



STARTERS

Wagyu Meatballs (3) \$16

House-made with veal, pork, and wagyu beef, marinara, parmesan Reggiano, fried basil

Crispy Calamari \$18

Squid rings and tentacles, fried banana peppers, Thai chili sauce

**** Jumbo Lump Crab Cakes (2) \$22**

Pan seared, fennel and arugula salad, whole grain mustard aioli

****Shrimp Cocktail (4) gf \$20**

Poached colossal shrimp, lemon, house cocktail sauce
Additional shrimp \$4

Fried Artichoke Hearts \$14

Breadcrumbs, crispy prosciutto, basil pesto, whipped ricotta

Oyster Rockefeller \$20

Creamed spinach and fennel, bacon crumble, herb breadcrumb
Additional Oyster \$4

Pork Belly \$18

Candied pork belly bites, crispy shallots, watercress salad, ponzu sauce

SOUPS & SALADS

Soup of the Day \$5/\$7

"Gary's Famous" Clam Chowder \$6/\$9

Steakhouse Wedge gf \$14

Iceberg lettuce, boiled egg, gorgonzola, pickled red onion, cherry tomato, pancetta, blue cheese dressing

Caesar Salad \$10/\$14

Romaine lettuce hearts, parmesan Reggiano, buttery crouton, lemon wedge, parmesan peppercorn dressing
Boquerón anchovies \$2

Greenless Greek Salad gf \$12

Chopped cucumber, tomato, kalamata olives, pickled red onion, torched feta, red wine vinaigrette

Poached Pear Salad gf \$16

Red watercress, goat cheese, toasted almonds, radish, honey ginger dressing



ENTRÉES

****Beef Tenderloin gf \$48**

8 oz. center-cut filet, garlic mashed potato, grilled broccolini, bearnaise sauce
Add grilled shrimp \$4 each

🍷 *Cabernet Sauvignon, Giapoza, 2020, Oakville, California*

****Chicken Piccata \$30**

Pan-fried all-natural 8 oz chicken breast, sauteed baby spinach, fresh fettuccini, lemon caper sauce

🍷 *Unoaked Chardonnay, Cave de Lugny 'La Blanche', 2020, Burgundy, France*

****Crispy Skin Salmon gf \$32**

Sauteed squash noodles, fried polenta, cherry tomatoes, coconut curry broth, fried shallots

🍷 *Sauvignon Blanc, Infamous Goose, 2022, New Zealand*

****Rare Tuna \$38**

Israeli couscous salad, scallion, nappa cabbage, haricot verts, roasted red pepper sauce

🍷 *Pinot Noir, Elouan, 2021, Willamette/Umpqua/Rogue Valleys, Oregon*

Primavera Risotto gf \$28

Asparagus, zucchini and summer squash, exotic mushrooms, cherry tomatoes, citrus risotto, shaved Manchego cheese, sliced almonds, basil pesto

🍷 *Chardonnay, Decoy by Duckhorn, 2020, Sonoma County, California*

****Rack of Venison gf \$42**

Pan-seared New Zealand venison loin, glazed root vegetables, celeriac puree, herb chimichurri

🍷 *Zinfandel, Klinker Brick, 2017, Lodi, California*

****Duck Duo \$34**

Sliced pan-seared breast, confit duck leg, soba noodle, bell peppers, exotic mushrooms, green bean, shaved nappa cabbage, reduced ponzu glaze

🍷 *Valpolicella Classic, Zenato, 2019, Veneto, Italy*

****Dayboat Scallops gf \$42**

Pan-seared scallops, orange risotto, asparagus, sundried tomato pesto, micro salad

🍷 *Chardonnay, Artesa, 2020, Carneros, California*

****NY Strip Steak gf \$50**

Char-grilled 12 oz. grass-fed sirloin, hand-cut fries, roasted pearl onion, broccolini, gorgonzola compounds butter, bordelaise

🍷 *Malbec, Aguijon de Abeja, 'Obrera', 2020, Patagonia, Argentina*

****Pork Tenderloin gf \$28**

Herb-marinated, char-grilled, garlic mashed potatoes, asparagus, artichoke tomato cream sauce

🍷 *Merlot, Ancient Peaks, 2019, Paso Robles, California*

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

Meat Temps: Rare - cool, red center Medium Rare - warm, red center
Medium - warm, pink center Well - Not recommended



SIDES

Truffle Tater Tots \$10

Parmesan, truffle oil, herbs

Parmesan Risotto gf \$10

Crispy prosciutto, citrus, herbs

Squash Noodles gf \$12

Parsley salad, goat cheese, roasted garlic

Fried Polenta \$10

Whipped ricotta, basil pesto

Baby Spinach gf \$10

Sauteed with garlic and shallots, lemon

Grilled Broccolini gf \$12

Shaved Manchego, garlic aioli, almonds

LOCAL SOURCES

Wake Robin Farm, New Hampshire

Tuckaway Farm, New Hampshire

Blueberry Bay Farm, New Hampshire

Brookford Farm, New Hampshire

Heron Pond, New Hampshire

Blue Harbor Coffee, New Hampshire

Rhode Island Mushroom Company