APPETIZERS

OYSTER SAMPLER 11.95
Freshly shucked oysters with a champagne mignonette sauce

WARM GOAT CHEESE SALAD 10.95
Over roasted root vegetables and mulled cabernet dressing

ATLANTIC CHOWDER 6.95
Maine lobster and potatoes in a caramelized corn chowder scented with sherry and basil

MESCLUN-CUCUMBER SALAD 5.50
20 year aged sherry emulsion

BABY ROMAINE CAESAR SALAD 6.95
Roasted garlic and crispy brioche croutons

LIGHTER FARE

CRABMEAT AND ASPARAGUS QUICHE 9.95
Accompanied with field greens

SURFSIDE LOBSTER SANDWICH 16.95
Chilled lobster salad on a croissant with bacon

SANDWICH SAMPLER 11.95
Petite sandwich trio of tuna, chicken & shrimp salad

MEDITERRANEAN SHRIMP SALAD 12.95
Romaine lettuce, imported feta, kalamata olives and red wine vinaigrette

COBB SALAD 11.95
Smoked turkey, maytag blue cheese, avocado, egg, bacon and tomato served with champagne vinaigrette

CALIFORNIA CHICKEN WRAP PANINI 9.95
Grilled chicken, avocado, alfalfa sprouts, red onions, tomatoes and melted American cheese

ENTREES

PAN SEARED SCALLOPS 16.95
Kaffir lime emulsion and pineapple macadamia risotto

JUMBO LUMP CRAB CAKES 14.95
Sweet onion and celeriac salad

HERB MARINATED CHICKEN 12.95
Pan seared with potato puree and lemon thyme jus

SEAFOOD PAPPARDELLE 17.95
Shrimp, scallop, lobster and fish du jour with asparagus and morel mushrooms in a saffron reduction

CITRUS CRUSTED SALMON 11.95
Over vegetable orzo pilaf

MOLLY PITCHER'S CHICKEN POT PIE 10.95
Molly Pitcher Inn Tradition

GRILLED FLAT IRON STEAK 13.95
Portobello mushrooms and sautéed spinach with goat cheese crostini

NEW ENGLAND COD 13.95
Roasted fingerling potatoes, pancetta and cipollini ragoût

LOBSTER AND SHIITAKE MUSHROOM RAVIOLI 17.95
Scented in a citrus miso broth

7-SPICED SEARED TUNA 16.95
Sushi grade tuna served rare with ginger capellini cake and tamarind sauce

Bon Appetit!