

To Start

FRENCH ONION SOUP | 12

Veal Stock | Provolone | Gruyere | Crostini

CLAM CHOWDER

Clams | Potatoes | Bacon

Cup | 8 Bowl | 14

POINT JUDITH CALAMARI* | 16

Cherry Peppers | Marinara | Sambal Aioli

WHIPPED RICOTTA | 16

MOrange Scented Oil | Candied Beets | Roasted Garlic | Toasted Pistachio

Grilled Bread

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

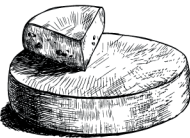
Romaine | Parmesan | Croutons | Caesar

HOUSE | 14

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

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

FAROE ISLAND SALMON* | 26

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

Cucumber Cream

HERB ROASTED TURKEY PANINI | 18

Spinach | Roasted Red Pepper | Cranberry Sauce | Cheddar

STREET CORN RISOTTO* | 32

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

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

Two 4 oz. Patties | Tomato Bacon Jam | Slammin' Sauce | Griddle Onion | Cheddar | Pickle | Lettuce |

Brioche Bun

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 Dressing

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

CAVATELLI | 29

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

Ricotta

8 OZ. STEAK FRITES | 32

New York Strip | Chimichurri | Fries

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