

CHARRED BRUSSELS SPROUTS 🌾	18
Bacon lardons / harissa aioli / lemon / maldon sea salt	
SPINACH & ARTICHOKE DIP 🌿	15
Roasted artichokes / boursin / ranch cream cheese / tortilla chips	
CSG 🌾 🌿	16
Tortilla chips / chipotle salsa / street corn / guacamole	
CORN FLAKE-CRUSTED CRAB CAKES	20
Truffle aioli / frisée / fennel / parmesan	
HUMMUS & SAUTÉED VEGETABLES 🌿	16
Fava beans / green peas / garlic / sourdough crackers naan bread	

🌾 gluten-friendly 🌿 vegetarian



liftedpoolbar



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**Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anybody in your party has a food allergy.*

18% service charge will be added for all parties of 6 or more.

BABY KALE & LITTLE GEM 🌱 🌱 16

Radish / carrots / brussels sprouts / goat cheese
candied nuts / white balsamic

BEET ROOT SALAD 🌱 🌱 16

Petite greens / french feta / moroccan spiced lentils
yogurt tahini / matcha

GREEK SALAD 🌱 🌱 16

Iceberg / tomato / cucumber / red onion / olives / french feta

"LOB-STAH" LOUIE 🌱 38

Baby iceberg / maine lobster / lump crab / tomatoes
slab bacon / 6-minute egg

ADD TO ANY SALAD

crispy tofu 6 / chicken 9 / skirt steak* 12 / shrimp 12

CRISPY FISH TACOS 24

Avocado & lime crema / cabbage / radish / cilantro / pickled onions

SPICY TUNA POKE BOWL* 🌱 26

Sushi rice / pickled daikon & carrot / edamame
seaweed salad / spicy mayo

CARNE ASADA TACOS 24

Skirt steak / guacamole / cabbage / onion / cilantro / cotija

COCONUT SHRIMP BOWL 22

Coconut rice / black bean & corn salsa / radish / spicy curry sauce

CHILLED GARLIC NOODLES 18

Soba noodles / kimchi dressing / red peppers
green onions / bean sprouts / cilantro

add crispy tofu 6 / chicken 9 / skirt steak* 12 / shrimp 12

🌱 gluten-friendly 🌱 vegetarian

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GRILLED CHICKEN SANDWICH 26

Garlic yuzu sauce / coleslaw / pickles / lettuce / tomato / fries

DOUBLE DOUBLE BURGER* 18

Velveeta / duck fat onions / secret sauce / lettuce
tomato / sesame seed bun / fries

SALTED CARAMEL LOBSTER ROLL 38

Maine lobster / beurre fondue / split-top roll / fries

SEAPORT FISH & CHIPS 27

Charred lemon / old bay rémoulade

BEEF KABOB 🍴 28

Rosemary potatoes / charred broccolini / tomato chimichurri

JERK GRILLED CHICKEN 26

Potato gnocchi / spring vegetables / chicken jus

RIGATONI 🌱 18

Sunday gravy / basil / parmesan

CHOCOLATE, BANANA & MARSHMALLOW EMPANADAS 12

Nutella / salted caramel / cinnamon

SAFFRON CRÈME BRÛLÉE 🍴 🌱 12

Dry fruit compote

🍴 gluten-friendly 🌱 vegetarian

Gluten-friendly bread available upon request.

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DOMESTIC 7

Bud Light / Coors Light / Miller Lite / Michelob Ultra

CRAFT 9

Yuengling Flight Lager / Blue Moon Belgian White
 Samuel Adams Wicked Easy Lager / Samuel Adams Seasonal
 Harpoon IPA / Voodoo Ranger Juicy Haze IPA
 Lagunitas DayTime IPA

IMPORTED 9

Modelo Especial / Corona Extra / Peroni / Dos Equis / Heineken

CIDERS & SELTZERS 8

Angry Orchard Hard Cider / High Noon Watermelon Vodka Soda
 Truly Wild Berry Seltzer / White Claw Black Cherry Seltzer
 White Claw Mango Seltzer / Twisted Tea Hard Iced Tea
 Artifact Craft Cider
 Casatera Passionfruit Tequila Seltzer

NON-ALCOHOLIC 8

Heineken 0.0 / Athletic Run Wild IPA

SPARKLING

Lunetta Prosecco, Veneto, ITA 9
 Bonterra Bubbles Brut, CA, 250mL 12
 Bonterra Bubbles Rosé, CA, 250mL 12
 Chandon Sparkling Rosé, CA 15

WHITE / ROSÉ

Conundrum Blend, CA 11
 Zenato Pinot Grigio, delle Venezie, ITA 11
 Rose Gold Rosé, Côtes de Provence, FRA 14
 Mohua Sauvignon Blanc, Marlborough, NZL 12
 Wente Vineyards Estate Grown Chardonnay, CA 11
 Kendall-Jackson Vintner's Reserve Chardonnay, CA 13

RED

Meiomi Pinot Noir, CA 15
 Benziger Merlot, Sonoma, CA 11
 Joel Gott Blend, Columbia Valley, WA 12
 Liberty School Cabernet Sauvignon, Paso Robles, CA 11

ELDERFLOWER SPRITZ	17
Hendrick's gin / st~germain elderflower liqueur numi chamomile lemon tea / fresh lemon sour lunetta prosecco / sugar-dusted lemon wheel	
THE DEEP END	18
Ketel one botanical peach & orange blossom / cointreau fresh lemon sour / numi chamomile lemon tea / q club soda butterfly pea flower tea pipette	
EARL GREY BEE'S KNEES	15
Malfy con limone gin / monin lavender honey syrup numi aged earl grey tea / fresh lemon / lavender	
MO-TEA-TO	16
Bacardi superior rum / fresh mint & lime sour numi moroccan mint tea / q club soda / kiwi boba pearls	
GOLDEN HOUR	16
Tito's handmade vodka / passoã passion fruit liqueur passion fruit reäl / numi jasmine green tea monin golden turmeric syrup / fresh lemon owen's ginger beer / passion fruit boba pearls / chili threads	
TROPICAL TEA TIME	15
Rumhaven coconut rum / coco reäl / numi hibiscus tea barmalade blood orange-guava / pineapple & fresh lemon juice q club soda / lychee boba pearls / mini umbrella	
STRAWBERRY ROSE PALOMA	18
Herradura silver tequila / aperol / numi white rose tea monin strawberry rose syrup / fresh lime & strawberry owen's rio red grapefruit / strawberry boba pearls gold-dusted dried rose petal	

SOUTHERN PEACH SMASH 18

Maker's mark bourbon / cointreau / peach real
sweet iced tea / fresh orange & mint / q ginger ale
dehydrated blood orange

FROZEN ARNOLD PALMER 15

White claw premium vodka / lemonade / sweet iced tea
mini umbrella

BLUEBERRY LAVENDER KOMBUCHA 18

Casamigos blanco tequila / chambord / blueberry kombucha
monin lavender syrup / fresh lime / blueberry boba pearls / orchid

SALTED WATERMELON 22

Patrón silver tequila / bonterra bubbles rosé / lime
watermelon purée / salt

MAI CHAI 12

*Liber & co orgeat syrup / numi golden chai tea
pineapple juice / almond milk / grated nutmeg / mini umbrella*

SPF 12

*Aloe vera water / monin desert pear syrup / fresh lime
q club soda / dehydrated dragon fruit*

SANGRIA

SINGLE 9 / PITCHER 36

Beso Del Sol White

Notes of white peach / pineapple / orange zest

Beso Del Sol Red

Notes of blood orange / black cherry / lemon zest

RED BULL ENERGY DRINK

6

Energy drink, sugarfree or tropical yellow edition

ACQUA PANNA 500ML

5

S.PELLEGRINO 500ML

5

S.PELLEGRINO ESSENZA

6

Dark morello cherry & pomegranate, lemon & lemon zest
or tangerine & wild strawberry

Q GINGER ALE

5

ENROOT SPARKLING COLD BREW TEA

9

Raspberry mint white peony tea or
strawberry lavender rosemary