

# HEMENWAY'S

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## MENU I

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### FIRST COURSE

*select 2:*

HEMENWAY'S CLAM CHOWDER

LOBSTER BISQUE

BABY GREENS SALAD

pisatachio, citrus supreme, feta cheese, red onion, preserved lemon vinaigrette

CAESAR SALAD

focaccia croutons, grana padano

HEMENWAY'S WEDGE SALAD

smoked bacon, grape tomatoes, boiled egg, blue cheese

### ENTREE

*choice of:*

CEDAR PLANK SALMON

celeriac puree, haricot vert, beurre rouge, frisee

NEW YORK SIRLOIN STEAK AND FRITES

parmesan fries and topped with bordelaise

GRILLED SWORDFISH

giardiniera, lobster butter poached potatoes, baby arugula, beurre blanc

MASALA RUBBED GAME

roasted vegetables, lentils, raita

ADD ON: LOBSTER TAIL: \$19 | SCALLOPS: \$19 | BAKED STUFFED SHRIMP: \$15 | OSCAR STYLE: \$10

### DESSERT

*choice of:*

CREME BRULEE

vanilla bean

FLOURLESS CHOCOLATE CAKE

white chocolate caramel, raspberry powder

\$59 PER PERSON plus beverages, 2% taxable administration fee, 8% tax

# HEMENWAY'S

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## MENU II

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### APPETIZER *served family style*

ASSORTED SEAFOOD PLATTER  
fried RI calamari, scallops and bacon, stuffies

### FIRST COURSE *select 3:*

HEMENWAY'S CLAM CHOWDER

LOBSTER BISQUE

BABY GREENS SALAD  
pisatachio, citrus supreme, feta cheese, red onion, preserved lemon vinaigrette

CAESAR SALAD  
focaccia croutons, grana padano

HEMENWAY'S WEDGE SALAD  
smoked bacon, grape tomatoes, boiled egg, blue cheese

### ENTREE *choice of:*

FILET MIGNON  
Yukon mashed potatoes, grilled asparagus, red-wine demi glaze

GEORGES BANK SEA SCALLOPS  
local mushrooms, chestnut puree, roasted beets, celery leaf, radish, watercress pesto

CEDAR PLANK SALMON  
celeriac puree, haricot vert, beurre rouge, frisee

GRILLED SWORDFISH  
giardiniera, lobster butter poached potatoes, baby arugula, beurre blanc

MASALA RUBBED GAME HEN  
roasted vegetables, lentils, raita

ADD ON: LOBSTER TAIL: \$19 | SCALLOPS: \$19 | BAKED STUFFED SHRIMP: \$15 | OSCAR STYLE: \$10

### DESSERT *choice of:*

CREME BRULEE  
vanilla bean

FLOURLESS CHOCOLATE CAKE  
white chocolate caramel, raspberry powder

\$69 PER PERSON plus beverages, 2% taxable administration fee, 8% tax

# HEMENWAY'S

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## MENU III

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### APPETIZER

*served family style*

SHELLFISH PLATTER  
shrimp cocktail, oysters, littlenecks

### FIRST COURSE

*choice of:*

HEMENWAY'S CLAM CHOWDER

LOBSTER BISQUE

BABY GREENS SALAD  
pisatachio, citrus supreme, feta cheese, red onion, preserved lemon vinaigrette

CAESAR SALAD  
focaccia croutons, grana padano

HEMENWAY'S WEDGE SALAD  
smoked bacon, grape tomatoes, boiled egg, blue cheese

### ENTREE

*choice of:*

1 1/4 LB BAKED STUFFED LOBSTER  
seasonal vegetable  
UPGRADE TO 2LB LOBSTER: \$25 SUPPLEMENTAL CHARGE

FILET MIGNON & BAKED STUFFED SHRIMP  
Yukon mashed potatoes, grilled asparagus, red-wine demi glaze

GEORGES BANK SEA SCALLOPS  
local mushrooms, chestnut puree, roasted beets, celery leaf, radish, watercress pesto

CERTIFIED ANGUS NEW YORK STRIP  
parmesan fries, sauteed spinach, bordelaise

CEDAR PLANK SALMON  
celeriac puree, haricot vert, beurre rouge, frisee

ADD ON: LOBSTER TAIL: \$19 | SCALLOPS: \$19 | BAKED STUFFED SHRIMP: \$15 | OSCAR STYLE: \$10

### DESSERT

*choice of:*

CREME BRULEE  
vanilla bean

FLOURLESS CHOCOLATE CAKE  
white chocolate caramel, raspberry powder

\$85 PER PERSON plus beverages, 2% taxable administration fee, 8% tax