



STARTERS

■ EAST COAST OYSTERS 12
5 pcs, shucked to order

CRISPY WILD CALAMARI 14
kim chee, grilled scallions,
sweet thai chili sauce

CRAB CAKE 16
kale slaw, pickled daikon,
yuzukoshō

● MIXED GREENS SALAD 8
baby greens, cucumbers, tomatoes
carrots, granny smith apple vinaigrette

■ LOBSTER BISQUE 12

FRENCH ONION 12
vidalia onions, charred gruyere

● CLASSIC MAC & CHEESE 16

LOBSTER MAC & CHEESE 23

aged NY cheddar, gruyere, bechamel sauce,
crispy panko, fresh thyme, fresh chives

FLIGHT OF DIPS 14
roasted eggplant, tzatziki,
lemon hummus, spicy feta, warm naan

■ CHICKEN SKEWERS 14
togarashi rub, black & white sesame,
thai peanut sauce

● BURRATA DI BUFALA 14
heirloom tomato jam, fresh basil,
black garlic sauce, sesame flatbread

■ GLUTEN-FREE ● VEGETARIAN

SALADS

+ grilled tofu 4 + grilled chicken 4 + shrimp / steak / salmon 6

■ HAROLD'S COBB 19

applewood bacon, avocado, quinoa, point Reyes® blue cheese,
pete&gerry's® organic egg, blue cheese dressing

CAESAR 16

hearty kale & spinach mix, garlic croutons,
house caesar dressing

● ● MEDITERRANEAN 18

imported barrel-aged feta, tomatoes, cucumbers,
olives, artichoke hearts, haricot verts,
red peppers, red wine vinaigrette

● QUINOA-FARRO BOWL 18

chopped kale, sunflower seeds, dried cranberries,
shredded veggies, nigella seeds, granny smith apple dressing

■ TUNA NIÇOISE 22

ahi tuna, haricot verts, roasted peppers, olives,
pete&gerry's® organic egg, red bliss potato,
lemon poppy-seed vinaigrette

■ THAI STEAK SALAD 22

flat iron steak, baby bok choy, snow peas,
julienne vegetables, thai dressing

BURGERS

■ SUBSTITUTE GLUTEN-FREE BUN +2

HOUSE BURGER 18

short rib/brisket blend, applewood bacon,
maple smoked cheddar, caramelized onions,
hand-cut fries

SALMON BURGER 19

organic atlantic salmon, fire roasted peppers,
chipotle aioli, brioche bun, sweet potato fries

MAJOR GREY'S TURKEY BURGER 18

freshly ground turkey, major grey's sweet chutney aioli,
arugula, caramelized onions, sauteed mushrooms,
hand-cut fries

PASTA

■ GLUTEN-FREE PASTA AVAILABLE +2

● WILD MUSHROOM PAPPARDELLE 20

fresh shiitake & oyster mushrooms, oven-dried tomatoes,
kale, asparagus, parmigiano, fresh sage, truffle oil

SEAFOOD FETTUCINI 26

sea scallops, rock shrimp, mussels, clams,
bouillabaisse sauce, fresh tarragon

CHICKEN SPAGHETTINI 20

choice of sauce: fresh tomato & basil
or pinenut pesto

SANDWICHES

■ SUBSTITUTE GLUTEN-FREE BUN +2

CROQUE MADAME 18

sunnyside up pete&gerry's® organic egg, country ham,
gruyere, bechamel, hand cut fries

GRILLED CHICKEN AL PESTO 18

smoked mozzarella, beefsteak tomato, upland cress,
basil aioli, onion focaccia, field greens

● THE VEGAN 16

avocado, curried chickpeas, tomato, sprouts,
lemon hummus, 7 grain sliced bread, field greens

LOBSTER ROLL 25

fresh maine lobster, citrus mayo, brioche bun,
gaufrette chips

STEAK SANDWICH 21

sliced medium-rare flatiron steak, melted gruyere,
sauteed vidalia onions & shiitake mushrooms,
green peppercorn sauce, hand cut fries

MAINS

■ CHICKEN PAILLARD 20

arugula, cherry tomato, shaved fennel,
pistachio-basil dressing

● WILD MUSHROOM SCRAMBLE 17

fresh shiitake & oyster mushrooms, vermont goat cheese

EGG WHITE OMELETTE 18

avocado, applewood smoked bacon, pepperjack,
pico de gallo

■ PAN SEARED SALMON 24

organic atlantic salmon, kuromame, haricot verts,
snow peas, yellow squash, ginger sauce

FISH & CHIPS 21

fresh boston cod, IPA tempura batter, crushed peas,
omani-lime tartar sauce, malt vinegar

FISH TACOS 18

tempura battered boston cod, upland cress, chili ancho
cream, ranchero salsa, cilantro rice

■ DENVER STEAK 29

12oz flatiron cut, organic greens, french fries,
or whipped potatoes, house-made worcestershire sauce

SIDES

HAND CUT FRENCH FRIES 6

ROASTED BRUSSEL SPROUTS 8

SWEET POTATO FRIES 6

GRILLED ASPARAGUS 9

TRUFFLE FRIES 8

HALF AVOCADO 6

APPLEWOOD SMOKED BACON 8

WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE

18% Gratuity will be added to any parties of 5 or more. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illnesses.
• Please let your server know of any allergies as not all ingredients are listed on the menu •