

DINNER

STARTERS

- Crab and Spinach Dip • 8
pita chips / baguette
- Chilled Asparagus Vinaigrette • 9
deviled egg
- Peking Duck Potstickers • 10
blackberry hoisin
- Crisped Point Judith Calamari • 10
RI tartar sauce
- Oysters Grilled in their Shell • 16.5
linguica / garlic butter
- Fried Ipswich Clams • 16
bay shrimp tartar sauce
- Tuna Tartare • 13.5*
wasabi cream / ginger pickled beets

RAW BAR

- Today's Oyster Selection • market*
- Maine Jonah Crab Claws • 15.5
mustard sauce
- Shrimp Cocktail • 17.5
horseradish / cocktail sauce
- Maine Hard Shell Lobster Tail • 23
green goddess dressing / cocktail sauce
- Shellfish Tower • 40*
*shrimp / oysters / crab claws / lobster
serves 2-4*

SALADS AND SOUPS

- New England Clam Chowder • 8
classic style
- French Onion Soup • 8.5
crouton / gruyere / emmentaler
- Chilled Red Leaf Lettuce Heart • 9.5
great hill bleu / slab bacon
- House Salad • 8
goat cheese / citrus poppyseed dressing
- Caesar Salad • 8
with grilled chicken 16 ...grilled shrimp 18
- Grilled Skirt Steak Salad • 20.5*
*beefsteak tomatoes / feta / kalamata olives
...with grilled tuna • 22*

SANDWICHES

served with salad, creamy slaw or fries

- Post Burger • 15*
all natural / VT sharp cheddar
- Fried Haddock Po'Boy • 14
bay shrimp tartar sauce
- Maine Lobster Roll • 23.5
butter griddled roll
- ½ lb. Kobe Beef Hot Dog • 13.5
baked beans

GRILLED FLATBREADS

- Classic Margherita • 12
snipped basil
- Goat Cheese and Kalamata Olive • 12.5
caramelized onion / arugula
- White Clam Sauce • 13
rapini / roasted peppers / parmesan

SIDES

- Homemade Fries • 6
garlic salt / chipotle ketchup
- Grilled Idaho Potato • 6.5
bacon cheddar melt
- Mashed bliss potatoes • 5.5
sour cream / shallots
- Broccoli Rabe • 6
toasted garlic
- Deviled Eggs • 2.5
- Homemade Baked Beans • 6
slab bacon
- Grilled Asparagus • 7
balsamic drizzle
- Plymouth Succotash • 6
- Creamy Cole Slaw • 3.5
- Sour Cream Biscuits (2) • 3.5

FISH / PASTA

- Daily Fish Specials • market
- Fish and Chips • 17.5
haddock / cole slaw / bay shrimp tartare sauce
- Native Sea Scallops • 22.5
succotash / bacon confit
- 2 lb. Lobster Clambake • market
littlenecks / corn / chorizo
- Jumbo Lump and Maine Crab Cakes • 22
RI tartar sauce
- Linguini and White Shrimp • 20
*broccoli rabe / roasted peppers / garlic
...1/2 order • 12*
- Homemade Ravioli • 17
broccoli / 3 cheese / sun dried tomato
- Beer and Bacon Macaroni and Cheese • 15
crisp shallot crust

MEAT / POULTRY

- all natural beef from Brandt farm*
- Grilled 8oz Skirt Steak • 24*
homemade fries
- Grilled 12oz Sirloin Steak • 35*
8oz Filet Mignon • 38*
button mushrooms / garlic butter
- Roast Lemon Garlic Chicken • 19.5
spinach / sour cream mashed bliss potatoes
- Colorado T-Bone Lamb Chops • 33.5*
minted ratatouille
- Marian's Meatloaf...Veal, Beef and Pork • 17
ham and fontina / marsala sauce
- House Smoked St. Louis Ribs • 19
hot rub / sweet BBQ sauce

*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness.