



All items are meant to be shared by up to 4 guests

Please give us *24 hour notice* so our Culinary Team can properly prepare your dinner for you and your guests.

Starters

Local Gioia Burrata \$49

Beets|Arugula|Balsamic|Sourdough Croutons

Caesar Salad \$39

Romaine Lettuce|Parmesan Cheese|Croutons

Mixed Greens Salad GF \$42

Shaved Brussels Sprouts|Marinated Shiitake Mushrooms|Candied Pecans
Lemon Vinaigrette

New England Clam Chowder \$44

New England Clams|Smoked Bacon|Potatoes

Parsnip, Yukon Gold Potato & Brown Butter Soup GF \$42

Nutmeg|Crème Fraiche|Madeira Reduction

Mains

Brant Point Roasted Chicken Dinner* \$119

2 Whole Roasted Chickens with BBQ Sauce|Mac & Cheese
Roasted Fall Vegetables

Beef Tenderloin Dinner* \$169

Roasted Beef Tenderloin|Yukon Gold Mash|Caramelized Brussels Sprouts
Balsamic Glazed Carrots|Red Wine Demi

Roasted Salmon Dinner* \$119

2 Pounds Salmon|Pearl Barley & Shiitake Mushroom Risotto
Caramelized Brussels Sprouts

Brant Point Grill Clam Bake* \$175

Four Steamed 1 ¼ Pound Lobsters|Littleneck Clams|White Wine & Garlic Sauce
Buttered Corn on the Cob|Roasted Fingerlings|Andouille Sausage & Herbs

Before placing your order, please inform your server if a person in your party has a food allergy.

State of Massachusetts Warning:

*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness.

Prices do not include 20% Service Charge and Massachusetts sales tax.