## THE GRILL

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38

24

28

56 61

38

45

42

32

12

LUNCH

Lobster Roll

28

24

18

18

16

Bordelaise

House Steak Sauce

| SHELLFISH & CAVIAR  |     |
|---|-----|
| Oysters – ½ Doz. *  | 27  |
| Littleneck Clams – ½ Doz. *   | 18  |
| Half Maine Lobster  | 36  |
| Colossal Shrimp Cocktail  | 32  |
| Osetra Caviar – 28 g  | 160 |
| SEAFOOD TOWERS  |     |
| Premier Tower * oysters, clams, shrimp, lobster, tuna tartare   | 140 |
| Grand Tower * oysters, clams, shrimp, lobster, crab cocktail, tuna tartare                              | 250 |
|   |     |
| APPETIZERS  |     |
| Charcuterie & Cheese Plate house made & imported meats, farmstead cheese, pickled vegetables & mostarda | 32  |
| Crispy Calamari   | 21  |

| brioche, fresh herbs  |
|---|
| Veggie Burger<br>harissa aioli, pickles, lettuce                |
| 41°N Burger * cheddar, caramelized onions, Le Bec Sucre brioche |
| STEAKS, CHOPS & SEAFOOD   |
| Center Cut Filet Mignon 8 oz.*                                  |
| Dry Aged Prime NY Strip 12 oz. *                                |
| Heritage Pork Chop  |
| Yellow Fin Tuna Steak 8 oz. *                                   |
| Gulf of Maine Salmon 8 oz. *                                    |
| Free Range Half Chicken   |
| SIDES FOR THE TABLE   |
| Crisped Brussels Sprouts honey spiced glaze                     |
| Mushrooms and Cippolini Onions                                  |
| French Fries  |
| Mashed Potatoes   |
| Creamed Spinach   |
| SAUCES  |
| Brandy Peppercorn   |

House Smoked Salmon

lentil crackers, ponzu, togarashi

Carrot-Ginger Soup

41°N Caesar Salad \*

radish, citrus vinaigrette

anchovies, parmesan

Mixed Greens

shrimp, Thai curry

SOUPS & SALADS

Tuna Tartare \*

trout roe, dill crème fraîche, potato pancake

| PASTA  |    |
|--|----|
| Spaghetti cashew, miso, oyster mushrooms, peas       | 21 |
| Bucatini Carbonara                                   | 22 |
|  |    |
| Pappardelle chicken ragu, Hen of the Woods, parmesan | 24 |
| Gnocchi Sarda  | 23 |

butternut squash, brown butter, roast delicata



## SPECIAL MENU ADDITIONS

Terence Feury Executive Chef

1/23

<sup>\*</sup> This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies, please bring them to your server's attention.