

To Start

FRENCH ONION SOUP | 12

Veal Stock | Provolone | Gruyere | Crostini

CLAM CHOWDER

Clams | Potatoes | Bacon

Cup | 8 Bowl | 14

POINT JUDITH CALAMARI* | 17

Cherry Peppers | Marinara | Sambal Aioli

WHIPPED RICOTTA | 16

Orange Scented Olive Oil | Candied Beets | Roasted Garlic | Toasted Pistachio
 Grilled Bread

CHARRED OCTOPUS * | 18

Tonnato Sauce | Chickpeas | Artichoke | Frisee | Shaved Fennel | Tomato Vinaigrette

CLAMS CASINO | 18

Littleneck Clams | Pancetta | Garlic | Shallot | Lemon | Herb Butter | Grilled Bread

CRAB CAKE* | 19

Super Lump Crab | Panko | Whole Grain Mustard | Celery Salad | Arugula | Remoulade

BEEF CARPACCIO ** | 16

Pounded Tenderloin | Pickled Garden Vegetable | Oxbow Farms Tender Greens
 Garlic Croutons | Herb Aioli | Pistachio

SMOKED WINGS | 16

Buffalo | Korean BBQ | Garlic Parmesan

Bleu Cheese or Ranch

Salads

STRAWBERRY SHORTCAKE | 16

Baby Spinach | Fresh Strawberries | Toasted Sunflower Seeds | Pickled Onion | Radish |
 Cucumber | Goat Cheese | Shortcake Croutons | Strawberry Mint Vinaigrette

CAESAR | 14

Romaine | Parmesan | Croutons | Caesar

HOUSE | 14

Cucumber | Red Onion | Kalamata | Cherry Tomato | Feta | White Balsamic

Additions: Chicken * | 9 | Tenderloin Tips * | 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

French Fries | 9

Roasted Fingerling Potato | 9

Cajun Fries | 9

Garlic Mashed Potato | 9

Sweet Potato Fries | 10

Spiced Carrots | 8

Parmesan Truffle Fries | 10

Broccolini | 9

House Salad | 8

Lemon Garlic Haricot Verts | 9

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

CAVATELLI | 29

San Marzano Tomato | White Wine Braised Pork Shoulder | Charred Broccoli Rabe Pesto | Ricotta

CHICKEN MILANESE | 30

Pan Fried Chicken Cutlet | Roasted Tomatoes | Pickled Onions | Arugula Salad | Sherry Vinaigrette

GNOCCHI | 26

English Peas | Sweet Corn | Roasted Tomato | Lemon Pesto | Parmesan

FURIKAKE CRUSTED TUNA* | 36

Sesame Scallion Rice Cake | Garlic Braised Haricot Vert | Yuzu Marinated Cucumber | Ginger
 Wasabi Aioli

FAROE ISLAND SALMON* | 32

Toasted Orzo | Kalamata Olives | Crispy Chickpeas | Blistered Tomatoes | Feta | Cucumber
 Cucumber Cream

NORTH HOUSE BURGER | 22

Two 4 oz. Patties | Tomato Bacon Jam | Slammin' Sauce | Griddled Onion | Cheddar
 Pickles | Lettuce | Brioche Bun

HALF CHICKEN* | 30

Roasted Garlic Mashed Potato | Wild Mushroom | Haricot Verts | White Wine Pan Sauce

BEEF WELLINGTON* | 59

8-ounce Center-Cut Filet | Mushroom Duxelles | Chicken Liver Mousse | Puff Pastry
 Pommies Pave | Grilled Asparagus | Demi-glace

SHORT RIB | 37

Poblano BBQ Braised | Corn On The Cob | Potato Salad

STREET CORN RISOTTO* | 32

Pan Roasted Tequila Shrimp | Peppers | Sweet Corn | Red Onion | Cotija | Chili Powder

FISH & CHIPS | 26

Beer Battered Cod | French Fries | Coleslaw | Tartar Sauce

FROM OUR BUTCHER

8 OZ. STEAK FRITES | 32

New York Strip | Chimichurri | Fries

8 OZ. FILET MIGNON* | 50

Twice Baked Potato Cake | Asparagus | Bearnaise

12 OZ. NEW YORK STRIP* | 48

Smashed Garlic Potatoes | Grilled Broccolini | Demi-Glace

22 OZ. BONE-IN PORK* | 34

Double Cut Smoked Chop | Garlic Mashed Potato | Asparagus | Hot Honey Mustard

