHICKEN	8
STEAK TIPS	12
SCALLOPS	15
LOBSTER SALAD	20

LARGE PLATES

STEAK FRITES* GRILLED SIRLOIN, HERBED TRUFFLE FRITES, GREAT HILL BLUE CHEESE BUTTER, GARLIC HARICOT VERT	30
ROASTED COD CHORIZO POTATO HASH, ROASTED CARROTS, CHARRED LEMON	26
LOCAL SCALLOPS PAN SEARED, MAPLE GLAZED, CHORIZO, TOMATO, SQUID INK PASTA	28
18-HOUR PORK SHANK CIDER BRAISED, SWEET POTATO MASH, ROASTED TURNIPS AND BEETS, PAN JUS	26
BUTTERNUT SQUASH RISOTTO GRILLED KING OYSTER MUSHROOM, TORCHED RICOTTA, SHAVED PARMESAN, FRIED SAGE	24
SHEPHERDS PIE BRAISED LAMB SHOULDER, ROASTED CORN RELISH, MASHED POTATO BRULEE	27
ROASTED CHICKEN SWEET POTATO MASH, BACON BRAISED BRUSSELS SPROUTS, APPLE & PEAR COMPOTE	25
SALMON SWEET CORN NAGE, BRAISED FENNEL AND SWISS CHARD, ROASTED TURNIP	28
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
SIDES	
HAND CUT FRENCH FRIES	5
SIDE SALAD	5
LIME CHILE SPICED CHIPS	5
HERBED TRUFFLE FRITES	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



WINE LIST

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

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

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
White Blend, Evolution Lucky NO. 9, Oregon	11/44
<i>Riesling, Pinot Gris, Semillon, Muller-Thurgau, Gewurztraminer, Muscat Blanc a Petits Grains, Chardonnay, Early Muscat</i>	

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

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
Day Sail Session IPA, Hog Island, Orleans	8.5
Stout, Guinness, Ireland	9.5

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

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>	
Pear and Pomegranate Fizz	16
<i>Pomegranate Vodka, Pama, Prosecco</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>	