

## To Start

### **FRENCH ONION SOUP | 12**

Veal Stock | Provolone | Gruyere | Crostini

### **CLAM CHOWDER**

Clams | Potatoes | Bacon

Cup | 8 Bowl | 12

### **POINT JUDITH CALAMARI\* | 16**

Cherry Peppers | Marinara | Sambal Aioli

### **BAKED OYSTERS\* | 18**

East Coast Oysters | Maryland Crab Stuffing | Charred Lemon

### **WHIPPED RICOTTA | 16**

Maple Roasted Apple | Roasted Garlic | Toasted Pistachio | Grilled Bread

### **RED PEPPER HUMMUS | 15**

Chili Infused Oil | Goat Cheese | Grilled Pita

### **SMOKED WINGS | 15**

Buffalo | Korean BBQ | Garlic Parmesan

Bleu Cheese or Ranch

## Salads

### **BURRATA | 14**

Pickled Red Onion | Luxardo Cherries | Cherry Tomato | Parmesan Crisp

Cherry Balsamic

### **CAESAR | 14**

Romaine | Parmesan | Croutons | Caesar

### **HOUSE | 14**

Cucumber | Red Onion | Kalamata | Cherry Tomato | Feta

White Balsamic

### **WINTER CITRUS | 14**

Marcona Almond | Grapefruit | Orange | Shallot | Bruleed Beets

Fennel | Sherry Vinaigrette

**Additions: Chicken \* | 9 | Tenderloin Tips \* | 20 | Scallops \* | 20 | Salmon \* | 16 | Shrimp \* | 16 |**

## For The Table

### **CHEESE & CHARCUTERIE SLATE | 18 HALF / 34 FULL**



Gorgonzola | Arethusa Camembert | Burrata

Prosciutto | Bresaola | Salami Picante

Crostini | Fig Jam

### **RAW BAR\*\***

Ask Your Server For Today's Oyster Selections

Colossal Shrimp | 4 ea.

East Coast Oyster | 3.5 ea.

Littleneck Clam | 3 ea.



### **SEAFOOD TOWER\*\***

Clams | Oysters | Colossal Shrimp | Salmon Tartare

Crab Meat | Calamari Salad | Wakame Salad

Single Tier: For Two | 55

Double Tier: For Four | 99

Triple Tier: For Six or More | 150

## Sides

Grilled Asparagus | 9

Roasted Fingerling Potato | 9

French Fries | 9

Cajun Fries | 9

Sweet Potato Fries | 10

Parmesan Truffle Fries | 10

House or Caesar Salad | 8

**The North House is committed to serving exceptional modern American cuisine, inspired and sourced from the ingredients of New England.**

\*Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of food-borne illness.

\*\* These menu items are served raw or undercooked. Before placing your order, please inform your server of any food allergies, restrictions, or aversions.

## Entrees

### **SALMON \* | 26**

Roasted Fingerling Potato | Grilled Asparagus | Pesto | Crispy Shallot

### **HERB ROASTED TURKEY PANINI | 18**

Spinach | Roasted Red Pepper | Cranberry Sauce | Cheddar

### **SCALLOPS\* | 32**

Butternut Squash Risotto | Cranberry | Shaved Brussels | Crushed Pistachio | Barrel Aged

Saba

### **ARGENTINIAN STEAK SANDWICH\* | 18**

Shaved Ribeye | Lettuce | Tomato | Chimichurri | Garlic Aioli | Baguette

### **CUBANO | 16**

Ham | Pork | Pickles | Dijon Provolone | Ciabatta | Cajun Fries

### **NORTH HOUSE BURGER | 20**

8 oz Certified Angus Beef | Bibb Lettuce | Tomato | Vermont Cheddar | Black Garlic Aioli

Crispy Shallot

### **GRILLED CHICKEN SANDWICH\* | 18**

Lettuce | Tomato | Pickles | Garlic Aioli | Vermont Cheddar | Fries

### **BUFFALO CHICKEN CAESAR WRAP\* | 16**

Crispy Chicken | Buffalo Sauce | Romaine Lettuce | Parmesan | Croutons | Caesar

Fries

### **SHORT RIB GRILLED CHEESE | 18**

Sourdough | Provolone | Horseradish Aioli | Caramelized Onions | Fries

### **FRIED SHRIMP BASKET\* | 21**

Buttermilk Marinated Shrimp | French Fries | Coleslaw | Tartar Sauce

### **FISH & CHIPS | 26**

Cod | French Fries | Coleslaw | Tartar Sauce

### **RICOTTA GNOCCHI | 28**

House-made Gnocchi | Pork - Veal - Beef Bolognese | Parmesan

### **8 OZ. STEAK FRITES | 29**

New York Strip | Chimichurri | Fries