

SAMPLE LUNCH MENU

FIRST COURSE

choice of:

HEMENWAY'S CLAM CHOWDER

LOBSTER BISQUE

BABY GREENS SALAD

feta, shaved red onion, toasted pistachios, orange supreme, preserved lemon vinaigrette

CAESAR SALAD

romaine, focaccia croutons, shaved parmesan, Caesar dressing

ENTRÉE

choice of:

SEAFOOD BROIL

shrimp, scallops, haddock, seasoned crumbs, sautéed spinach

HERB ROASTED HALF CHICKEN

spiced sweet potatoes, cider braised Brussels sprouts, au jus

PAELLA

shrimp, scallops, swordfish, clams, mussels, chourico, spring peas, pimentos, saffron rice

PAN ROASTED SALMON

Morrocan spiced farro, barley, sweet potato, baby arugula, blood orange emulsion

CHOPPED SALAD

romaine, bacon, egg, tomato, green beans, cucumber, radish, red onion, avocado, smoked cheddar, sage-buttermilk ranch dressing

LOBSTER SALAD ROLL

freshly shucked lobster meat, cucumber and scallion dressing, shredded lettuce, buttered toasted bun, french fries

DESSERT

choice of:

CRÈME BRULEE

seasonal

CHOCOLATE CHEESECAKE

chocolate cookie crust, salted caramel, whipped cream

Additional menus & pricing available upon request | Menu offerings change seasonally Food & beverage minimums and site fees apply



SAMPLE DINNER MENU

FIRST COURSE

select 2:
NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE

BABY GREENS SALAD

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

CAESAR SALAD

focaccia croutons, shaved parmesan

ENTRÉE

choice of:

PAN ROASTED SALMON

Moroccan spiced, farro, barley, sweet potato, baby arugula, blood orange emulsion

GRILLED SWORDFISH

braised yellow-eyed beans, pancetta, braised kale, chermoula

HERB ROASTED HALF CHICKEN

spiced sweet potatoes, cider braised Brussels sprouts, au jus

12 OZ. PAN-SEARED NY STRIP

red chimichurri, roasted potatoes, green beans, au jus

ADD ON: LOBSTER TAIL | BAKED STUFFED SHRIMP | OSCAR STYLE

DESSERT

choice of:

CREME BRULEE

seasonal

CHOCOLATE CHEESECAKE

chocolate cookie crust, salted caramel, whipped cream