

From Our Kettles

New England Clam Chowder

Finished with Fresh Cream
\$7 Crock \$10 Bowl

French Onion Soup

Slowly simmered Sweet Onions,
Sherry and Rich Beef Stock
\$7 Crock

Starters

Clams Casino

Cape Cod

Little Neck Clams, Peppers and Onion
Topped with Coarse Bread Crumb,
Apple Smoked Bacon and Ciabatta Crouton
\$11

Chilled Shrimp Cocktail

Louisiana Gulf

Horseradish Chili Sauce
\$13

Tuna Carpaccio

North Atlantic

Sliced Peppered Tuna Loin
Cucumber Salad and Yuzu Marmalade
\$13

Pan Seared Scallops

Georges Bank

Diver Scallops with Caramelized Pear and
Butternut Squash, Blood Orange Reduction
\$14

Jonah Crab Cakes

Georges Bank

Shaved Fennel Slaw
Smokey Chipotle Pepper Sauce
\$15

Oysters on the Half Shell

Cape Cod

Wellfleet Oysters, Sauce Mignonette
\$13

North End Calamari

Nantucket Shoals

Vinegar Peppers and Spicy Pomodoro Sauce
\$11

Wild Mushroom Ravioli

Berkshires

Roasted Wild Mushrooms, Wilted Baby Arugula
and Alba White Truffle Butter
\$12
Entrée \$22

Salads

Iceberg Wedge Great Hill Bleu Cheese Dressing, Vine Ripe Tomato and Bermuda Onion \$9

Spinach Baby Spinach, Vermont Chevre Cheese and Macerated Aged Balsamic Strawberries \$11

Classic Caesar Parker House Croutons and Reggiano Parmigiano Garlic Cheese Dressing \$10

Arugula and Pear Baby Arugula, Pear, Candied Pecans, Gorgonzola and Port Vinaigrette \$11

Field Greens Mesculin Baby Lettuces, European Cucumber, Vine Ripe Tomato
Aged Balsamic Vinaigrette \$9

* Massachusetts Food Establishment regulations require the identification of food products which if served raw or under cooked can increase the risk of illness.

Entrées

Baked Boston Schrod A Parker House tradition since 1906. Coarse Bread crumbs,
Georges Bank White Wine, Jasmine Rice and Lemon Buerre Blanc **\$29**

Pan Roasted Chicken Statler Chicken Breast, Swiss Chard, Toasted Orzo and Blood
Berkshires Orange-Ginger Broth **\$24**

Filet Mignon* Grilled 8 oz. Hand Cut Aged Choice Tenderloin, Roasted Fingerling Potato,
Nebraska Grilled Asparagus, Cabernet Demi-Glace or Sauce Béarnaise **\$36**

Soy Glazed Tuna Soy, Rice Wine, Lemon, Ginger and Scallion Marinated, Jasmine Rice,
North Atlantic Baby Bok Choy, Baby Carrots and Yuzu Marmalade **\$32**

New York Sirloin* Grilled 14 oz. Hand Cut Aged Choice Sirloin, Roasted Fingerling Potato,
Nebraska Summer Vegetables, Onion Strings and Green Peppercorn Au Jus **\$34**

Bacon Wrapped Halibut Sautéed Fillet, Roasted Garlic Pomme Purée, Asparagus,
North Atlantic Nicoise Olives, Tear Drop Tomatoes and Meyer Lemon
Buerre Blanc **\$30**

Iron Skillet Scallops Seared Diver Sea Scallops, Roasted Butternut Squash, Asparagus,
Bay of Fundy Yukon Potato Gaufrettes and Sage Butter Sauce **\$31**

Rack of Lamb Herb encrusted Colorado Rack, Roasted Garlic Pomme Purée, Grilled
Colorado Asparagus and Cipollini Agrodolce **\$36**

Seafood Ravioli Lobster, Scallop, Jonah Crab and Shrimp Ravioli, Summer Squashes and
Maine Citrus Butter Sauce **\$29**

Pan Seared Salmon Asparagus, Baby Carrots, Wilted Arugula and Opal Basil Butter **\$26**
North Atlantic

Crab Stuffed Shrimp Jonah Crab Stuffed Baked Shrimp, Roasted Fingerling Potato,
Georges Bank Summer Vegetables and Lemon Buerre Blanc **\$29**

Surf and Turf

Filet Mignon* and Crab Stuffed Shrimp Grilled 6 oz. Hand Cut Aged Choice
Nebraska & Georges Bank Tenderloin, Two Jonah Crab Stuffed Shrimp, Fingerling Potato, Summer
Vegetables, Cabernet Demi-Glace and Lemon Buerre Blanc **\$38**

Lobster Tank

Whole Cold Water Lobster 1 1/2 Pound Lobster, Steamed with Jasmine Rice,
Maine Summer Vegetables and Lemon Buerre Blanc **\$39**

Maine & Georges Bank 1 1/2 Pound Lobster, Jonah Crab Stuffed and Broiled
with Roasted Fingerling Potato, Summer Vegetables and
Lemon Buerre Blanc **\$49**

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18% Gratuity will be added for parties of 6 or more.