

DINNER MENU

RAW BAR

- *½ DOZEN DENNIS OYSTERS | 21
MAKERS MARK MIGNONETTE
- *½ DOZEN JUMBO POACHED SHRIMP | 23
CLASSIC COCKTAIL SAUCE, LEMON

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER 9 | 12
TRADITIONAL NEW ENGLAND STYLE

MAPLEBROOK FARM BURRATA | 21
LEMON BASIL PESTO, COMPRESSED WATERMELON, ARUGULA,
HOT HONEY APRICOT-PECAN RELISH, CHERRY TOMATO,
GRILLED COUNTRY BREAD

***SPRING PEA CITRUS SALAD | 17**
FIELD GREENS, CITRUS SLICES, SPRING PEAS, CUCUMBER,
SPICED FETA, YUZU-CALAMANSI VINAIGRETTE

***BEET SALAD | 17**
ROASTED BEETS, CHICORIES, PICKLED BLUEBERRY,
FRESH STRAWBERRY, GOAT CHEESE MOUSSE,
BALSAMIC GLAZE, WALNUTS

ENHANCEMENTS

- | | |
|--|---------------------------------|
| *GRILLED SHRIMP 19 | *LOBSTER SALAD MKT |
| *PAN-SEARED SCALLOPS MKT | *GRILLED ATLANTIC HALIBUT MKT |
| *GRILLED SPICY CHICKEN BREAST 9 | |
| *PAN-SEARED WILD ORA KING SALMON MKT | |

SMALL PLATES

***SNOW CRAB LOUIE | MKT**
LOUIE DRESSING, HEN EGG, CHERRY TOMATOES, GRILLED
BROCCOLINI, AVOCADO, GREENS

SUN-DRIED TOMATO AND WHITE BEAN HUMMUS | 18
SUN-DRIED TOMATO - WHITE BEAN HUMMUS, ROASTED PEPPER AND
CASHEW CRUMBLE, GRILLED PITA BREAD, ASSORTED VEGETABLES

CRISPY POINT JUDITH CALAMARI | 20
PICKLED PEPPERS, LEMON AIOLI, GRILLED LIME

***FRIED TRI-COLORED CAULIFLOWER | 19**
BBQ SPICED, CHIPOTLE-LIME AIOLI

***JUMBO LUMP CRAB CAKE | MKT**
OLD BAY REMOULADE, MANGO, JICAMA AND RADISH SLAW

ASPARAGUS TEMPURA | 19
FRIED ASPARAGUS, MISO-SESAME AIOLI, FURIKAKE

(3) PHR BEEF MEATBALLS (TO BE SHARED) | 31
CBS BLEND, MARINARA, GRILLED COUNTRY BREAD, HOUSE MADE
RICOTTA, PARMESAN, BASIL

***GRILLED THAI OCTOPUS | 27**
ROASTED MUSHROOM MEDLEY, SNAP PEAS, THAI COCONUT SAUCE,
CILANTRO, CRISPY ONION, CHILI OIL

HANDHELDS

CHOOSE ONE SIDE (TRUFFLE FRIES +6) *ALL SANDWICHES CAN BE PREPARED ON GLUTEN FREE BREAD

THE ROOFTOP BURGER | 24
8 OZ CBS PATTY, PELHAM BRIOCHE BUN, CARAMELIZED ONION, HOUSE SAUCE, PHR PICKLES, CABOT CHEDDAR CHEESE
ADD FRIED EGG +2 | ADD APPLEWOOD SMOKED BACON +5
(ASK ABOUT OUR SECRET BURGER!)

VEGAN BURGER | 22
SWEET POTATO, CARROT AND RED BEAN VEGGIE BURGER, POTATO ROLL, JICAMA GREEN CABBAGE SLAW, VEGAN CURRY AIOLI

PHR LOBSTER ROLL | MKT
TOASTED BUN, LEMON & DILL AIOLI OR WARM BUTTERED

LARGE PLATES

PH MAC N’ CHEESE | 33
BRAISED SHORT RIB, CONCHIGLIE PASTA, THREE CHEESE SAUCE, CRISPY BACON, CORNBREAD CRUMBLE, BLACK JACK BBQ SAUCE

FRIED CAPE HADDOCK | 30
HOUSE SALT & VINEGAR CHIPS, ROOT VEGETABLE SLAW, TARTAR SAUCE, CHARRED LEMON

***PAN-SEARED LOCAL DAY BOAT SCALLOPS | MKT**
GARDEN PEA AND FAVA BEAN RISOTTO, SNAP PEA SALAD, BACON AND PISTACHIO RELISH

***SPRING VEGETABLE MEDLEY | 30**
MISO-COCONUT POLENTA, ROASTED MAITAKE MUSHROOM, SPRING VEGETABLES, BALSAMIC GLAZE

***GRILLED ATLANTIC HALIBUT | MKT**
TOMATO-SHRIMP BISQUE, BRAISED LEEKS, ROASTED CARROTS, CRISPY POTATOES, MEYER LEMON, CHILI OIL

PAN-SEARED WILD ORA KING SALMON BUDDHA BOWL | MKT
FARRO AND WILD RICE, TAHINI-MAPLE DRESSING, SEASONAL VEGETABLES, HARISSA SAUCE, DUKKHA

MAINE LOBSTER RAVIOLI | 44
LOBSTER, CHARRED CORN PURÉE, MUSHROOM TEXTURES, BLISTERED CHERRY TOMATO, LEMON-GARLIC LOBSTER CRÈME

SMOKED DUCK A L’ORANGE | 45
CITRUS GLAZED PEKIN DUCK BREAST, DUCK CONFIT ARANCINI, ROASTED CARROT PURÉE, SAUTÉED SWISS CHARD,
PICKLED PEARL ONION, CITRUS SUPREME, ORANGE DUCK JUS

PORK BELLY HAMONADO | 38
FILIPINO BRAISED PORK BELLY, PICKLED RED ONION, PINEAPPLE, BOK CHOY, GARLIC FRIED RICE,
SUNNY SIDE UP EGG, BLACK GARLIC AIOLI

***GRILLED STRIPLOIN | MKT**
POMMES FONDANTS, SPRING ONION PURÉE, GRILLED BROCCOLINI, MISO GLAZED KING OYSTER MUSHROOM, BORDELAISE SAUCE

SIDES

*HOUSE FRIES | 5 *SPRING PEA SIDE SALAD | 8 *SIDE GREEN SALAD | 7 *TRUFFLE FRIES, FRESH TRUFFLE, TRUFFLE KETCHUP | 15

ITEMS MARKED * = FREE OF GLUTEN

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

DINNER DRINKS

SIGNATURE COCKTAILS

- YOU'RE A PEACH** | KETEL ONE PEACH & ORANGE BLOSSOM VODKA, PEACH PURÉE, LEMON, & SODA | 17
- THE BEE STING** | GRAY WHALE GIN, RASPBERRY PURÉE, LAVENDER & HONEY SIMPLE, FEE FOAM, & LEMON, TOPPED WITH BUBBLES | 17
- COCO- LOCO MOJITO** | BACARDÍ SUPERIOR RUM, AMARO MONTENEGRO, COCONUT PURÉE, MINT, SIMPLE, LIME, & SODA | 17
- SIZZLING TAMARIND MARGARITA** | TANTEO JALAPEÑO TEQUILA, BAUCHANT, TAMARIND SIMPLE, & LIME | 18
- SMOKIN' STRAWBERRY MARGARITA** | MI CAMPO BLANCO TEQUILA, STRAWBERRY INFUSED ILLEGAL MEZCAL, BAUCHANT, AGAVE, & LIME | 18
- WASH-A-SHORE** | REDEMPTION BOURBON, PINEAPPLE, BASIL, SIMPLE, & LEMON | 18
- TAKE NO-SHIITAKE** | TAFFER'S BROWNEED BUTTER BOURBON, YOBO SOJU SMOKED MUSHROOM UMAMI, & CHOCOLATE BITTERS | 22

SPARKLING COCKTAILS

- GARDEN SPRITZ** | 16
CHANDON GARDEN SPRITZ CHAMPAGNE OVER ICE
WITH A SPRITZ OF ORANGE BLOSSOM WATER
ADD APEROL OR ST. GERMAIN +2
- SPRINGTIME REFRESHER** | 17
ST. GERMAIN, STRAWBERRY, MINT, LEMON,
SPARKLING CAVA, & SODA
- CUCUMBER & MINT JULEP** | 18
MAD RIVER BOURBON, CUCUMBER, MINT,
SIMPLE, & PROSECCO

MARTINIS

- BERRIES & BUBBLES** | 21
GREY GOOSE VODKA, SEASONAL BERRY COMPOTE,
LEMON, SIMPLE, & SPARKLING CAVA
- BLUEBERRY LAVENDER HAZE** | 21
BOMBAY SAPPHIRE GIN, LAVENDER & HONEY SIMPLE,
BLUEBERRY PURÉE, & LEMON
- BANANACONDA** | 21
BACARDÍ SUPERIOR RUM, BANANA LIQUEUR,
RASPBERRY LIQUEUR, & PINEAPPLE

HOLD THE HANGOVER

- THE PERFECT PEAR** | PRICKLY PEAR PURÉE, LIME, & GINGER BEER | 12
- WATERMELON MADNESS** | WATERMELON PURÉE, BASIL, & LEMONADE | 12
- COCONUT CRUSH** | COCONUT PURÉE, SODA, LIME, & ANGOSTURA BITTERS | 12

WINE BY THE GLASS

BUBBLES

- PERLAGE, "CANAH" **PROSECCO**, **DOCG**, VENETO, ITALY 14 | 52
- VEUVE CLICQUOT, **BRUT CHAMPAGNE**, CHAMPAGNE, FRANCE 21 | 80
- VEUVE CLICQUOT, **BRUT ROSÉ**, CHAMPAGNE, FRANCE 21 | 80

REDS

- PAVETTE, **PINOT NOIR**, CALIFORNIA 15 | 56
- HOLLORAN VINEYARDS, **PINOT NOIR**, WILLAMETTE VALLEY, OREGON 18 | 68
- PAITIN, **STARDA LANGHE NEBBIOLO**, PIEDMONT, ITALY 17 | 64
- TERRAZAS, **MALBEC**, ARGENTINA 16 | 60
- CHÂTEAU PEY LA TOUR, **BORDEAUX**, BORDEAUX, FRANCE 18 | 68
- ZOE, **RED BLEND**, PELOPONNESE, GREECE 16 | 60
- PAVETTE, **CABERNET SAUVIGNON**, CALIFORNIA 15 | 56
- BONANZA BY CAYMUS, **CABERNET SAUVIGNON**, CALIFORNIA 18 | 68

ROSÉ

- CHÂTEAU D'ESCLANS WHISPERING ANGEL, **ROSÉ**, CÔTE DE PROVENCE, FRANCE 18 | 68

ASK ABOUT OUR ROTATING ENOMATIC POURS
& BOTTLE WINE LIST!

WHITES

- EROICA, **RIESLING**, COLUMBIA VALLEY, WASHINGTON 17 | 64
- RIFF, **PINOT GRIGIO**, DELLE VENEZIE, VENETO, ITALY 14 | 52
- VILLA SPARINA, **GAVI DI GAVI**, **DOCG**, PIEDMONT, ITALY 17 | 64
- FOURNIER PÈRE & FILS, **SAUVIGNON BLANC**, LOIRE VALLEY, FRANCE 15 | 56
- THE INFAMOUS GOOSE, **SAUVIGNON BLANC**, MARLBOROUGH, NEW ZEALAND 17 | 64
- DOMAINE DE VILLARGEAU, LES ABEILLES, " **BABY SANCERRE**", FRANCE 22 | 84
- DOMAINE REVERDY-DUCROUX, **SANCERRE**, SANCERRE, FRANCE 25 | 96
- DOMAINE DROUHIN-VAUDON, **CHABLIS**, BURGUNDY, FRANCE 18 | 68
- MACROSTIE, **CHARDONNAY**, SONOMA COAST, CALIFORNIA 15 | 56
- LUMEN, **CHARDONNAY**, SANTA MARIA VALLEY, CALIFORNIA 19 | 72

ON DRAFT

- HANDLINE KÖLSCH** | DEVIL'S PURSE, DENNIS, MA 5% | 8
- PULP DADDY** | GREATER GOOD IMPERIAL BREWING | WORCESTER, MA 8% | 13
- CLOUD CANDY NE IPA** | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11
- OUTERMOST IPA** | HOG ISLAND, ORLEANS, MA 6.2% | 9
- GRIPAH** | CISCO BREWERS, NANTUCKET, MA 5.5% | 11
- TRILLIUM** | ROTATING SELECTION, BOSTON, MA | 13
- SAM ADAMS** | ROTATING SELECTION, BOSTON, MA | 10
- BLUE MOON BELGIAN WHITE** | DENVER, CO 5.4% | 9
- BEACH BLONDE ALE** | CAPE COD BEER, HYANNIS, MA 4.9% | 8
- GUINNESS** | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

BOTTLES & CANS

- BUDWEISER** | 7
- BUD LIGHT** | 7
- COORS LIGHT** | 7
- CORONA EXTRA** | 9
- MILLER LITE** | 7
- MICHELOB ULTRA** | 8
- SAM ADAMS BOSTON LAGER** | 8
- STELLA ARTOIS** | 9
- DOWNEAST CIDER** | 8
- HIGH NOON SELTZERS** | 11
- PINEAPPLE, PEACH

NON ALCOHOLIC

- ATHLETIC BREWING N/A** | 7
- UPSIDE DAWN, RUN WILD IPA*
- HEINEKEN ZERO N/A** | 7