

# OCEAN TERRACE

## Starters

<b>Chatham Mussels</b> Linguica, Tomato Garlic Broth, Grilled Crostini	15
<b>Seared Scallops</b> Mushroom and Swiss Chard Ragout, Pomegranate Glazed Pork Belly, Chili Oil	19
<b>Tuna Tataki*</b> Black Pepper Tuna, Wakame Salad, Pickled Jalapeno, Sesame Crisp, Sweet Soy	18
<b>Crab Cake</b> Charred Pineapple and Roasted Poblano Salsa, Lime Habanero Aioli	20
<b>Mushroom Chick Pea Bruschetta</b> Grilled Sourdough, Baby Kale, Balsamic Glaze	12
<b>Autumn Antipasti</b> Burrata, Heirloom Tomatoes, Roasted Baby Carrots, Pickled Green Beans, Focaccia Toast Points	15
<b>Cheese &amp; Charcuterie Board</b> Honeycomb, Cashews, Strawberries, Cranberry Chutney Variety of Regional Cheeses, Prosciutto, Italian Salami, Copa Grain Mustard, Cornichon, Crostini	22
<b>Steak Tacos</b> Charred Tenderloin, Roasted Tomato Salsa, Pickled Red Onions	16
<b>Brewster Oysters*</b> Half Dozen, Apple Cider Mignonette, Lemon	18

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## Soup and Salad

<b>New England Clam Chowder</b>	10
<b>Roasted Sweet Potato and Carrot Soup</b> Toasted Pepitas, Pomegranate Seeds	9
<b>Roasted Squash Salad</b> Artisanal Lettuce, Apple Cider Vinaigrette, Toasted Pepitas	14
<b>Beet and Burrata</b> Roasted Beetroot, Arugula, Toasted Pine Nuts, Olive Oil, Balsamic Glaze	14

## Large Plates

<b>Beef Tenderloin*</b> Mashed Golden Potatoes, Onion Confit, Grilled Mushroom, Roasted Carrots, Demi-Glace	46
<b>Halibut</b> Sauteed Beet Greens, Coriander Scented Baby Carrots, Orange Ginger Yogurt Sauce	44
<b>Butternut Squash Risotto</b> Roasted Mushroom Medley, Toasted Pepitas, Ricotta Cheese	30
<b>Cod Loin</b> Tomato Broth, Linguica, White Beans, Kale, Blistered Tomatoes	38
<b>Slow Braised Chicken</b> Orzo Mac-n-Cheese, Broccolini, Honeycrisp Apple and Cranberry Chutney	32
<b>Grilled Rack of Lamb</b> Golden Mashed Potato, Shallot Demi, Charred Broccolini and Baby Carrots	45
<b>Seafood Casserole</b> Shrimp, Scallops, and Lobster, Roasted Garlic and Herb Cream, Cherry Tomatoes, Parmesan Topping	38