

APPETIZERS

COLOSSAL SHRIMP COCKTAIL 15

Additional Pieces 5 Ea

CHILLED RAW OYSTERS- MARKET

WARMED/CHILLED LOBSTER TAIL 16

CALAMARI 11

Thai Sweet & Sour Sauce, Sriracha, Scallions

LUMP CRAB CAKE 12

Old Bay Aioli

LOBSTER, ARTICHOKE & SPINACH 14

Warmed Dip, Mini Naan Bread

AHI TUNA 9 / 15

Blackened, Wakame Salad,

Sweet Soy Reduction, Pickled Vegetables

FRIED OYSTERS ROCKEFELLER 12

Baked with Cream Spinach, Bacon,

Asiago & Cheddar Cheese

THE CHIPS 6 - ADD BACON 8

Blue Cheese Sauce, Green Onion,
Blue Cheese Crumbles

ORANGE CHICKEN 11

Mandarin Orange Sweet & Spicy Sauce

POPS 12

American Kobe & Prime Beef,
Bacon & Blue Cheese

ESCARGOT 12

Garlic Butter, Croutons, Cheese Smothered

PRETZELS & BEER 11

Mini Pretzels, Local Ale-Cheddar Fondue

TRUFFLED TATER TOTS 11

Parmesan & Asiago Cheese, Truffle Aioli

PORK POTSTICKERS 9

Ginger Soy Sauce

CHILLED MAINE LOBSTER TAIL, TWO COLOSSAL
SHRIMP, TWO CHILLED OYSTERS

28 additional Guest 14

SALADS & SOUP

NH LEF GREENS  8

Local Greens, Balsamic Vinaigrette, Sunflower Seeds, VT Cheddar, Dried Cranberries

WALDORF 8

Romaine, Pears, Apples, Ricotta Salata, Walnuts, Cranberries, Poppy Seed Dressing

CLASSIC CAESAR 8

Crisp Romaine, Shaved Parmesan, Croutons & Caesar Dressing

BLUE CHEESE LETTUCE WEDGE 8

Tomatoes, Green Onion, Crisp Bacon & Blue Cheese Dressing & Crumbles

GREENLESS GREEK 8

Cucumber, Tomato, Feta, Olives, Onions, Croutons, Greek Dressing

LOBSTER CORN CHOWDER OR TRADITIONAL ONION SOUP 7

Local lobster, Corn, Potatoes, Cream / Sherry & Five Onion Soup, Grill Cheese

SALAD ENHANCEMENTS

Ahi Tuna 15

Pan Seared Salmon 8oz 15

Beef Tenderloin Tips 12

Grilled Chicken Breast 7

3 Grilled Colossal Shrimp 15

Grilled Turkey Tips 10

Enjoy a side House or Caesar w/ any Entrée 4

BUTCHER SHOP

FILET MIGNON

8 oz. 35 12 oz. 43

USDA "PRIME" RIBEYE

18 oz. 42

"PRIME" NY STRIP

12 oz. 30 16 oz. 36 24 oz. 46

CHEFS BUTCHER CUT SPECIAL

market \$\$

Black & Blue-Blue Cheese, Demi Glace 3

Truffled -Topped with Truffle Butter 2

Smothered & Covered- Blue Cheese,
Caramelized Onion, Au Poivre Sauce 4

Lobster/Crab Oscar 8

Foie Gras 12

Shrimp Scampi 10

Béarnaise 2

Maine Lobster Tail 16

Hollandaise 2

Au Poivre Sauce 2

Demi Glace 1

Additional 7.

SIDES

Cauliflower Au Gratin

Truffled Tots

Roast Asparagus

Baked Potato

Brussel Sprouts w/ Bacon

Mac & Cheese

Garlic Parmesan Fries

Mashed Potatoes

Baby Peeled Carrots

Cream Spinach

Lobster Mac & Cheese +5

Sauté Spinach

Enjoy a side House or Caesar w/ any Entrée 4

BUTCHER SHOP MEALS

BEEF SHORT RIB STROGANOFF 22

Braised Short Ribs Local NH Mushrooms, Baby Onions, Peas, Pappardelle Pasta

DOUBLE CUT PORK CHOP 24

Duroc Pork, Mashed Sweet Potato, Spiced Cider Glaze

AMERICAN KOBE BEEF & NH MUSHROOM MEATLOAF 22

Cheddar Mashed & Roasted Asparagus or Our House Mac & Cheese

TIPS & FRITES 25

House Marinated Tenderloin Tips, Garlic Parmesan Fries, Baby Carrots

MIXED GRILL 24

Sausage, Turkey Tips, Colossal Shrimp, Smashed Fingerlings, Green Beans

THE FISH MONGER

DAY BOAT SCALLOPS 32

Crispy Parmesan Polenta Cakes, Roasted Red Pepper Vodka Sauce

SALMON 26

Cauliflower & Asparagus Risotto, Kale Pesto

HADDOCK 26

"Chowder" Potato & Herb Topped, Corn, Potato & Lobster Cream, Sautéed Spinach

AHI TUNA 25

Vegetable Fried Rice, Tempura Asparagus

SEAFOOD CARBONARA 34

Half Maine Lobster Tail, Scallops, Shrimp, Bacon, Peas, Spinach Fettuccini

HEN HOUSE

BUTTERMILK FRIED CHICKEN 23

Smokehouse Bacon Gravy, Mashed Potato

BOURBON MARINATED TURKEY TIPS 22

Sweet Potato Mashed, Grilled Asparagus

ROASTED HALF CHICKEN 23

Braised Leeks, Fingerlings, NH Mushrooms

PASTA SHOP

OUR FAMOUS MAC & CHEESE 15

LOBSTER MAC & CHEESE

¼ lb Lobster 25 ½ lb Lobster 35

MOZZARELLA & ARUGULA RAVIOLI 19

with THREE COLOSSAL SHRIMP 28.

NH Mushrooms, Peas,

Crème Rosa Sauce, Shaved Parmesan

SANDWICH BOARD

LOBSTER ROLL 20

Lobster Meat & Mayo or Warmed with Butter, Brioche Roll, Fries

AMERICAN KOBE BEEF BURGER 16

10oz Burger, Brioche Roll, Fries

Toppings: Bacon, VT Cheddar, Swiss, Caramelized Onions, NH Mushrooms 1.ea
Gf rolls available

HOUSE MADE PASTRAMI RUEBEN 15

House Pastrami, Swiss, Sauerkraut, Thousand Island, Marbled Rye, Fries

HADDOCK 20

NH Ale Battered Haddock, Cole Slaw, Creole Tartar, Fries