

A P P E T I Z E R S

OYSTER SAMPLER 12.95

Freshly shucked oysters with a champagne mignonette sauce

WARM GOAT CHEESE SALAD 10.95

Over roasted root vegetables and mulled cabernet dressing

ATLANTIC CHOWDER 6.95

Maine lobster and potatoes in a caramelized corn chowder scented with sherry and basil

BELGIUM ENDIVE AND RED BEETS 5.95

Drizzled with herb vinaigrette

BABY ROMAINE CAESAR SALAD 6.95

*Roasted garlic and crispy brioche croutons
With grilled chicken 8.95*

L I G H T E R F A R E

CRABMEAT AND ASPARAGUS QUICHE 9.95

Accompanied with field greens

SURFSIDE LOBSTER SANDWICH 17.95

Chilled lobster salad on a croissant with bacon

SANDWICH SAMPLER 11.95

Petite sandwich trio of tuna, chicken & shrimp salad

MEDITERRANEAN SHRIMP SALAD 12.95

Romaine lettuce, imported feta, kalamata olives and red wine vinaigrette

COBB SALAD 11.95

*Smoked turkey, maytag blue cheese, avocado, egg, bacon and tomato
served with champagne vinaigrette*

CALIFORNIA CHICKEN WRAP PANINI 9.95

*Grilled chicken, avocado, alfalfa sprouts, red onions, tomatoes
and melted American cheese*

PAN SEARED SCALLOPS 16.95

Kaffir lime emulsion and pineapple coconut macadamia risotto

JUMBO LUMP CRAB CAKES 14.95

Celeriac salad and rémoulade

HERB MARINATED CHICKEN 12.95

Pan seared with potato puree and lemon thyme jus

SEAFOOD PAPPARDELLE 19.95

*Shrimp, scallop and lobster with asparagus
and portobello mushrooms in a saffron reduction*

CITRUS CRUSTED SALMON 12.95

Over vegetable orzo pilaf

MOLLY PITCHER'S CHICKEN POT PIE 12.95

Molly Pitcher Inn Tradition

HANGAR STEAK 13.95

*Marinated and grilled to perfection,
served with shallot fondue and gorgonzola*

NEW ENGLAND COD 14.95

Roasted fingerling potatoes, pancetta and cipollini ragoût

7-SPICED SEARED TUNA 16.95

*Sushi grade tuna served rare with ginger capellini cake
and tamarind sauce*

SHORT RIBS 13.95

*Slowly cooked short ribs in a rich red wine veal broth
with homemade egg noodles*

WILD MUSHROOM RAVIOLI 12.95

*Stuffed with a blend of wild mushrooms and marscapone cheese,
tossed with an herb glaze*

B o n A p p e t i t !